

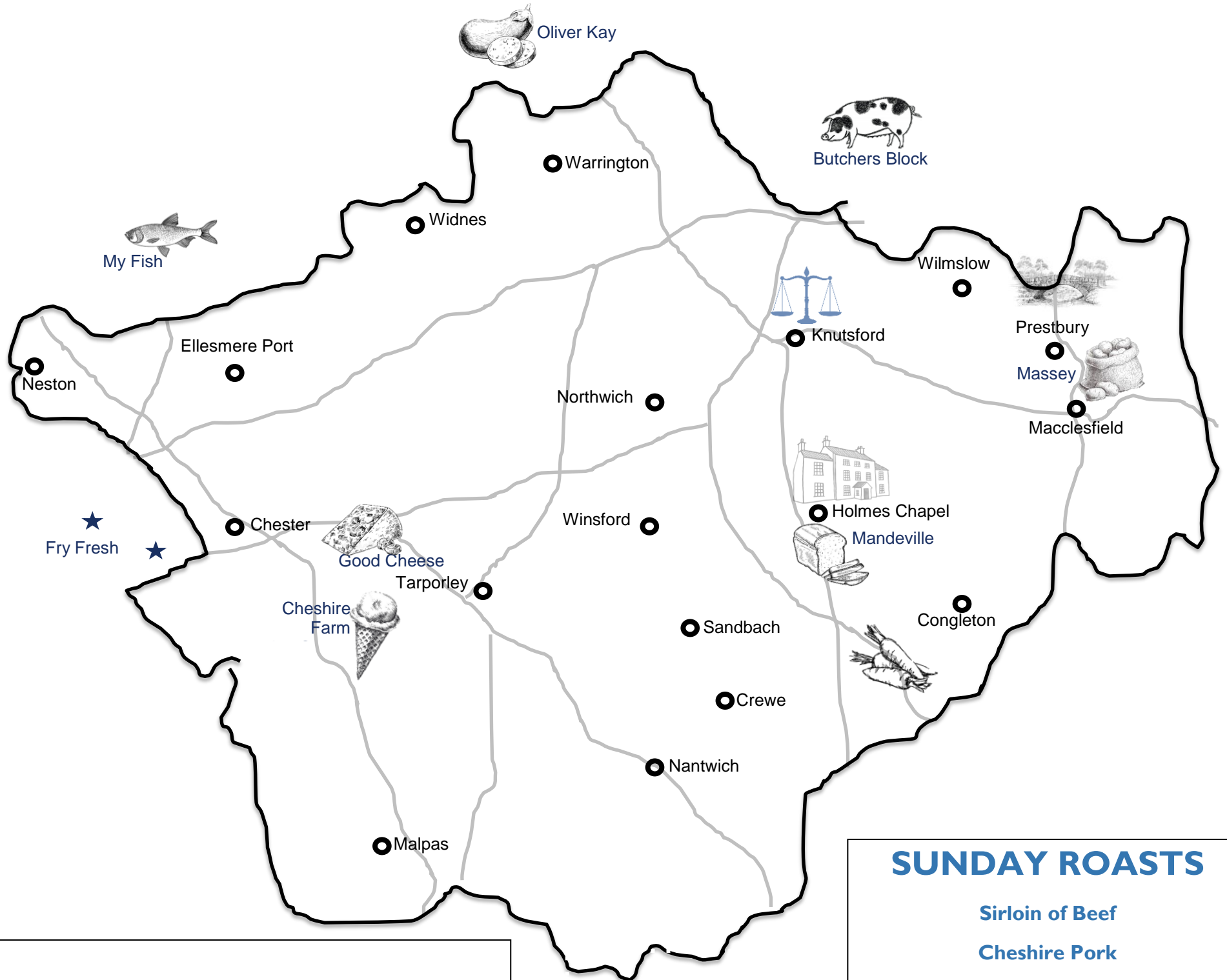
FLAT CAP HOTELS

Flat Cap Hotels is a Cheshire based, independent family of foodies, creative chefs, baristas and talented mixologists passionate about locally sourced produce & quality products.

We are operators of independent hotels with restaurants specialising in delivering locally sourced British seasonal menus, eclectic cocktails, the finest beers & exceptional wine.

Every property provides interiors designed with our own personal touches with 'home away from home' accommodation. The concept has been developed and evolved from the old-fashioned country public house combined with the every changing lifestyle hotel.

The Bridge is the younger sibling of The Vicarage in Holmes Chapel, Cheshire; a refurbished 17th century grade II listed country pub, restaurant and hotel and The Courthouse in Knutsford, Cheshire; the stunning converted crown court



½ PRICE PROSECCO & LIVE ACOUSTIC SETS EVERY FRIDAY FROM 7PM

SUPERB BREAKFAST/BRUNCH SERVED DAILY FROM 8AM

FEEDING THE KIDS? ASK A MEMBER OF THE TEAM FOR OUR "LITTLE TROLLS" MENU

SUNDAY ROASTS
Sirloin of Beef
Cheshire Pork
Chicken Breast
All served with traditional trimmings
Booking advisable
01625 829 326

OUR PRODUCE
 Our stunning seasonal menus emphasise excellent regional food sourced from our favourite local suppliers. We take great care to ensure that all menu items are locally sourced, fresh, wholesome & of the highest quality. All beef served in the restaurant is grass fed and raised in England or Wales from our artisan butcher Glynn Bros. It is hung for at least 21 days and then matured locally.
 Our pork products are from Buttercross Farm in Shropshire where they are raised on the farm by the Rowley family.
 All of our fish is sustainably sourced and comes from our supplier in Fleetwood unless otherwise stated as wild caught.
 Our potatoes are some of the finest from the Massey family, while our veg is from the best in Cheshire.

