



WELCOME TO THE BRIDGE HOUSE RESTAURANT

Here at The Bridge House, all our food is prepared fresh using the finest quality ingredients purchased daily from reputable suppliers.

Please be assured that all our food is cooked fresh to order and therefore we hope you will understand if certain dishes may take longer to prepare.

It is our utmost priority to ensure you enjoy your dining experience with us. To maintain our high service, courtesy checks will be performed regularly during and after your meal. If at any time during your meal you have a concern, complaint or suggestion, please let us know immediately and we will and do all we can to rectify the situation.

Our restaurant also offers a selection of fine wines from around the world. Our sommelier will be delighted to assist you with suitable wine suggestions to enjoy with your meal.

Should you have any special dietary requirements we will be delighted to accommodate you. We have a selection of gluten free sauces and breads available at all times.

We sincerely hope you enjoy your evening with us and we look forward to welcoming you back to The Bridge House in the near future.



STARTERS

HOUSE SALAD	7.50
Mixed baby lettuce leaves with bacon bits, cherry tomatoes, roasted beetroot and parmesan shavings in a balsamic and virgin oil dressing.	
HOMEMADE BLACK PUDDING TERRINE	7.50
Terrine of black pudding served hot with grilled potatoes, caramelised apple and calvados jus.	
CHILLED MELON	4.95
Ogen melon with exotic fruits, sauternes and fruit coulis.	
BRIDGE HOUSE CONFIT OF DUCK	8.95
Duck leg confit with honey and soy dressing glazed pears and mini duck spring roll.	
TRADITIONAL PRAWN COCKTAIL	9.95
Dublin bay prawns on a bed of mixed leaves topped with a tangy marie rose sauce.	
CHICKEN WINGS	7.50
Hot and spicy chicken wings tossed in barbeque sauce and served with a blue cheese dip.	
WARM GOATS CHEESE, TOMATO AND BASIL TARTLET	6.69
Tartlet with goat's cheese, vine tomatoes, basil and red onion garnished with tossed rocket leaves.	
TRIO OF SMOKED SALMON	9.95
Oak smoked salmon, salmon tartar and smoked salmon roulade. Served with pickled cucumber and dill dressing.	
CAESAR SALAD	6.25
Crisp cos leaves with garlic croutons, parmesan cheese, sun dried tomatoes in a creamy Caesar dressing.	
TRIO OF BRUSCHETTA	6.95
Smoked salmon, tomato and mozzarella and black olive tapenade. Served on grilled ciabiatta with rocket leaves.	
MUSHROOM FRITTERS	5.95
Golden fried button mushrooms in breadcrumbs served with a garlic cream sauce.	
CHICKEN DIPPERS	6.95
Tender chicken pieces in seasoned breadcrumbs served with Thai chilli and Dijon mayonnaise.	
SOUPE DU JOUR	5.50
Fresh homemade soup daily.	



BRIDGE HOUSE STEAKS

GAELIC STEAK BRIDGE HOUSE SPECIALITY 23.50
Irish sirloin steak served with roasted shallots and an Irish whiskey and mushroom cream.

PRIME SIRLOIN STEAK 22.50
Grilled Irish sirloin cooked to your liking.

PEPPERED SIRLOIN 23.50
Prime Irish sirloin steak seasoned with cracked peppercorns and served with a light pepper cream sauce.

FILLET STEAK 24.95
Prime fillet of Irish beef cooked to your liking and topped with garlic and herb butter.

PEPPERED FILLET STEAK 25.95
Prime fillet of beef seasoned with cracked peppercorns and served with a light pepper cream.

FILLET MINGON BRIDGE HOUSE SPECIALITY 26.95
Medallions of beef fillet cooked to your liking and served with roasted shallots, mushroom duxelle and a light peppercorn and Dijon mustard cream.

All our steaks at The Bridge House are cut from 100% Irish beef, which is hung on the bone and aged to perfection, seasoned and cooked to your liking.

