



THE
BRIDGE

RESTAURANT & BAR

Mediterranean Cuisine

v 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.

  [thebridgetadworth](https://www.thebridgetadworth.com)

www.thebridgegrill.com

LUNCH MENU

2 courses - £ 12.95

STARTERS

Grilled Halloumi and Avocado ^v

Grilled Halloumi and Avocado

Kısır ^{v n g c d}

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

Humus ^{v s}

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

Cacik ^{v d}

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, butter sauce and a salad garnish

DURUMS

Adana Dürüm Wrap 7.95 ^g

Charcoal grilled spiced lamb kofte

Kuzu Tantuni Wrap 8.50 ^g

Traditional street-food from the Mediterranean coast of Southern Turkey. Small pieces of diced lamb, cooked in special "tantuni" pans, with parsley, tomato, onion and turkish spices. Served in a durum wrap called lavash

Falafel Dürüm Wrap 6.75 ^g

With humus or cacik, and mixed salad

Any Kids Meal
£ 6.00

MAINS

Izgara Kofte ^g

Grilled lamb kofte served with chips and a salad garnish

Ruya Tavuk ^d

Chicken cubes cooked with oyster mushrooms in white wine souce

Kuzu Güveç ^{v c d}

Aromatic slow cooked lamb casserole served with mashed potato

Sebzeli Güveç ^{d d n}

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

Somon ^{d v}

Organic fillet of pan fried salmon served with mashed potato and mixed lettuce

Grilled Halloumi Salad ^d

Mixed salad leaves, cucumber, cherry tomatoes, olives, herbs and grilled halloumi, served with bread

DESSERTS

Add £3.50 if taken as a 3rd course

Baklava ^{n d g}

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

Mint Chocolate Bombe ^d

Mint ice cream with a chocolate sauce centre and coated in chocolate

Mousse Cacao ^{d g}

Chocolate mousse enriched with hazelnut on a sponge base and covered with a layer of cocoa powder

Mixed Gelato (2 scoops) ^d

Ciocolato, Strawberry, Vaniglia or Pistachio

Mixed Sorbet (2 scoops)

Mango, Raspberry or Lemon

Ephesus Turkish House Wine

(White, Rose, or Red) Only 14.95

Allergens: ^g Gluten ^c Celery ^e Eggs ^{sc} Soya ^s Sesame ^d Dairy ^f Fish ^d Dairy optional ^g Gluten optional ⁿ Nuts ^v Vegetable