

THE BRIDGE

RESTAURANT

Nestling on the River Tyne, The Bridge combines decadent dining with stunning views of the Newcastle and Gateshead Quayside. A classic yet relaxed space to meet, socialise, dine & drink.

Continually evolving menus guided by seasonality and local produce. Visually exciting, honest dishes, inspired by both classic and unusual flavour combinations brought together by the skill of our kitchen team.

Alongside sensational food, we offer an extensive range of wines from around the world, including rare bottles. Suggested pairings can be found in the Wine List.

Continue your dining experience with a digestif in The Redwood Bar & Lounge, offering a compilation of captivating cocktails, an array of Whisky & carefully selected premium spirits.

GRAZING

THE BRIDGE'S MOOD BOARD 16.00

A selection of hot and cold nibbles from the Redwood larder (N)

OVEN BAKED CAMEMBERT 13.00

Studded with garlic and rosemary, served with crusty bread and truffle oil (V) (GF on request)

THE BRIDGE'S MEZZE 13.00

Grilled flatbreads served with hummus, tzatziki, olives and oils (V)

THE BRIDGE'S 'NACHOS' 13.00

Tiger prawn and spiced pork relish, watermelon salsa, wasabi mayo, chilli jam and crispy tortillas (N)

TO START

SOUP OF THE DAY 6.00

Warm crusty bread (V, GF on request)

CHAR SIU BELLY PORK 7.00

Spiced carrot purée and Asian slaw

CHARGRILLED CHICKEN SALAD 7.50

Baby gem, garlic croutons and olive oil (GF on request)

FRESH SCOTTISH MUSSELS 7.50

Garlic and cream or Thai green curry sauce (GF)

ROAST CAULIFLOWER SALAD 6.50

Yoghurt and herb dressing with toasted almonds (V, GF, N)

TEMPURA KING PRAWNS 10.00

Soy and sesame stir fried greens with chilli jam

BEEF FILLET CARPACCIO 10.00

Marinated fine beans, truffle oil and shaved parmesan (GF)



TO FOLLOW

ROAST CHICKEN SUPREME 14.00

Gratin potato, creamed savoy and pancetta (GF)

THE BRIDGE BURGER 13.00

Crispy bacon, BBQ sauce, confit onions, coleslaw and French fries

VIETNAMESE SHAKING BEEF 17.00

Stir fried beef fillet, pineapple, cherry tomatoes, hot & sour sauce with sticky Jasmine rice

BEER BATTERED HADDOCK FILLET 13.00

Chunky chips, minted peas, dill pickles and tartare sauce

POACHED HAKE FILLET 16.00

Serrano ham and summer vegetable broth

GRILLED SEABASS FILLETS 16.00

Tiger prawn and chorizo stir fry, red pepper essence

CAMBODIAN YELLOW VEGETABLE CURRY 12.00

Sticky lime rice and roti bread (V, GF)

PASTA ALLA GENOVESE 12.00

Linguine with basil pesto, fine beans, potato and shaved pecorino

FROM THE GRILL

8 OZ SIRLOIN STEAK 20.00 / 8 OZ RIBEYE STEAK 20.00 / CHICKEN BREAST 14.00

All served with chips, roast tomato, mushroom, confit onions and rocket salad

PEPPERCORN SAUCE 3.00

BLUE CHEESE SAUCE 3.00

RED WINE JUS 3.00

SIDES 3.00 EACH

BREAD AND OLIVES

FRENCH FRIES

THICK CUT CHIPS

TRUFFLE AND PARMESAN FRIES

BANG BANG CAULIFLOWER

SOBA NOODLE SALAD

MACHO PEAS

ROAST BABY CARROTS

If you have any food allergies or intolerances, please inform a member of the team
Please note: a 10% discretionary service charge will be added to your bill



