






BRIDGE HOUSE




CHAR BISTRO

LET US BEGIN

Hearty Vegetable Soup Accompanied by homemade brown bread. (1w, 3, 7, 9, 12) 	€7.95
Golden Fried Garlic Mushrooms Crumbed mushrooms drizzled with house garlic sauce accompanied by seasonal salad. (1w, 3, 7, 10, 12) 	€10.95
Succulent Chicken and Mushroom Vol au Vent Tender pieces of poached chicken in a light cream and mushroom sauce served in a puff pastry case accompanied by seasonal salad. (1w, 3, 7, 9, 12)	<small>small</small> €11.95 <small>large</small> €18.95
Bridge House Chicken Wings Dressed with either sweet and sticky sauce or hot sauce dusted with toasted sesame seeds, accompanied by celery sticks and blue cheese sauce. (3, 7, 9, 10, 11, 12)	€11.95
Chilli Garlic and Lime Prawns Tiger prawns sautéed with chilli, garlic, coriander and lime with a tomato, caper and diced bell pepper salsa, ciabatta crostini. (1w, 2, 3, 7, 12)	€14.95
Chilli Beef Nachos Tortilla chips topped with chilli beef, jalapeño peppers, guacamole, house salsa and cheddar cheese. (1w, 3, 7, 9, 12)	€12.95
Loaded Twice Baked Potato Skins With a crispy bacon, spring onion and sour cream filling topped with melted cheese. (1w, 7, 12)	€ 11.95
Classic Caesar Salad Baby gem lettuce, crispy bacon, herb croutons, house caesar dressing and freshly grated parmesan cheese. (1w, 3, 4, 8, 10, 12) Add Chicken €5	<small>small</small> €10.95 <small>large</small> €14.95
Vegan Buddha Bowl Baby gem and mixed lettuce leaves, chickpea, mixed beans, savoury rice, chopped peppers, tomato, guacamole and dressed with balsamic glaze. (6, 12) 	€11.95

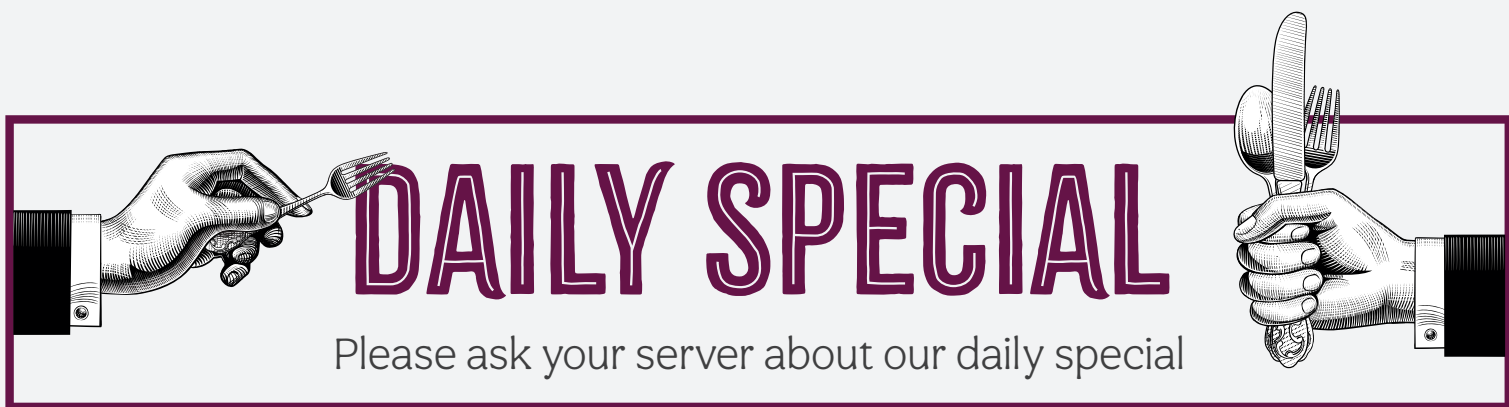
Braised Lamb Shank Cooked with red wine, rosemary, Spanish onion, celery, carrot and a natural jus, served over whipped potatoes. (7, 9, 12)	€25.95
“The Old School” Sautéed breast of chicken Maryland wrapped in golden crumbs with a serrano ham crisp, pineapple pancake and banana fritter over creamy whipped potatoes. (1w, 3, 7, 12)	€22.95
8oz Irish Beef Burger Brioche bun with baby gem lettuce, Ballymaloe relish, bacon, cheddar cheese, sriracha mayo and fries. (1w, 3, 7, 10, 12)	€19.95
Crispy Sweet and Sticky Buttermilk Chicken Burger Brioche bun with baby gem lettuce, tomato, onion ring and fries. (1w, 3, 7, 10, 12)	€19.95
12hr Slow Braised Feather Blade of Irish Beef Topped with a portobello mushroom, over whipped potato, crispy silver skin onions and a rich natural reduction sauce. (1w, 7, 9, 12)	€24.95
Roast of the Evening Please ask you server. (1w, 3, 7, 12)	€22.95
Triple Cooked Chunky Fries (1w, 12)	€5
Onion Rings (1w, 3, 7)	€5
Sautéed Onions and Mushrooms (7)	€5
Daily Vegetable Selection (7)	€4.50
Crisp Side Salad (10, 12)	€4.50

THE MAIN SHOW


Grilled 10oz Irish Striploin Steak Cooked to your liking with Egan whiskey peppercorn sauce, portobello mushroom, onion ring, grilled vine tomatoes and fries. (1w, 3, 7, 8, 9, 12)	€34.95
Bridge House Mild Chicken Curry Tender chicken pieces served over savoury rice and accompanied by a poppadum. (1w, 9, 12) 	€ 19.95
Tempura Battered Fish and Chips Fillet of fish dipped in a tempura batter, deep fried and accompanied by mushy peas, tartar sauce and French fries. (1w, 3, 4, 7, 12)	€19.95
Grilled Darne of Salmon Over crushed baby potatoes finished with a sun-dried tomato, spinach and chorizo sauce. (4, 7, 12)	€ 26.95
Vegan Burger Topped with sautéed onions and mushrooms on a brioche bun with baby gem lettuce, sriracha vegan mayonnaise and accompanied by side salad. (1w, 12) 	€19.95
Penne Pasta Arrabbiata With assorted seasonal vegetables in a zesty tomato sauce accompanied by garlic ciabatta bread. (1w, 3, 7, 9, 12) 	€17.95

SIDES

Loaded Fries	
Parmesan and Truffle (1w, 7, 12)	€7
Chilli and Cheese (1w, 7, 9, 10, 12)	€9.50
Garlic, Bacon and Cheese (1w, 7, 12)	€9.50



SWEET TOOTH

Tiramisu Coffee and Tia Maria soaked sponge biscuits, creamy mascarpone layers and finished with cocoa powder. (1w, 3, 7, 12)	€8.50
House Cheesecake of the Day Please as your server. (1w, 7, 8)	€8.50
Limoncello Panna Cotta Limoncello flavoured light Italian custard with chocolate shavings. (3, 7)	€8.50
Sticky Toffee Pudding Warm date and toffee pudding drizzled with caramel sauce accompanied by ice-cream. (1w, 3, 7)	€8.50
Vegan Carrot Cake Accompanied by vegan ice-cream. (1w, 6, 8w, 12) 	€8.50
Gateau Sacher Torte Rich chocolate cake with apricot glaze, ganache and chocolate soil. (1w, 3, 7)	€8.50

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



Vegetarian



Vegan

