

The Bridge in Barnes is proud to offer you the following from our favourite suppliers:

(Menu available from Thursday)

MEAT

Wild Rabbit Stew 13.75

Slow braised rabbit in a tomato and olive sauce served with homemade herb and ricotta dumplings.

Veal Calves liver 13.25

Pan fried livers on buttery mash and Diablo sauce, finished with crispy pancetta and deep fried sage.

FISH

Mersea oysters: 4.45 – Three, 6.95 – Six, 10.95 – Twelve

First cultivated by the Romans and the best in England! Accompanied by fresh lemon, shallot vinegar and Tabasco

Cornish day boat Cod 13.50

Pan roasted cod served on bubble and squeak with a prosecco buerre blanc

Day boat Plaice 13.95

Pan fried plaice with marinated Mediterranean vegetables and a romesco sauce.

(Day Boat Fish:- This is from boats that return daily to shore with there catch rather than being at sea for many days or weeks. Ensuring the highest quality of product, as well as freshness).

WINE

2007 Weissburgunder, Pinot Bianco -9.40/ 27.95

Fruity, fresh and perfect with seafood

2004 Castelli Del Duca, Barbera – 8.50/ 24.95

Dry and intense ruby red wine- particularly good with red meat

2008 Beaujolais Villages, Domain de la Flaigne – 9.00/ 26.25

Vibrant, soft and floral, best drunk young and compliments hearty meals