

# The Bridge At Wilton

Sample – Lunch - Sample

## **For Starters**

French Onion Soup

Confit Duck & Smoked Chicken, Fig Chutney

Local Asparagus, Parma Ham, Parmesan & Red Onion

Smoked Salmon, Fresh Egg Tagliatelle

Grilled Mackerel, Fennel Al Agric

Hereford Hop Cheese Soufflé, Confit Beetroot

## **In The Middle**

Brazed Shin Of Beef, Red Wine & Thyme Jus

Pan Roast Duck Breast, Crushed Olive Potatoes & Pan Jus

Duo Of Lamb, Truffle Mash, Butter Roast Carrots

King Prawn, Mushroom Risotto, Parmesan Shavings

Pan Fried Fillet Of Sea Bass, Butternut Nagè

Fresh Egg Pasta, Stilton & Spinach Sauce

## To Conclude

Sticky Toffee Pudding, Caramel Sauce

Selection Of Cheese & Biscuits

Vanilla Pannacotta, Fig's & Cardamom

Dark Chocolate Torte, Chantilly Cream

Local Strawberries, Pouring Cream

Apple & Rhubarb Crumble, Homemade Custard

**2 Courses £12.50 3 Courses £16.00**

Pot Of Tea, Herb And Fruit Infusions, Espresso, Café Latte, Cappuccino  
And Cafetiere From £3.50

### The Bridge At Wilton Recommended Dessert Wines

Muscatel  
Sweet And Grapey Fortified Wine From Portugal  
£4 (50ml)

Tawny Port  
Quality Wood Matured Port  
£4 (50ml)

Coffee Beans Supplied By  
James Gourmet Coffee Of Ross-On-Wye.