TO FINISH

STICKY TOFFEE PUDDING 6.00
Caramel sauce and vanilla ice cream

LEMON PIE 6.00
Italian meringue and fruit coulis

SELECTION OF ICE CREAM AND SORBETS 5.00
Fresh fruit and lemon biscotti (GF on request)

EUROPEAN CHEESE BOARD SELECTION 9.00
Crackers, grapes and chutney

RASPBERRY CRÈME BRÛLÉE 5.00
Lemon biscotti

CHOCOLATE AND RICOTTA CAKE 6.00
Ricotta cream and pistachio praline (GF, N)



THE BRIDGE

TEA

3.00 each

TRADITIONAL BREAKFAST BLEND

A comforting and full breakfast classic, with rich malty sweetness and vivid infusion of ruby colour. A tea with a lot of body and a light finish.

RED BUSH

A distinctive deep red colouring and a naturally sweet and slightly nutty flavour. Commonly drunk without milk, but with a slice of lemon or sweetened with honey.

ASSAM

Known for its body, briskness, malty flavour and strong bright colour.

LEMON, GINGER & GINSENG

Warm and rejuvenating. The natural ingredients used to make this herbal tea give a refreshing and invigorating taste.

EARL GREY

Light, crisp and refreshing. Served with lemon or honey.

CAMOMILE

A herbal tea made from camomile flowers, with calming and soothing effects, relieving tension or anxiety. Known to settle digestion, whilst ensuring a good nights sleep.

BLACKCURRANT

Pungent and fruity, made from the leaves and fruit of the Blackcurrant plant. A dark purple colour and full bodied taste, reminiscent of fresh berries.

PEPPERMINT

Naturally caffeine free, a light and refreshing herbal tea made from an infusion of peppermint.

GREEN TEA

Made from unfermented leaves, containing high concentration of powerful antioxidants.

DECAFFEINATED

Full of our traditional flavour, but without the caffeine.

COFFEE

ESPRESSO 2.50

CAFÉ AMERICANO 3.00

CAPPUCCINO 3.50

LATTE 3.50

FLAT WHITE 3.50

CAFÉ MOCHA 3.50

HOT CHOCOLATE 3.50

LIQUEUR COFFEE 7.50



THE BRIDGE

WINE

WHITE

	175ml	250ml	BOTTLE
CHARDONNAY, EL PICADOR CENTRAL VALLEY, CHILE A young, fresh Chardonnay with citrus and tropical notes on the nose. The palate is soft and rounded, with a subtle creamy edge and a nice freshness to balance it out.	5.60	7.40	22.95
COLOBARD-UGNI BLANC RICHELIEU, FRANCE Refreshing aromas of lime and lychee, with subtle hint of white pepper, juicy and rich on the palate. Well balanced with vivid finish	5.60	7.40	22.95
PINOT GRIGIO 2015, VILLA SANDI VINITO, ITALY Light stone fruits, floral notes and a hint of lemon drops with a mineral core running through the wine leading to a crisp finish.	7.25	9.70	28.95
SAUVIGNON BLANC, KURAKA MARLBOROUGH, NEW ZEALAND Beautiful aromas of tropical fruit with restrained crushed herb notes a zesty clean palate.	7.80	10.40	31.00
RIOJA BLANCO, BODEGAS MUERZA RIOJA, SPAIN V VG Fresh, light clean and attractive with floral, pineapple and grapefruit aromas.			25.95
VIIGNIER, LOS COCHES CENTRAL VALLEY, CHILE Classic Viognier character of apricots, peaches hints of pears and blossom. With a honey like finish.			26.95
BASA, TELMO RODRIGUEZ RUEDA, SPAIN V VG An abundance of citrus and stoned fruits on the nose lead to a dry and elegant palate. The finish gives more lemony and green apple flavours and is highly refreshing.			31.00

