

# STARTERS

## SOUP OF THE DAY V

Served with fresh bread and salted butter

## CHICKEN LIVER AND PORT PATE

Toasted brioche and butter

## MASHED AVOCADO PEAR V

With poached egg, roasted pumpkin seed & balsamic on toast

## SALT AND PEPPER CALAMARI

Chimichurri mayo and lemon

## WATERMELON, HERITAGE TOMATOES

& FETA V

With mint and basil

# MAIN COURSES

## CLASSIC ROAST

BEEF, CHICKEN OR PORK

Served with Yorkshire pudding, roast potatoes & a selection of fresh vegetables

## PAN FRIED SEA BASS

Served with vanilla butter & tempura courgettes

## BRYDGES PLACE BEEF BURGER

Toasted brioche bun, British cheddar, lettuce, aioli and skin on chips

## WILD MUSHROOM RISOTTO V

Served with grated parmesan, tarragon & truffle oil

## CAESAR SALAD V

Gem, soft boiled egg, parmesan, rustic croutes anchovies and Caesar dressing

Add Blackened Salmon

Add Chicken

## BRYDGES PLACE KEDGEREE

# DESSERTS

## STICKY TOFFEE PUDDING

Served with vanilla ice cream

## MELTED MIDDLE CHOCOLATE PUDDING

With double cream

## APPLE CRUMBLE

Served with custard

## AFFOGATO

Vanilla cream and espresso

## SELECTION OF LACOCK DAIRY ICE CREAM AND SORBET

Served with honeycomb crunch

**THREE COURSES £29.95. TWO COURSES £25.95.**