



under the
bridge

MENU

FINE DINING


starters



CLASSIC


£9.35 EACH

STOUT AND BLACK TREACLE SUFFOLK HAM HOCK TERRINE
Scotch Egg


RAJASTHAN SPICED CARROT AND BUTTERBEAN SOUP 
Heritage carrot and spinach bhaji scraps, organic almond yoghurt, coriander

POTTED MACKEREL
Pickled English cucumber, sourdough

POTTED PEAT SMOKED SALMON
Pickled English cucumber, sourdough

SCORCHED HAY INFUSED CAULIFLOWER AND GRAIN MUSTARD PANNA COTTA 
Heritage beets, goat's cheese crumble

SW6 ROAST CHICKEN SALAD
Roast Celeriac and Chicken Fat Mayonnaise

ENDIVE SALAD 
Mrs Bell's Yorkshire ewe's milk cheese, burnt pear, pumpkin, squash, candied walnuts



PREMIUM

£11.00 EACH

OAK BARREL SMOKED SALMON, ENGLISH DAIRY CREAM CHEESE AND DILL
Pickled English cucumber


ASPARAGUS 
Duck egg, pickled girolles, truffle mayo

ENDIVE SALAD
Mrs Bell's Yorkshire ewe's milk cheese, Cumbrian salt cured ham, candied walnuts, pear

CUMBRIAN FELL BEEF FILLET
Shaved Berkswell cheese, truffle, courgette flower

ARTISAN ENGLISH CHARCUTERIE
Laverstoke Park mozzarella pearls, purple basil pesto, lovage pesto, focaccia

NORFOLK CRAB
English pea textures

SW6 SEASONAL LEAF SALAD 
Slow poached hen's eggs, scorched hay infused goat's curd, Berkswell cheese, asparagus, peas, broad beans, bitter leaves

ALL PRICES EXCLUDE VAT

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MENU

FINE DINING

mains



CLASSIC

£21.30 EACH

LAMB SHOULDER

Pea, mint and parmesan arancini, peas, gem heart, girolles, broad bean salsa

SLOW COOKED CUMBRIAN BEEF

Horseradish and parsley arancini, peas, gem heart, girolles, beef jus

KATSU TOFU

Nasi goreng, coconut curry sauce, fried crackers, coconut, coriander, chilli salad

POTAGE OF SEASONAL BABY VEGETABLE

Slow poached duck egg, watercress, pea shoots

SCOTTISH SALMON

Mussels, samphire, heritage tomatoes, butter sauce

CORN-FED CHICKEN BREAST

Chicken thigh and saffron potato croquette, peas, broad beans

COD

Aubergine, sun-dried tomatoes, barrel aged feta cheese, lemon, oregano oil



PREMIUM

£22.50 EACH

LAMB RUMP

Pulled shoulder, English new potatoes, peas, broad beans

WILD MUSHROOM RAVIOLI

Celeriac carpaccio, sautéed kale, black truffle, Gorgonzola

STONE BASS

Mussels, samphire, heritage tomatoes, butter sauce

CORN-FED CHICKEN BREAST

Chicken thigh and thyme potato croquette, pumpkin, squash, girolles

SLOW COOKED ENGLISH GRASS-FED BEEF SHIN RAVIOLI

Spinach, shallot, girolles, truffle beef jus

SCOTTISH SALMON

Buttermilk mash, chorizo, peas, gem heart

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under the
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MENU

FINE DINING

dessert



CLASSIC

£9.35 EACH

SW6 STRAWBERRY CHEESECAKE
Compressed English strawberries

CARAMELISED PINEAPPLE
Coconut crumble, cream

APPLE AND CHERRY CRUMBLE
Burnt baby apple, glazed cherries, scorched hay infused vanilla cream

OUR RASPBERRY BAKEWELL
Almond cake, passion fruit curd, glazed raspberries, raspberry meringue, raspberry ripple cream

SAFFRON AND VANILLA PANNA COTTA
Blackberries, polenta cake



PREMIUM

£10.25 EACH

SIGNATURE HOT CHOCOLATE FONDANT PUDDING
Nutella, glazed cherries, whipped baked hay infused cream

PRESSED COX'S APPLE
Blackberries, hazelnut crumble, cream

SW6 STRAWBERRY CHEESECAKE
Compressed English strawberries

SW6 CHOCOLATE FUDGE CAKE
Sea salted caramel

TIRAMISU
Espresso coffee mousse, latte cream, amaretti biscuit, mandarins

MASCARPONE CHEESECAKE
Buttermilk mash, chorizo, peas, gem heart

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