

hungry?

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Available Monday-Saturday,  
12-9.30pm unless stated.

All of our dishes are made using local produce & high quality ingredients; cooked to perfection in house by our talented team of chefs.

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scan the QR Code  
to view our full  
allergen menu

Please ask your server if you  
need any help with this





breakfast...  
the most important  
meal of the day.

7am-10am Mon-Fri & 8am-10.30am weekends

**LIGHT BREAKFAST - 13.5**

Toast, preserves, cereal, mini croissant, yoghurt  
& homemade granola, fresh fruit (V)

**THE ULTIMATE BRIDGE BREAKFAST**

Small - 7.5 | Large - 13.5

Farmhouse sausage, smoked streaky bacon, grilled Flat Cap  
mushroom & tomato, Heinz baked beans, hash brown,  
Cheshire black pudding, eggs made your way

**VEGAN FEAST - 13.5**

Sausages, black pudding, bacon, grilled Flat Cap mushroom  
& tomato, Heinz baked beans (Vg)

**SMOKED SALMON & SCRAMBLED EGGS - 9.0**

Chives, lemon, toasted English muffin (GF upon request)

**THE MOST TALKED ABOUT - 8.0**

Avocado, poached eggs, chilli flakes, lemon, toast (V)

**Add Smoked Salmon - 3.0 | Add Grilled Mushroom - 1.5**

**Make it Vegan - 7.5**

**LE GRAND BENEDICT - 8.5**

Toasted English muffin, poached eggs, smoked  
streaky bacon, Hollandaise sauce

**PORRIDGE - 5.0**

Made sweet or savoury (V)

*All dishes with V, Vg & GF can be adapted to suit these dietary requirements.  
Please stipulate upon order.*

## elevenses.

Served with a hot drink | 10.30am - 3pm

### CREAM TEA - 7.0

Fruit scone, English strawberry jam, Cornish clotted cream (V)

### TOASTED TEA CAKE - 7.0

Netherend butter, preserves (V)

### CRUMPETS - 7.0

Netherend butter, preserves (V)

### GIANT BELGIAN DARK CHOCOLATE & ORANGE COOKIE - 5.5 (V)

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## brunch.

10.30am - 12pm Mon-Sat

### LE GRAND BENEDICT - 8.5

Toasted English muffin, poached eggs, smoked streaky bacon, Hollandaise sauce  
(GF upon request)

### EGGS ROYALE - 11.0

Toasted English muffin, poached eggs, smoked salmon,  
Hollandaise sauce (GF upon request)

### AVOCADO ON TOASTED BLOOMER - 8.0

Tomatoes, spinach, chilli flakes, poached egg, toasted pumpkin seeds (V)  
**Add Smoked Salmon - 3.0 Make it Vegan - 7.5**

### EGGS FLORENTINE - 8.5

Toasted English muffin, butter wilted spinach, poached eggs,  
Hollandaise sauce (GF upon request)

### THE BRUNCH BAP - 8.5

Sausage patty, fried hens eggs, Belton's mature cheddar cheese,  
brioche bap, side of hash browns

### SAMBAZON ACAI SUPER FRUIT BOWL - 9.0

Acai berry sorbet, Goji, coconut & chai granola (Vg)

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## afternoon tea.

Noon-5pm | Mon-Sat

Pre-order required 24 hours in advance

### CLASSIC FLAT CAP AFTERNOON TEA - 22.00pp

Chef's selection of freshly made finger sandwiches, warm fruit scones with  
Cornish clotted cream, English strawberry jam & an assortment of homemade  
cakes. Also includes a selection of fine teas or barista coffee.

### Feeling indulgent?

Speak to your server about upgrading to the following:

**Gin Afternoon Tea**  
**Champagne**  
**Fizz...**

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## nibbles.

### FRESHLY BAKED SOURDOUGH & CIABATTA - 6.5

Marinated olives & feta cheese, olive oil & balsamic vinegar (V)

### SPICED BUTTERNUT SQUASH &

### CHICKPEA HUMMUS - 7.0

Toasted seeds, blue cheese crumble, warm pitta bread (V, GF upon request)  
**Make it Vegan** (upon request)

### HAM HOCK, BLACK PUDDING &

### CHEDDAR CHEESE CROQUETTES - 7.5

Whole grain mustard mayonnaise

### MINI CUMBERLAND PIGS IN BLANKETS - 7.0

Grain mustard & maple glaze

### SALT & PEPPER SQUID - 6.5

Saffron Aioli

### BBQ CAULIFLOWER WINGS - 7.5

Curry spiced mayonnaise (Vg)

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## bread-wiches.