ROSÉ WINE

CABERNET ROSÉ, EL PICADOR CENTRAL VALLEY, CHILE Vibrant pink with refreshing, crisp red berries and summer fruits.	5.60	7.40	22.95
ZINFANDEL ROSÉ, ANGELS FLIGHT CALIFORNIA, USA Light to medium bodies, the full ripe flavours are well balanced with a refreshing mouthfeel and a slight crisp lingering finish.	6.75	9.00	27.00
BUSH VINE BLUSH RICHELIEU, FRANCE Intense fruit aromas with sweetly ripe red berries, juicy, rich and well Balanced palate.	5.50	7.40	22.95



WINE

RED

	175ml	250ml	BOTTLE
MERLOT, EL PICADOR CENTRAL VALLEY, CHILE V VG Hints of smoky plum and damson jam on the nose. A fruity, medium bodied palate with more plum flavours, a chocolatey note and a twist of spice.	5.60	7.40	22.95
PINOT NOIR, LAUTARUL CREMOLE RECAȘ, ROMANIA Plenty of red ripe fruits, strawberries and raspberries, fresh and crunchy with hints of spice.	5.90	8.10	22.95
SHIRAZ, ROOKS LANE VICTORIA, AUSTRALIA The nose is all ripe berries, black cherries, vanilla and spice, the sweet fruit flavours rich and juicy, with blueberry and cherry characters and a deft touch of oak, signed off by a nice savoury aftertaste.	6.10	8.50	23.95
PRIMITIVO DI SALENTO, AMANTI PUGLIA, ITALY Sun soaked damsons and blackberries deliver a fruit filled palate with soft tannins to reach a delicious finish.			26.95
MALBEC, LAS PAMPAS MENDOZA, ARGENTINA This Malbec's complexity and French Oak and bottle ageing create an expressive and concentrated wine with tannins that reveal infinite sensations. A lovely fruit driven Malbec with ripe fruit and a soft, juicy aftertaste.			27.95
FLEURIE, BEAUJOLAIS DOMAINE PARDON Aromatic with strawberry, blackberry and floral aromas, a refined light palate With lots of fresh fruit and soft textures.			28.95
CRIANZA, RIOJA VEGA RIOJA, SPAIN V VG An intense nose with aromas of black fruits and cinnamon with a well balance, fruity palate.			31.00
LE PIGEOULET 2014, DOMAINE BRUNIER REGIONAL FRENCH, FRANCE Spicy and fruity on the nose, on the mouth its full flavoured and peppery with good structure.			31.95
BAROLO 2012, GIRIBALDI PIEDMONT, ITALY A ruby red colour with amaranth reflexes, an evident perception of good fruit appeals to the nose, dried berry and chocolate fruit with hints of flowers. Full body with soft silky tannins and a juicy finish.			49.95

125ml measures also available. Please ask your server for further details.



CHAMPAGNE & SPARKLING

CHAMPAGNE

125ml BOTTLE

VEUVE CLICQUOT YELLOW LABEL BRUT**12.95 75.00**

CHAMPAGNE, FRANCE

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

VEUVE CLICQUOT ROSÉ**105.00**

CHAMPAGNE, FRANCE

Coppery-orange colour. Expressive aromas of strawberry and very ripe wild strawberries. A full-bodied, structured, vinous palate which stays fresh. Length and character define this Champagne.

DOM PERIGNON VINTAGE BRUT**199.00**

CHAMPAGNE, FRANCE

Full bodied, elegant and rich in fruit and texture. The mousse is delightful and opulent with a richness and layers of brioche and white fruits. A long, slightly floral finish compliments the wine perfectly.

PROSECCO

PROSECCO PURE**6.20 32.95**

VENETO, ITALY V V G

The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes. Light and refreshing on the finish.

VILLA SANDI, IL FRESCO ROSE BRUT**6.20 32.95**

ITALY

Brimming with strawberry, cream and cranberry leads to a refreshing palate Laden with subtle raspberry hints.





THE
VERMONT
HOTEL

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