

NEW HALL  
HOTEL & SPA  
SUTTON COLDFIELD, BIRMINGHAM

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### Welcome to The Bridge Restaurant

Our 2 AA Rosette restaurant, The Bridge, serves a modern British menu of classic dishes, enhanced with a contemporary touch to bring out the best in the ingredients.

With a menu that changes seasonally, guests can be sure that the food on offer is not only sustainable but bursting with natural flavours and fresh textures. Chef also takes care to source from homegrown suppliers wherever possible.

The dining room's heritage features mullioned windows with stained glass detailing, warm wood panelling and delicate cornicing, create a truly special place within which to celebrate a special occasion, enjoy quality time with a loved one or sample some of the region's finest produce.

**Nigel Parnaby**  
Head Chef



Two AA Rosettes for  
Culinary Excellence

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

*Hand*PICKED  
HOTELS

## SEASONAL MENU

### STARTERS

**Soup of the day (vg) £9**

**Scottish scallops £17 (Kcal 277)**  
Boudin Noir, apple, radish

**Free-range chicken, pork belly and fungi terrine £13**  
(Kcal 263)  
Pickled Girolles, truffle and tarragon mayonnaise

**Pork cheek milanese risotto £16 (Kcal 541)**  
Burnt onion, chorizo

**Vegan Zeastar sashimi zalmon (vg) £12 (Kcal 318)**  
Coconut and beetroot

**Avocado Labneh (vg) £12.50 (Kcal 449)**  
Pickled onions, chilli jam, lime dressing

**Goats cheese mousse (v) £12.50 (Kcal 407)**  
Cherry tomato, garlic oil, balsamic, sourdough

**Cured sea trout fillet £12 (Kcal 369)**  
Beetroot, caviar, sea herb

**Smoked duck breast £13 (Kcal 397)**  
Fresh figs, prosciutto, Grana Padano dressing

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### AFTER DINNER COCKTAILS

**Espresso Martini £11**  
The ultimate pick me up! Vodka, Kahlua and espresso

**Dark Nights Mojito £13**  
Dark rum, herb syrup, rosemary, lime and soda

**Honey Apple Martini £13**  
Bourbon, honey, apple juice, lemon juice and sugar syrup

**Bramble £10.75**  
Dry gin, lemon juice, sugar syrup, crème de mure, and crushed ice

**Green Temple £8.50**  
Basil elderflower, lime and lemonade

**INDULGENT LIQUER COFFEES**

**Irish Coffee £9.50**

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

**Calypso Coffee £9.50**

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

**French Coffee £9.50**

Fine Italian roast coffee with Hennessy brandy, crowned with fresh double cream

**Baileys Coffee £9.50**

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

**Gaelic Coffee £9.50**

Fine Italian roast coffee with Famous Grouse whiskey, and demerara sugar, crowned with fresh double cream

**HOT BEVERAGES**

**Selection of coffee:**

**Espresso £5** (Kcal 0)

**Americano £5** (Kcal 0)

**Latte £5** (Kcal 97)

**Cappuccino £5** (Kcal 65)

**Selection of tea:**

**English Breakfast £5**

**Earl Grey £5**

**Fresh Mint £5**

**Chamomile £5**

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**MAIN COURSES**

**Scottish lamb rump £32** (Kcal 1790)

Black pudding potato rosti, creamed leek and spinach

**English pork fillet £28** (Kcal 1273)

Pork cheek, carrot purée, baby carrot, Dauphine potato

**Pan-fried stone bass £30** (Kcal 650)

Mussel & caviar cream chowder, peas, spinach, dumplings

**Halibut veronique £32** (Kcal 1015)

Vermouth & grape cream sauce with caper and raisins

**0% Waste Thai-style cauliflower and pak choi curry £22 (vg)** (Kcal 850)

Jasmine rice

**Wild mushroom and celeriac pithivier £22 (vg)** (Kcal 705)

Greens and a white wine and chive sauce

**Mushroom ribeye steak £22 (vg)** (Kcal 518)

Polenta, caponata, aubergine, spring green salad

**SIDES**

£5 each

**Tenderstem broccoli, chillies and sundried tomatoes** (Kcal 200)

**Beer battered onion rings, aioli** (Kcal 264)

**Sea salted skin on fries** (Kcal 310)

**Hand Picked garden salad** (Kcal 66)

**Buttered Koffmann potatoes** (Kcal 263)

## GRILL

Sharing cuts for two to share:

**Chateaubriand 500g £85 (Kcal 1367)**

Hand-cut from the fillet primal, this 28 day dry aged 'Donald Russell' steak is one of the most tender cuts, recommended medium rare

Classic Cuts:

**28 day dry aged Angus rib eye steak approx.: 280g £37 (Kcal 940)**

**28 day dry aged Angus fillet steak approx.: 224g £42 (Kcal 605)**

**Steaks served with triple cooked chips, stuffed beef tomato with mushroom duxelles, crispy onions and watercress**

## STEAK SAUCES

£5 each

**Peppercorn (kcal 210)**

**Wild mushroom (kcal 216)**

**Béarnaise (kcal 218)**

**Red wine jus (kcal 19)**

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## DESSERTS

**Dark chocolate fondant £9.50 (Kcal 1490)**  
Mousse, vanilla ice cream

**Rhubarb £9.50 (Kcal 1579)**  
Parfait, oat crumble, orange poached rhubarb

**Glazed lemon tart £9.50 (Kcal 754)**  
Lemon meringue ice cream

**Banana bread £9.50 (Kcal 1179)**  
Toffee sauce, salted caramel ice cream

**Coconut panna cotta with polenta cake (vg) £9.50 (Kcal 225)**  
Blackberries

**Chocolate torte, Kirsch cherries (vg) £9.50 (Kcal 600)**  
Chocolate miso ice cream

**Selection of sorbets & ice-creams £7 (Kcal 537)**

**A selection of cheeses with traditional accompaniments**  
3 cheeses £13 (Kcal 532)  
5 cheeses £20 (Kcal 775)

**Black Bomber Cheddar, Cotswold Brie, Clawson Blue Stilton,  
Quickes Red Leicester, Kit Calvert Wensleydale**

To accompany your cheese:

**Quinta de la Rosa LBV 100ml £9**  
Douro, Portugal