12pm-5pm

### SCAMPI PO' BOY - 10.5

Cajun style mayonnaise, shredded iceberg lettuce, gherkin, tomato, toasted ciabatta

### STEAK & FRIED ONIONS - 10.5

6oz rump steak, toasted ciabatta, rocket, blue cheese mayonnaise

### SWEET CHILLI CHICKEN - 10.5

Panko fried chicken breast, roast garlic mayonnaise, Cheddar cheese, iceberg lettuce, brioche bap  
**Add Avocado - 2.0 | Add Streaky Bacon - 2.0**

### CRISPY COD-WICH - 9.5

Storm ale battered Cod strips, brioche bap, tartar sauce

### THE VEGAN-CLUB - 9.0

Chicken style pieces, smoked bacon, fried onions, tomato, lettuce, garlic mayonnaise, brioche bap  
**Add Avocado - 2.0 (Vg)**

**Add Massey's Fat Cut Chips - 2.0 | Add Mug Of Soup - 2.0**

## salads.

### GRILLED GOATS CHEESE & BEETROOT SALAD - 12.0

Pickled beets, roast golden & fresh candy beetroot, toasted walnuts, spring onion, pumpkin seeds, pomegranate, balsamic & caraway dressing (V, GF upon request)

### SUPERFOOD SALAD - 11.0

Avocado, quinoa, spinach, blush tomatoes, roasted red peppers, beetroot, rocket, lemon dressing (VG, GF upon request)  
**Add Goats' Cheese - 3.0 | Add Chicken Breast - 4.0**

### SPICY CHICKEN & SMOKED BACON SALAD - 12.0

Cherry tomatoes, spring onion, cucumber, ciabatta croutons, sweet pickles, burnt lime & mint yoghurt (GF upon request)

## fully loaded fries.

### BBQ STYLE PULLED PORK - 11.5

Jalapenos, Cheshire based Belton Farm Red Fox cheese, hickory BBQ sauce (GF upon request)

### CHICKEN TIKKA BREAST - 11.5

Sweet chilli glaze, Cheshire based Belton Farm Red Fox cheese, coriander (GF upon request)

### FRENCH BRIE & RED ONION JAM - 12.0

Parmesan, pickled cranberry jelly (V/GF upon request)  
**Add Bacon - 2.5**

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## here we go... starters.

### SEARED SCALLOPS - 14.0

Ham Hock, black pudding & cheddar cheese croquette, spiced apple gel, sweet peas & smoked bacon

### ONION BHAJI SCOTCH EGG - 9.0

Mango, lime & coriander chutney, watercress (V)

### BAKED CAMEMBERT TO SHARE - 11.5

Flavours of roast garlic & rosemary, baked ciabatta (GF upon request)

### ATLANTIC PRAWN COCKTAIL - 10.0

Shredded iceberg lettuce, marie rose, ciabatta crouton, pickles, lemon (GF upon request)

### GIANT CONFIT DUCK SPRING ROLLS - 9.0

Pineapple, coriander & sweet chilli dip

### CHESTNUT MUSHROOMS ON TOAST - 8.5

Parmesan & truffle cream sauce, toasted sourdough

### VEGAN ONION BHAJI - 6.5

Mango, lime & coriander chutney, watercress (VG)

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## the main event.

### SEA BASS FILLETS - 18.0

Tomato & woodfired red pepper risotto, shallots, spinach, parmesan, salsa verde

### KING PRAWN FETTUCCHINE - 16.0

Arrabiata sauce, slow braised chorizo, chilli, spinach,  
spring onions, parmesan, crispy rocket

**(Remove Prawns & Chorizo, V - 14.0)**

### CHICKEN BREAST KIEV - 16.0

Panko, parsley & oat crumb, rocket & parmesan salad,  
fat cut chips, Saffron aioli

### THE ULTIMATE BRIDGE BURGER - 15.0

Home made burger, brioche bun, BBQ pulled pork, smoked streaky bacon,  
Cheshire based Belton Farm Red Fox cheese, garlic mushroom, fried onions,  
salad, pickle, coleslaw, Massey's fat cut chips

**Add Grilled Chicken - 4.0 | Add Extra Burger - 4.0**

### CRISP CONFIT PORK BELLY HASH - 17.0

Maple & grain mustard glaze, black pudding, sauted new potatoes,  
spinach, tomatoes, fried onions, apple sauce

### THE ULTIMATE VEGAN BURGER - 15.0

Plant based quarter pounder, brioche bap, salad, fried onions, cheese, pickle,  
garlic mushroom, bacon, Massey's fat cut chips (Vg)

**Add Extra Burger - 4.0**

### SALT & PEPPER SQUID AND SCAMPI - 17.0

French fries, garden peas, tartar sauce, mixed leaf salad

### STEAK & ALE PIE - 18.0

Roast garlic & parsley mash, red wine gravy, roast root vegetables

### FISH & CHIPS - 16.0

Storm-ale & black onion seed battered British caught Haddock fillet,  
minted mushy peas, tartar sauce, Massey's fat cut chips

**Make it Vegan** (upon request)

### THE VEGAN RISOTTO - 14.0

Tomato & wood fired red peppers, shallots, spinach, vegan cheese,  
salsa verde, toasted pumpkin seeds (Vg, GF upon request)

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# the butchers block.

