

  thebridgetadworth



# LUNCH MENU



*Suitable for vegetarians*

*All our dishes are prepared and cooked on site using the highest quality ingredients. The greatest care is taken when preparing vegetarian dishes but we cannot guarantee that items on the menu do not contain nuts or that meat and fish do not contain bones. Before you order your food or drinks please speak to our staff if you would like to know more about our ingredients.*

**2 courses - £ 12.95 Available from Tuesday to Friday between 12.00 - 3.00 P.M.**

[www.thebridgegrill.com](http://www.thebridgegrill.com)

## Lunch Menu

### STARTERS

**Grilled Halloumi and Avacado** ✓  
Grilled Cypriot goats cheese, served with fresh avacado, tomatoes and pesto

**Kısır** ✓  
Cracked wheat (couscous) with walnuts, spring onions, red pepper, celery, fresh herbs and drizzled with a hazelnut dressing

**Humus** ✓  
Puréed chickpeas and tahini with a hint of garlic, lemon juice and extra virgin olive oil. Served with home made bread

**Cacık** ✓  
Creamy yogurt mixed with chopped cucumber, fresh mint, dill and extra virgin olive oil. Served with home made bread

**Sardines**  
Grilled Sardine fillets served on a rye bread with fresh herbs and butter sauce and a salad garnish

### DURUMS

**Adana Dürüm Wrap** 7.95  
Charcoal grilled spice lamb kofte

**Kuzu Tantuni Wrap** 8.5  
It's traditional street-food on the Mediterranean coast of Southern Turkey, twinly diced lamb meat cooked in special tantuni pans with parsley, tomato, onion and Turkish spices. Served in durum wrap colled lavash.

**Tavuk Tantuni Wrap** 7.95  
It's traditional street-food on the Mediterranean coast of Southern Turkey, twinly diced chicken cooked in special tantuni pans with parsley, tomato, onion and Turkish spices. Served in durum wrap colled lavash.

**Falafel Dürüm Wrap** 6.75  
With humus or cacık and mix salad

### MAINS

**Izgara Kofte**  
Grilled lamb kofte served with chips and a salad garnish

**Kuzu Güveç**  
Aromatic slow cooked lamb casserole served with mashed potato

**Sebzeli Güveç** ✓  
A traditional Turkish casserole (celery, parsnip, carrot, peas, onion and spinach) baked in a clay pot and topped with cheese and fresh herbs.

**Somon**  
Organic fillet of grill salmon served with mash potato and mix lettuce

**Grilled Halluomi Salad**  
Mixed salad leaves, cucumber, cherry tomato, olives, herbs and grill halloumi served with bread.

### DESSERTS

*Add an additional £ 3.50 for dessert*

**Baklava**  
Traditional baked filo pastry layers filo with walnut and honey syrup, topped with crushed pistachio nuts and served with vaniglia gelato

**Mint Chocolate Bamb**

**Mousse Cacao**

**Mix Gelato**

**Mix Sorbet**