

Light bites

Essex oysters 3/6/9 £15/29/55
Tabasco, lemon

Pork belly bites £12
sweet chilli, soy

Old Bridge fried chicken £12
chipotle, coriander

Nocellara olives £6

Bread service £6

To start

Risotto V
mushroom & truffle

Caramelised onion & Comté tart V
endive & pickled walnut

Smoked salmon
yoghurt, pickled lemon & radicchio

Roasted white onion soup VG
thyme & nigella crust

Shell-on prawns £8.5
roasted garlic aioli, lime

Seared tuna tartare £4.5
pink grapefruit, soy, black garlic, shiso

To follow

Slow-braised beef cheek
stockpot carrot, burnt onion & beef dripping mash

Grilled lamb cutlet
shepherd's pie, lamb fat confit, peas, carrots

Whole roasted plaice
caper butter sauce

Saltimbocca
sage oil, torched broccoli, crispy ham

Salt-baked celeriac VG
smoked shiitake, dashi, wakame

Old Bridge burger
aged beef, tomato, baby gem, truffle aioli, fries

Gnocchi
sage, pumpkin, amaretti

1/2 Norfolk lobster Thermidor £21.5
fries, salad

10oz Hereford sirloin steak £10.5
Café de Paris butter, fries

Pan-roasted loin of cod £4.5
brioche & tarragon crust, roasted cherry tomato & sherry vinegar

To share

1 kg Hereford rib-eye on the bone £43
chunky chips, leaf salad, béarnaise sauce

Slow-pulled lamb tagine £18
baba ganoush, tzatziki, harissa couscous, flatbread

Celeriac & cauliflower tagine VG £3
baba ganoush, tzatziki, harissa couscous, flatbread

Seasonal vegetables, soy & lime £6

Smoky bacon, maple & pecan braised hispi, Parmesan £6

New potatoes, crème fraîche £5 | Chips/fries £5

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 12.5% will be added to your table and split evenly amongst the team

