



BRIDGE HOUSE

CHAR BISTRO



STARTERS

Homemade Soup of the Day Served with wheaten bread or gluten free bread (1w)(6)(7)(9) V	€5.95	Chilli Garlic & Lime Prawns Ciabatta, fresh tomato and caper salsa, pan fried king prawn with garlic and chilli finished with coriander, lime (1w)(2)(3)(7)	€12.95	Creamy Chicken & Mushroom Vol au Vent Tender pieces of poached chicken breast in a light velouté sauce. Served with dressed leaves (1w)(3)(7)(9)(10)	€10.95
Homemade Fresh Fish Cakes With pea purée-aioli and rocket leaves (1w)(3)(4)(7)(9)(10)	€10.95	Hummus & Tapenade Plate Classic hummus, beetroot hummus, black olive tapenade, guacamole served with warm pitta bread and olive oil (1w)(3)(12) V	€9.95	Chilli Beef Nachos Tortilla chips, topped with chilli beef, jalapeños, guacamole, salsa, cheddar cheese and salsa (1w)(3)(7)(9)(10)(12)	small €9.95 large €15.95
Chicken Wings With a choice of sticky barbeque or Frank's hot sauce (1w)(9)(10)(12)	€9.95	Golden Fried Brie Golden fried brie wrapped in pastry with homemade tomato and apple chutney served with a seasonal salad (1w)(3)(7)(8) V	€10.95	Beef Cheek, Mossfield Cheese & Mozzarella Croquette Six hour slow cooked beef cheek with local Mossfield cheese and mozzarella bound with potato golden fried and drizzled with a port reduction sauce (1w)(3)(7)(9)(10)(12)	€10.95
BBQ Baby Back Ribs Baby Back Ribs with BBQ sauce and homemade slaw (6)(10)(12)	€10.95	Breaded Mushrooms Mushrooms tossed in a seasoned crumb shallow fried served with a garlic dip (1w)(3)(7) V	€9.95		
Roasted Red Pepper & Quinoa Salad Served over field greens with a semi-dried tomato and red pepper pesto (9)(12) V	€9.95				

PASTA

Wild Mushroom Fettuccini Fettuccini pasta tossed in a creamy white wine and mushroom sauce, spinach, sundried tomatoes with basil pesto topped with parmesan shavings served with garlic bread (1w)(2)(3)(7) V	€15.95
Add Chicken and Chorizo	€4
Penne Prawn Arrabiata Fresh pan fried king prawns tossed in a spicy tomato sauce finished with parmesan shavings served with garlic bread (1w)(2)(3)(4)(7)	€21.95

FROM THE GRILL

10oz Sirloin Steak	€29.95
10oz Rib Eye Steak Add Garlic Prawns (2)(4) All our steaks are 100% Irish, cooked to your liking, served with grilled flat mushrooms and crispy onion rings and a choice of peppered, béarnaise, Tullamore Dew Gaelic sauce or garlic butter (1w)(3)(7)(12)	€32.95 €6.00
10oz Feather Blade Steak Braised in Pikeman Stout Braised in a local brewery stout, on a bed of spinach with carrot puree, pearl onions, fried artichokes and chanterelle mushrooms finished with a pan jus (9)(10)(12)	€26.95
Six Hour Slow Cooked Beef Cheeks With celeriac purée, wild mushrooms, baby onions and pancetta in a rich jus (9)(10)(12)	€24.95

CHARGRILLED BURGERS

Bridge House Burger 8oz Irish ground beef, smoked bacon and cheddar cheese with iceberg lettuce, beef tomato, red onion, Bridge House burger sauce, on a toasted brioche bun with homemade onion rings (1w)(3)(7)(11)	€17.95
Buttermilk Chicken Burger Crispy buttermilk chicken served with crispy iceberg, beef tomato, melted cheese and Bridge House burger sauce on a toasted brioche bun (1w)(3)(7)(11)	€17.95
Cajun Chicken Burger Cajun marinated chicken breast served with smoked bacon, iceberg lettuce, beef tomato, homemade burger sauce and melted cheese (1w)(3)(7)(11)	€17.95
Plant-based Avocado & Spinach Burger Served on a vegan bap with baby gem lettuce, tomato, and guacamole (1w)(3)(12) V	€17.95

Our homemade burgers are made from 100% Irish beef and are accompanied with seasoned home cut fries and rainbow slaw.

OUR FAVOURITES

Bridge House Thai Red Sweet Potato Curry Chickpea, baby spinach and vegetable (1w)(3)(7)(9)(12) V	€15.95
Chicken (1w)(3)(7)(9)(12)	€19.95
Prawn (1w)(2)(3)(4)(7)(9)(12)	€21.95
Sizzling Fajitas Vegetable (1w)(6)(7) V	€15.95
Chicken (1w)(6)(7)	€19.95
Served on a sizzling skillet with mixed bell peppers, sliced onion with a side of mini warm flour tortillas, salsa, sour cream, and guacamole	
Char Char Chicken Tender chicken pieces sautéed with assorted vegetables in a sweet chilli soy sauce accompanied by rice (1w)(3)(12)	€17.95
Roast of the Day Served with creamy mash, steamed vegetables and roast gravy (1)(7)(9)(10)(12)(13)	€19.95
Silverhill Half Roasted Duck With honey and soy, Asian vegetables over fragrant herb rice (1w)(2)(3)(4)(5)(6)(7)	€26.95
Crispy Plant-based Salt & Chilli Strips Plant-based salt and chilli strips, wok fried with assorted peppers, onion and chilli flakes in a soy and toasted sesame oil sauce served over rice (1w)(1b)(6)(11) V	€17.95

