

WINE BY THE GLASS

We also have a further selection of 24 fine wines by the glass, changing monthly – details with the main wine list.

	125ml	175ml	250ml	Bottle
ROSE				
344 VINA CHOCALAN ROSÉ	£3.65	£4.95	£6.60	£17.95
2009. Syrah / Petit Verdot. Chile <i>Typical 'New World' style (ripe and fruity) yet also fresh and appetizing.</i>				
348 CHÂTEAU MOUTÈTE	£3.80	£5.35	£7.60	£18.95
2009. Côte de Provence, France <i>Pale, dry, delicate, fresh and dry. Very classy for the price.</i>				
RED				
360 BORSAO Garnacha	£2.95	£4.20	£5.95	£14.95
2008. Campo de Borja, Spain <i>From area just south east of Rioja. Light, juicy, easy-drinking style.</i>				
437 THE BEAK Magpie Estate 2008	£3.60	£4.95	£7.00	£17.95
Shiraz-Grenache. SE Australia <i>So different from the big Aussie brands – this has real personality and intensity, at a sensible price.</i>				
439 MALBEC Altos Las Hormigas	£3.95	£5.50	£7.95	£19.75
2009. Mendoza, Argentina <i>Mouth-filling blueberry fruit; tannins more than matched by ripeness and creamy texture. Chile has really come on.</i>				
372 BEAUJOLAIS VILLAGES 2009	£4.00	£5.60	£8.00	£19.95
Gry Sablon. Beaujolais, France SERVED COOL <i>2009 is a fantastic year for Beaujolais. Perfect example of bright, lively Gamay.</i>				
379 PINOT NOIR The Edge 2009	£4.40	£6.20	£8.80	£22.00
Martinborough, New Zealand SERVED COOL <i>Medium-bodied, soft, easy-drinking Pinot at a very sensible price.</i>				
509 'LA GROLA' Allegrini 2006	£5.95	£8.40	£11.95	£29.95
Valpolicella, Verona, Italy SERVED COOL <i>Turbo-charged Valpol: fresh, ripe, juicy, cherry-edged Savoury, cherry-edged Sangiovese with modern ripeness and elegance.</i>				

Every wine on this list is available in the wine shop at retail prices. Come into the shop on your way out and have a look round - you can be sure that our shop prices are competitive - most are in fact cheaper than Oddbins, Thresher etc.

John Hoskins, Master of Wine, Proprietor of the Old Bridge.
Summer 2010.



LOUNGE MENU

COFFEE with biscotti		
Regular, double espresso, cappuccino		£2.50 per cup
Large cappuccino		£2.95
Espresso		£2.00
Latte Mocha		£2.75
Affogato (homemade ice cream with espresso)		£2.95
<i>We use organic milk from Crow Hill Farm, Beds</i>		
TEA with lemon biscuits		£2.75
Regular, Earl Grey, Darjeeling		
Herb tea: chamomile, peppermint or fresh mint		
Dragonwell green tea. De-caff (Ceylon)		
MUSETTI HOT CHOCOLATE		£2.95
JUICE		
Fresh orange juice		£2.90
Denham Estate (Newmarket) apple juice		£2.90
Big Tom tomato juice		£1.95
Innocent fruit smoothie		£3.25
MORNING MENU		
Homemade cookie		£1.50
Homemade carrot and apple muffin		£1.50
Bacon or bacon & egg roll		£4.95
Full English breakfast with toast (served until 11am)		£9.95
AFTERNOON TEA MENU		
Two homemade scones with Jersey double cream and strawberry jam		£3.50
Homemade cookie		£1.50
Homemade cake		£2.95
<i>Recommended drinks with (or instead of!) tea:</i>		
10 year old Malmsey Madeira, Broadbent		£4.90
Lustau East India (top quality medium-sweet Sherry)		£3.50
10 year old Tawny Port, Ramos Pinto		£4.90
Billecart-Salmon Champagne		£8.95

ALL DAY MENU

WINE BY THE GLASS

NIBBLES – enough for two to share

Salted cashews and almonds	£2.90
Marinated olives	£2.90
Homemade crisps	£2.50
Grilled focaccia with garlic butter	£3.90
Crisp-fried salt cod croquettes	£3.95
Hot mini chorizo sausages	£3.95
Deville whitebait with aioli	£4.95