ALL OF OUR STEAKS ARE BRITISH FARMED BEEF SERVED WITH  
MASSEYS'S FAT CUT CHIPS, SLOW ROASTED PLUM TOMATO,  
GARLIC MUSHROOM, ROCKET SALAD (GF upon request)

10oz BEEF RIBEYE - 29.0

8oz BEEF SIRLOIN - 25.0

CAJUN STYLE CHICKEN BREAST SKEWER - 18.0

Red onions, peanut, sweet chilli & coriander glaze (GF upon request)

CHEFS MARKET STEAK

Please see server for our special butchers cut

**Add Garlic King Prawn Skewer To Any Dish** - 5.0

SAUCES - 2.0

Red Wine Gravy | Peppercorn | Garlic & Parsley Butter

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## a bit on the side?

All 4.5

MASSEY'S FAT CUT CHIPS OR FRENCH FRIES

**Add Truffle & Parmesan** - 1.5 (GF upon request)

**Make it Vegan** (upon request)

ROASTED ROOT VEGETABLES

Thyme honey (V, Vg, GF upon request)

STEM BROCOLLI

Pickled sultanas & toasted almonds (V, GF upon request)

ROCKET SALAD

Balsamic & caraway dressing, shaved Parmesan (V, GF upon request)

**Make it Vegan** (upon request)

GARLIC MUSHROOMS

Melted blue cheese (V, GF upon request)

CHAMP MASH

Spring onion, almond butter (Vg, GF upon request)

MASSEY'S CREAMED POTATOES

Roast garlic & parsley butter (GF upon request)

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# always room for a little one.

THE BRIDGE WINTER SUNDAE

**Small 8.0 | Large 11.5**

Stem ginger parkin sponge, mulled winter berry compote,  
creme chantilly, meringue, honeycomb icecream (V)

CHOCOLATE & SALTED CARMEL POT - 8.0

Vanilla marscarpone, shortbread biscuit (V, GF upon request)

STICKY TOFFEE PUDDING - 7.5

Toffee sauce, vanilla icecream (V)

TOFFEE APPLE CRUMBLE - 7.5

Butterscotch & spiced apple compote, hazelnut & oat  
crumble top, hazelnut anglaise (V)

SELECTION OF CHESHIRE FARM

ICE CREAM OR SORBET - 7.0

Dark chocolate & orange cookie (V, GF)

**Make it Vegan** (upon request)

CHEESE PANTRY

**Small 9.0 | Large 13.5**

Cheese supplied by the Good Cheese Company, biscuits, celery,  
candied walnuts, chutney, quince (GF upon request)

VEGAN CHOCOLATE TART - 6.5

Chocolate miso ice cream & fresh raspberries (Vg)

FRESH FRUITS & SORBET - 6.5

(V, Vg, GF)

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ask about  
our legendary  
sunday roasts.

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# the savage foundation



We're delighted to have partnered with football legend Robbie Savage's charitable venture 'The Savage Foundation' to provide all youngsters access to free grassroots football. 100% of all donations made will go directly to The Savage Foundation.

## **More On The Savage Foundation.**

In Robbie's words "It gives me great pleasure to launch The Savage Foundation. A Community Interest Company that will be dedicated to deliver my passionate belief that all youngsters should be able to access free grassroots football regardless of their background or ability, with the aim that no child should be disadvantaged. The Foundation will be committed to facilitating inspirational opportunities for young people to enjoy being physically active in a safe, fun and engaging environment - eliminating barriers to level the playing field."

## **Where Is It Based?**

Launched in March 2021 The Savage Foundation is available to any child aged 5-12 years from within the Macclesfield & District area. Children can apply and gain access to free coaching sessions at Macclesfield Football Club, delivered every Tuesday between 4pm-6.30pm by a team of dedicated volunteer coaches. The children will also have the opportunity to attend educational classes and homework clubs, whilst also being given the chance to compete in a Saturday Community League which is set to launch midway through 2021. In addition, any youngster who participates in the exciting new league will also receive a complimentary ticket to watch the Macclesfield FC First Team in action.

## **Why The Savage Foundation?**

Giving back to the local community is important to us at Flat Cap and we like to think we have a history of championing all things local. From locally sourced ingredients on all our menus, supporting local businesses trade and employing the best talent from the surrounding areas.

## **How Can You Help?**

To aid The Savage Foundation, each of our venues (The Bridge in Prestbury, The Vicarage in Cranage and The Courthouse in Knutsford) will be giving you the option of rounding up your bill with all proceeds going towards The Savage Foundation. You will also be given the option when paying your bill to choose a specific amount to donate to help the Foundation.





## THE FLAT CAP COLLECTION

[www.flatcaphotels.com](http://www.flatcaphotels.com)

 The Bridge, Prestbury

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