



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 of 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 as we will do all we can to ensure your dining experience at The Bridge House is a positive and memorable one.

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 available at all times, a selection of gluten free sauces and breads.

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

TONIGHTS SEAFOOD AND DAILY CHEF 'S SEASONAL SPECIALS

**STUFFED SOLE FILLETS** €22.50  
Filletts of lemon sole stuffed with crab meat mousse and served on a bed of spinach leaves with a Chablis and dill cream

**GARLIC CRAB CLAWS** €9.95  
Succulent crab claws tossed in garlic and herb butter and served with garlic ciabiatta and tossed salad

**FILLET OF TURBOT WITH DUBLIN BAY PRAWNS** €26.50  
Grilled wild turbot fillet served with steamed asparagus and prawns

**ESCALOPE OF LAMB LIVER** €13.50  
New season lambs liver with colcannon, red onions and garden peas served with a dubonnet and orange jus

**FISH AND CHIPS BRIDGE HOUSE STYLE** €16.50  
Fresh cod filled in crisp tempura batter with hand cut chips served on a platter with salad and tartar sauce

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*Hotel, Spa and Leisure Club*



## STARTERS

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<b>BACON AND CABBAGE TERRINE</b>	<b>€6.50</b>
Ham hock and spring cabbage terrine with Horseradish and mustard sauce	
<b>HOUSE SALAD</b>	<b>€7.50</b>
Mixed baby lettuce leaves with bacon bits, cherry tomatoes, roasted beetroot and Parmesan shavings in a balsamic and virgin oil dressing	
<b>CHICKEN LIVER PARFAIT</b>	<b>€6.95</b>
Terrine of chicken livers with hot brioche mixed leaves and Cumberland sauce	
<b>CHILLED MELON</b>	<b>€4.95</b>
Ogen melon with exotic fruits, sauternes and fruit coulis	
<b>BRIDGE HOUSE CONFIT OF DUCK</b>	<b>€7.95</b>
Duck leg Confit with honey and soy dressing glazed pears and mini duck spring roll	
<b>TRADITIONAL PRAWN COCKTAIL</b>	<b>€9.95</b>
Dublin bay prawns on a bed of mixed leaves topped with a tangy Marie rose sauce	
<b>CHICKEN WINGS</b>	<b>€7.50</b>
Hot and spicy chicken wings tossed in barbeque sauce And served with a blue cheese dip	
<b>SALMON FITTERS</b>	<b>€8.50</b>
Batons of fresh salmon marinated in lemon and dill fried in tempura Batter served with garlic aioli	
<b>SALAD CAPRESE</b>	<b>€7.50</b>
Lightly warmed buffalo mozzarella with plum tomato basil, red onions, Pesto, rocket leaves and balsamic dressing	
<b>CAESAR SALAD</b>	<b>€7.50</b>
Baby gem leaves with ciabatta croutons, parmigiano-reggiano and sun dried tomatoes in a creamy Caesar dressing	
<b>GREEK SALAD</b>	<b>€7.95</b>
Feta cheese with beef tomato, black olives, cucumber, red onions and basil with iceberg lettuce in an olive oil and herb dressing	
<b>TRIO OF BRUSCHETTA</b>	<b>€6.95</b>
Smoked salmon, tomato, mozzarella and black olive tapenade served on grilled ciabiatta with rocket leaves	
<b>MUSHROOM FITTERS</b>	<b>€5.95</b>
Golden fried mushrooms in breadcrumbs served with a garlic cream sauce	
<b>SOUP DU JOUR</b>	<b>€5.50</b>
Fresh homemade soup daily	
<b>SMOKED HADDOCK AND COLCANNON BROTH</b>	<b>€7.50</b>
Smoked haddock and mashed potato soup with spring onion and chives	

## BRIDGE HOUSE PRIME IRISH STEAK

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

<b>GAELIC STEAK A BRIDGE HOUSE SPECIALITY</b>	<b>€23.50</b>
Irish sirloin steak served with roasted shallots and an Irish whiskey and mushroom cream	
<b>PRIME SIRLOIN STEAK</b>	<b>€22.50</b>
Grilled Irish sirloin cooked to your liking	
<b>PEPPERED SIRLOIN</b>	<b>€23.50</b>
Prime Irish sirloin steak seasoned with cracked peppercorns And served with a light pepper cream sauce	
<b>FILLET STEAK</b>	<b>€25.95</b>
Prime fillet of Irish beef cooked to your liking and topped with Garlic and herb butter	
<b>PEPPERED FILLET STEAK</b>	<b>€26.95</b>
Prime fillet of Irish beef seasoned with cracked peppercorns And served with a light pepper cream	
<b>FILLET MIGNON BRIDGE HOUSE SPECIALITY</b>	<b>€26.95</b>
Medallions of beef fillet cooked to your liking and served With roasted shallots, mushroom Duxelle and a light peppercorn and dijon mustard cream	
<b>CHATEAUBRIAND (for two persons)</b>	<b>€48.00</b>
Roast prime Irish beef fillet wrapped in bacon and served on a meat board with creamed spinach and mushroom Duxelle	

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PLEASE ALLOW 20 MINUTES FOR WELL DONE STEAKS



## GRILLS AND ROASTS

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**CHICKEN BRIDGE HOUSE (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

**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

**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 black pudding crackling and peach compote served with port wine jus

**BARBARY DUCK BREAST €19.95**  
Oven roasted Barbary duck breast with celeriac and apple puree Served with a juniper and orange sauce



## VEGETARIAN DISHES

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**VEGETARIAN BURGER** €12.50  
Kidney beans with mushroom and potato in breadcrumbs  
served on an en croute of garlic focaccia and tomato relish

**PENNE PASTA** €11.95  
Penne pasta with roasted bell peppers, tomato and basil sauce  
served with mixed salad and garlic bread

**CRISPY VEGETABLES WITH EGG NOODLES** €12.50  
Stir fry vegetables with basil and egg noodles  
in a Szechuan tomato sauce

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



# BRIDGE HOUSE

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Kiddie's menu

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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

Deserts

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



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