Please allow 20 minutes for well done steaks.

GRILLS & ROASTS

CHICKEN BRIDGE HOUSE SPECIALITY 17.50
Supreme of fresh Irish chicken stuffed with potatoes, spinach, mushroom and bacon. Served with sauté leeks and a mushroom cream.

GRILLED MORROCAN CHICKEN WITH COUS COUS 14.95
Corn fed chicken marinated in Moroccan spices served with roasted peppers, cous cous and a light chilli jus.

TRADITIONAL CHICKEN MARYLAND 14.95
Supreme of fresh Irish chicken coated in seasoned breadcrumbs. Served with grilled bacon and tomato garnished with pineapple fritters.

HOME COOKED ROAST STUFFED CHICKEN AND HAM 12.50
Roast Irish chicken with herb stuffing and glazed ham. Served with roast gravy.

SILVER HILL DUCKLING 21.95
Roast silver hill duck with apple and raisin stuffing and a juniper and orange sauce.



GRILLS & ROASTS

GUINEA FOWL 15.95

Supreme of guinea fowl stuffed with a tarragon flavoured mousse and served with a wild mushroom and Armagnac cream.

RACK OF IRISH SPRING LAMB 23.50

Herb crusted rack of lamb with dauphinoise potatoes, creamed spinach and rosemary jus.

FILLET OF PORK 15.95

Fillet of pork with apricot stuffing, potato galette and port jus.

BARBARY DUCK BREAST 19.95

Honey roasted duck breast with braised red cabbage and poached kumquats.

FRESH SEAFOOD

ROASTED FILLET OF COD 14.95

Fresh cod fillet with courgette and cherry tomatoes served on basil mash and tomato Provençal.

GRILLED SALMON 18.95

Herb crusted salmon fillet with sautéed greens and saffron sauce.

ROULADE OF LEMON SOLE 19.95

Lemon sole fillets stuffed with a mousse of crabmeat and prawns and served with tossed spinach and a light bisque sauce.

All our fish is purchased fresh from the coasts of Ireland.

Please see our daily chef specials menu for more fresh fish offerings.

VEGETARIAN DISHES

MEDITERRANEAN LASAGNE 14.50

Layers of pasta and Mediterranean vegetable compote with fried celeriac and roasted cherry tomatoes.

PENNE PASTA 11.95

Penne pasta with roasted bell peppers, tomato and basil sauce. Served with mixed salad and garlic bread.

TAGLIATELLE WITH WILD MUSHROOMS 12.95

Fresh Tagliatelle with wild mushrooms and asparagus in parmesan cream sauce served with garlic bread and side salad.

All our main courses are served with a selection of roasted vegetables, garlic and boiled potatoes or a mixed leaf salad.



ADDITIONAL SIDE ORDERS

FRENCH FRIED ONIONS IN CRISP BATTER	2.50
SAUTÉ MUSHROOMS	2.50
BUTTERED GARDEN PEAS	2.50
CREAMED SPINACH SEASONED WITH NUTMEG	2.50
RATATOUILLE	2.95
MIXED LEAF SALAD	2.50
FRENCH FRIES	2.50
LYONNAISE POTATOES	2.95



KIDDIES MENU

STARTERS

Chilled melon with strawberries and fruit coulis	2.95
Homemade vegetable soup	2.95
Freshly squeezed orange juice	2.95
Garlic Bread with mozzarella cheese	2.95

MAIN COURSE

Breaded fresh Chicken Tenders with a sweet chilli dip	6.95
Penne pasta with tomato sauce and garlic bread	6.95
Spaghetti bolognese with Garlic Bread	6.95
Mini Roast of the Day	7.95
Grilled Jumbo Pork Sausages	5.95

DESSERTS

Selection of Ice-cream	2.95
Fresh fruit salad with chantilly cream	2.95
Home-made cheesecake	3.95