Please note tables over 8 will incur a 10% service charge
 For any dietary requirements please speak to your server



Menu



Served from 12 noon until 9.30pm every day | Please see our separate Specials Menu

Nibbles £4 each

Nocellara Olives | **Sriracha Hummus** - Toasted pitta | **Zucchini Fritters** – Lemon mayo

Selection of Homemade Breads - Oil & balsamic | **Garlic and Herb Ciabatta** - add cheese |

Sandwiches Served 12-5pm

On your choice of white or brown bloomer, served with a handful of artisan Crisps

Barbers Vintage Cheddar Cheese - Branston pickle, baby gem lettuce 6

Free Range Egg Mayo – Baby watercress 6

“Fish Butty” – Ale battered fish, minted crushed garden peas, homemade tartar, dressed leaves 8

Chicken, Bacon, Tomato Club - Baby gem lettuce, mayonnaise 8

Prawn & Crayfish - Marie Rose, rocket 8 | **Add fat cut chips or skin on fries for £2** |

Starters

Homemade Soup of the day - Homemade bread & whipped butter (v) 5

Pan Fried Flat Cap & Wild Mushrooms – Truffle & herb butter, poached local hens egg, garlic ciabatta 6.5

Parfait - Smooth chicken livers, homemade bacon & onion brioche, red onion marmalade 7

“Ham & Egg” – Braised ham hock terrine, fried hen’s egg, new potatoes, mustard dressing 7

Plate Of Smoked Salmon – Lemon, shallot, black pepper cream cheese, granary bloomer 8

Salt & Pepper Crispy Squid - Asian slaw, toasted cashew nut, sweet chilli sauce 8

Salads

Heritage Tomato – Buffalo mozzarella, basil gel, micro basil & ciabatta shards 11

Prawn and crayfish – Sun blushed tomato, salad radish, smashed avocado, baby gem 12

Warm confit duck leg - Celeriac remoulade, orange, spiced beetroot, pomegranate salad 10

Bridge Chicken & Bacon Caesar - Gem lettuce, poached egg, anchovies, garlic croutes, Caesar dressing, sauté potatoes, parmesan 13

Mains

Sausage & Mash – Pork & leek sausages, creamed Massey farm potatoes & sticky red onion jus 9

Bridge Fish & Chips - Ale & black onion seed battered fish fillet, garden peas, fat cut chips & homemade tartar 13

Vegetarian Dish of the Day – Please speak to your server **market price**

“Flat Cap” 7oz Burger – Ground beef, flat cap mushroom, fried onions, Monterrey jack cheese, crispy bacon, dill pickle remoulade, salad, toasted brioche bun & skin on fries 14

Slow Cooked Pork “Carbonara”– Crispy hens’ egg, truffle, wild mushroom & pancetta tagliatelle, parmesan 16

Market Fish – Pan fried, shrimp beurre noisette, capers, new potatoes, samphire, sun blushed tomatoes **market price**

Roast Rump of Cheshire Lamb – Fondant potato, sautéed garlic & shallot fine beans, sun blushed tomato & rosemary jus 20

Garlic & Herb Roasted Chicken Breast 17 | 10oz Rump Steak 20 | 10oz Sirloin Steak 24

- Truffle & parmesan fat cut chips, rocket & balsamic salad, thyme & garlic roasted flat cap mushroom & plum tomato, peppercorn sauce

Sides - all £3

Tomato, Red onion & Basil Salad | **Long Stem Broccoli** – Chilli & garlic | **Rocket & parmesan salad** - Balsamic

Sautéed Courgettes- Lemon & pepper | **Fat Cut chips** | **Skin on fries** | **Buttered New Potatoes** | **Creamed Potato** | add parmesan & truffle £1 |

Desserts

Chefs Selection of Cheshire Farm Ice Cream- Homemade choc chip cookie 6

Affogato- Jaunty goat espresso, Cheshire farm vanilla ice cream, amaretti biscuits (add liquor) 6

Zesty Lemon Posset- Poynton dairy cream, raspberry sorbet, roasted parkin crumb 7

The Bridge Sticky Toffee Pudding - Iced caramel parfait, homemade fudge, honeycomb, butterscotch sauce 7

Layered Belgium Chocolate Marquise - Flavours of the “Black Forest” 7

Bread & Butter Pudding - Vanilla poached apricots, blood orange crème anglais 7

Chefs Selection Of British & Continental Cheeses - Crackers, quince, celery & chutney 8

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