FROM THE SEA

Pikeman Ale Battered Fish & Chips Fillet of cod cooked in a local Pikeman ale batter served with mushy peas and hand cut fries (1w)(3)(4)(7)	€18.95
Grilled Fillet of Fresh Salmon Grilled fillet of salmon with a seafood, chorizo and chickpea ragu served with a lemon, green herb salsa (4)(10)	€24.95

SALADS

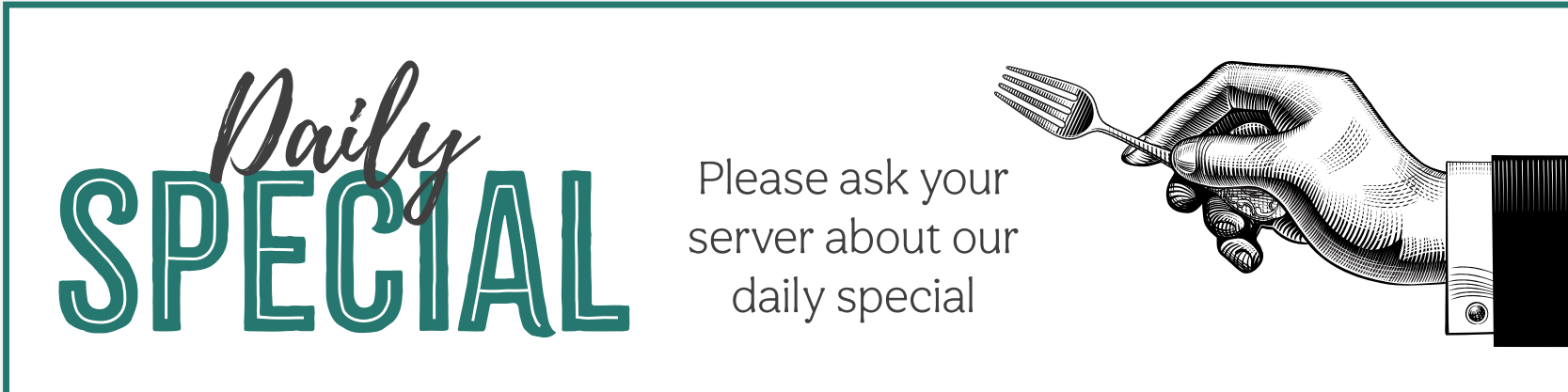
Cashel Blue Cheese, Roasted Beetroot & Walnut Salad Baby mixed leaves with Cashel blue cheese, roasted beetroot, caramelised walnuts and an apple cider dressing (7)(8w)(12) V	€14.95
Classic Chicken Caesar Salad Add House Cured Cajun Chicken Baby gem, smoked lardons of bacon, oven roasted croutons, tossed in a Caesar dressing finished with parmesan shavings (1w)(3)(7)(10)(12)	starter €10.95 main €13.95 €4.00
Vegan Buddha Bowl Spiced rice, avocado smash, sesame and garlic tofu, curried chickpeas, red onion jam with house dressing (6)(11)(12) V	€14.95

SIDES

Home Cooked Chips (1w)	€3.95
Onion Rings (1w)(3)(7)	€3.50
Side Salad (10)(12)	€3.50
Mashed Potato (7)	€3.50
Steamed Seasonal Veg	€3.50
Side of Sauce (1)(7)(9)(10)(12)	€2.00
Parmesan Cheese & Truffle Fries (1w)(7)	€8.95
Bacon, Cheese & Garlic Fries (1w)(7)(12)	€8.95
Chilli Beef & Cheese Fries (1w)(7)(9)(10)(12)	€9.95

DESSERTS

Chocolate Brownie Our homemade Bridge House brownie served with Nutella sauce and whipped ice cream (3)(7)(8)	€7.50
Lemon Cheesecake (1w)(3)(7)	€7.50
Rustic Fresh Fruit Meringue Served with whipped cream (3)(7)(12)	€7.50
Gluten Free Vegan Warm Apple Crisp Served with vegan vanilla ice cream (8a)(12)	€7.50
Homemade Tiramisu Coffee marinated sponge with a Tia Maria flavoured sabayon dusted with chocolate powder (1w)(3)(7)	€7.50



Daily SPECIAL

Please ask your server about our daily special

If you have a food allergy or intolerance please speak to a member of staff before ordering your food or drink. The following allergen key is designated to help you understand which allergens are presented in individual dishes. Our staff have been trained to follow safe food guidelines. However, because this is a mixed food preparation environment it is not possible for us to totally isolate allergens.

Allergens 1 Gluten - Wheat (w), Barley (b), Rye (r), Oats (o) | 2 Crustaceans, 3 Eggs | 4 Fish, 5 Peanuts | 6 Soybeans | 7 Milk
8 Nuts - Almonds (a), Hazelnut (h), Walnuts (w), Cashews (c), Pecan (p), Brazil (b), Pistachio (po), Macadamia (m), Queensland (q),
9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur Dioxide and Sulphides | 13 Lupin | 14 Molluscs