LIGHT MEALS

Soup of the day	£5.95
Salad of Dorset crab, avocado and tomato with lemon and marjoram dressing	£7.95
Caesar salad (little gem lettuce, Caesar dressing, croutons, chicken, bacon, egg and parmesan)	£6.95 / £11.95
Vegetarian Caesar salad	£5.95 / £9.95
Uig Lodge (Isle of Lewis) smoked salmon served simply with lemon and capers or a larger portion, with a side salad	£7.95 £13.50
Homemade tagliatelle with carbonara sauce; or with Mediterranean vegetables and pesto; both served with a rocket salad	£9.95
UNPASTEURISED CHEESES from Neal's Yard Dairy served with homemade biscuits – selection of three cheeses	£6.50
full selection of six	£8.50
HOMEMADE ICE CREAMS / SORBETS any one flavour (3 scoops)	£5.50
selection of three different ones	£6.50

SANDWICHES (crusts on - unless requested otherwise)

Chicken and avocado with tarragon mayo	£6.95
Roast beef with watercress and horseradish	£6.95
Poached salmon with cucumber, dill and mayonnaise	£6.95
Montgomery Cheddar cheese with red onion marmalade	£5.95
Uig Lodge (Isle of Lewis) smoked salmon with cream cheese and caperberries	£7.95

HOT SANDWICHES (allow 15 minutes)

Bacon, lettuce and tomato on ciabatta bread, with chips	£8.50
Steak sandwich with caramelised onions, grain mustard on ciabatta, with chips	£8.95
Rosemary focaccia with grilled Mediterranean vegetables and prosciutto	£8.50
or without prosciutto	£7.50

Please use mobile phones with discretion.

Lap-tops: we simply ask that meetings don't "take over". We do have a Business Centre for proper meetings.

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FIZZ

		Glass	Bottle
20	PROSECCO Ca Morlin. Veneto, Italy	£5.00	£23.00
24	TALTARNI BRUT TACHÉ (Rosé). Australia	£5.25	£24.00
35	BILLECART-SALMON , Brut. Champagne	£8.95	£45.00
40	LOUIS ROEDERER , Brut. Champagne	£9.95	£49.50
	KIR ROYAL (sparkling wine + cassis)	£5.95	
	Or made with Champagne instead of fizz	£9.95	
	Alternatively try Crème de Framboise or Mûre		

WHITES

		125ml	175ml	250ml	Bottle
70	GARGANEGA Alpha Zeta 2009. Veneto, Italy <i>Ideal 'house white' – crisp, light, fresh; suits every occasion.</i>	£2.95	£4.20	£5.95	£14.95
77	PICPOUL DE PINET 2009 Félines-Jourdan. South of France <i>The best of modern France - dry, lively and utterly delicious.</i>	£3.60	£4.95	£7.00	£17.95
86	EINZ-ZWEI-DRY Leitz 2008 Rheingau, Germany <i>Dry Riesling from one of Germany's best estates. Light, spritzy, delicate – great with or without food. Only 12%.</i>	£3.95	£5.50	£7.95	£19.75
131	GEWURZTRAMINER Yealands 2009. Marlborough, New Zealand <i>The most exotic and perfumed of grape varieties, but in fresh and quaffable style.</i>	£4.00	£5.60	£8.00	£19.95
90	SAUVIGNON BLANC Tinpot Hut 2009. Marlborough, New Zealand <i>Benchmark example of the style – elderflower and gooseberries.</i>	£4.50	£6.25	£8.75	£22.00
273	ST VÉРАН 'Terres Noires' 2008 Domaine des Deux Roches. Burgundy <i>From the Mâcon region – very dry but soft, round and impressive. Merest hint of oak.</i>	£5.30	£7.40	£9.95	£26.50

SHERRY

		75ml glass
941	PUERTO FINO Lustau <i>Crisp and fresh with a salty tang. Brilliant aperitif.</i>	£3.00
947	OLD OLOROSO 'Pata de Gallina', Lustau <i>Dry but broad, nutty, complex and spicy.</i>	£4.50
949	EAST INDIA Lustau <i>Like a commercial Amontillado, just much better. Medium to sweet - luscious richness with savoury intensity.</i>	£3.50