

WINES

125ml/175ml/250ml/750ml

WHITE

Brookford – Chardonnay Semillon (Australia)

£3.10/£3.75/£5.35/£16.00

Carlo Damiani – Pinot Grigio (Italy)

£3.10/£4.30/£6.15/£17.50

The Shy Albatross – Sauvignon Blanc (New Zealand)

£3.50/£4.90/£7.00/£21.00

Croix Salans – Viognier (France)

£3.50/£4.90/£7.00/£21.00

Calazulo – Albarino (Spain)

£3.85/£5.40/£7.65/£25.00

RED

Beyond the River – Shiraz (Australia)

£2.65/£3.75/£5.35/£15.00

Cornellana – Merlot (Chile)

£2.85/£3.95/£5.65/£16.00

Nostros – Pinot Noir (Chile)

£3.25/£4.55/£6.50/£18.50

Don Cristobal - Malbec (Argentina)

£3.50/£4.90/£7.00/£21.00

ROSÉ

Carlo Damiani – Pinot Grigio Rosé (Italy)

£3.10/£4.30/£6.15/£17.50

PROSECCO

Tallero – Prosecco Trevisio (Italy)

£4.00 125ml/£22.00 bottle



KIRKSTALL BRIDGE INN

FOOD//DRINKS MENU

Please order at the Bar.

CASK

	PINT	HALF	THIRD
Kirkstall Pale – 4.0% Pale Ale	£3.10	£1.55	£1.05
Three Swords - 4.5% Extra pale ale	£3.30	£1.65	£1.10
Dissolution IPA - 5.0% IPA	£3.40	£1.70	£1.15
Black Band Porter – 5.5% Porter	£3.50	£1.75	£1.20

KEG

	PINT	HALF	THIRD
Cornish Orchards Cider – 4.5% Traditional Cornish cider	£3.90	£1.95	£1.30
Veltins Pilsener - 4.8% German Pilsener	£4.00	£2.00	£1.40
Kirkstall Pilsner – 4.0% Pilsner	£3.60	£1.80	£1.20
Virtuous Session IPA - 4.5% Gluten Free IPA	£4.00	£2.00	£1.35
Brudenell IPA – 6.0% IPA	£5.40	£2.70	£1.80
Framboise - 3.6% Raspberry fruit beer	£5.60	£2.80	£1.90
Providence – 5.2% New England Pale	£5.20	£2.60	£1.75

We have 4 guest Cask lines and 5 guest Keg lines.
Ask at the bar for the current selection!

CHARCUTERIE

Choose from 3 Meats//Cheeses

Supplied by Cryer and Stott Cheese mongers.

Served with Salad, Olives, Rustic Breads and Butter

£7.50

MEAT

Royale Ham

Classically British, sweetly flavoured

Smoked Pancetta

Produced by outdoor bred British pork belly

Yorkshire Coppa

Cured pork ribeye, air dried

Smoked Chicken

Oak smoked, seasoned chicken breast

Yorkshire Nduja

Soft spread salami seasoned with paprika and chilli

CHEESE

Rosary Goats

Fresh, soft goats cheese rolled in ash

Drumloch

Award winning, creamy hard-pressed cheddar cheese

Harrogate Blue

Golden, delicate, and creamy blue veined cheese

Campbelltown Loch

Unpressed cheese, rind washed in whiskey

SALADS

Caesar Salad - £6.00

Classic Caesar; Kos lettuce, Anchovies, Parmesan and Caesar dressing
*Add Chicken for £2.50

Roast Heritage Beetroot Salad - £8.50

Heritage beetroot, slow roasted tomato and hemp seed

BURGERS

The Bridge Burger- £8.95

Home pressed beef patty served on a pretzel bun with salad and coleslaw

Chicken Burger - £8.95

Breaded chicken burger in a pretzel bun with salad and coleslaw

Veggie Burger (Ve) - £8.50

Smokey chickpea and sweetcorn burger with a maple and chilli relish served on a pretzel bun with salad

Add

Cheese - £1.00

Bacon - £1.00

Blue Cheese - £1.50

Choose:

Hand Cut Chips or Skin On Fries

SIDES

Chips - £2.50

Mash - £2.50

Fries - £2.50

Green Vegetables - £2.50

House Salad - £2.50

LIGHT BITES//BAR SNACKS

Houmous (Vg) - £4.00

Served with home baked harissa flat bread, salad and olives

Smoked Haddock & Pea Chowder - £6.95

A thick vegetable broth, with flaked smoked haddock and peas. Served with crust bread

Scotch Egg of the Day - £5.50

Served with a small salad. See our blackboard for the current choice

Nachos (V) (GF) - £5.95

Tortilla chips topped with melted cheese and served with salsa, sour cream and guacamole

Bacon Fries - £6.95

Skin on fries topped with smoked bacon, melted cheese, spring onion and baconnaise

Guacamole Fries - £6.50

Skin on fries topped with melted cheese, guacamole mayo and jalapenos

Chicken Wings - £5.95

Freshly breaded and fried crispy chicken wings served with a side salad and a choice of Black Band Porter BBQ sauce or Dissolution IPA Hot sauce

Belly Pork Strip - £6.50

Slow cooked belly pork with home made black pudding ketchup and poached apple

Quinoa Falafel - £5.50 (Ve)

Quinoa falafel with red pepper tahini

MAINS

Kirkstall Pie - £8.75

A choice of meat or vegetarian home-made pie served with gravy, green vegetables and either chips or buttered mash.
see our blackboard for the current choices

Fish and Chips - £8.95

Beer battered haddock served with hand cut chips, pea and mint puree and home-made tartar sauce

Black Band Sausage and Mash - £9.50

Pork sausages made with our very own Black Band Porter, served with buttered mash and caramelized onion gravy

Vegan Sausage and Mash (Vg) - £8.50

Vegan sausages served with mash and caramelized onion gravy

Steak Frites (GF) - £15.50

Flat iron steak, served medium rare. Served with salad, coleslaw, crispy onions, a grilled tomato and hand-cut chips or skin on fries

Black Band Beef Pot Roast - £11.50

Black Band Porter pot roast of beef, boulangère potatoes and baby roasted vegetables

Pan Fried Sea Bass - £12.00

Pan fried sea bass with sautéed artichokes, green beans and parma ham

Duck Confit - £11.95

Roast duck leg served with hand cut chips and a fried duck egg

SAUCES

Pepper Sauce - £1.50

Bearnaise - £1.50

Baconnaise - £1.50

HOMEMADE PIZZAS

Gluten free bases//Vegan cheese available upon request

Margherita (V)- £6.50

Tomato base, mozzarella & basil

The Squash (V) - £8.00

Curried butternut squash, kale dressing, mozzarella and toasted cashews

The Greek (V) - £7.50

Tomato base, feta cheese, slow roast tomatoes, olives, spinach & pesto

The Bridge - £8.50

Tomato base, mozzarella, black pudding & chorizo

The Hot One - £8.50

Dissolution IPA hot sauce base, mozzarella, chorizo, pepperoni & red chillies

Yorkshire Meat Feast - £9.50

Tomato base, mozzarella, Yorkshire pancetta, royale ham and chorizo topped off with ale sauce

Bloody Mary Crayfish- £9.50

Bloody Mary base with mozzarella, crayfish, rocket and tabasco

Saltimbocca - £9.50

Pork, lemon, sage and prosciutto

Please order at the Bar

For Allergies and Intolerances, speak to a member of staff before ordering

Orders placed separately may not arrive together