

SANDWICHES AND TOASTIES

ALL SERVED 12 - 5PM

Sandwiches are served on a choice of white or brown bread a sourdough bap or gluten free bread with a salad garnish and crisps.

Add a portion of homemade soup for £1

SANDWICHES

Homemade ham & english mustard	£6.50
Slow cooked beef & horseradish mayo	£6.50
Smoked salmon, cream cheese and cucumber	£6.95
Tuna & citrus mayo	£6.50
Cheddar cheese & fruit chutney	£6.45
Sandwich of the day - see our specials board!	

TOASTIES

Cheddar cheese & homecooked ham	£6.75
Cheddar cheese & pesto	£6.75
Brie & parma ham	£6.75
Goats cheese & tomato	£6.75

NIBBLES

ALL SERVED 12 - 8PM

Selection of warm bread, aged balsamic & extra virgin olive oil	£5.95
Marinated sicilian olives	£3.95
Breadsticks, italian green pesto & hummus	£5.45
Marinated baby onions in balsamic	£3.45
Italian sun blushed tomatoes	£3.45

STARTERS

HOMEMADE SOUP OF THE DAY	£5.95
served with warm crusty bread	

HOMEMADE CHICKEN LIVER PATE	£6.55
made with brandy, madeira & port. Served with homemade fruit chutney, crisp breads & dressed salad	

GOATS CHEESE & CARAMELISED ONION TARLET	£6.75
made with our famous shortcrust herby pastry	

CODCHEEK, KING PRAWN & CHORIZO PAN FRIED WITH GARLIC	£6.75
served with watercress and warm bread	

SHARING PLATTERS

TAPAS STYLE SHARER

cured meats, sun blushed tomatoes, sicilian olives green pesto, greek feta cheese and warm breads

£15.95

SEAFOOD SHARER

Scottish smoked salmon, prawns, whitebait, beer battered fish goujons served with a dressed salad, tartare sauce and warm bread

£17.95

WARM CAMEMBERT SHARER

baked camembert and deep fried halloumi served with warm breads, spiced cranberry and apricot chutney

£14

CREATE YOUR OWN PIE

Choose your filling, topping and a side to create
your perfect pie

FILLINGS

Braised steak in beer

£13.95

Chicken in a creamy white wine sauce

£13.75

Cheese, onion and potato

£12.75

Braised venison with red wine

£15.55

TOPPINGS

All butter & herb shortcrust pastry

Creamy mashed potato

Crushed root vegetables

Sliced new potatoes

Flavoured mash - black pudding, stilton or cheddar cheese £1

SIDES

Hand cut chips

Creamy mashed potato

Braised red cabbage

Crushed root vegetables

New potatoes

Seasonal mixed greens

FROM THE GRILL

served 12 - 8pm

30 day dry aged 8oz rump steak	£17.55
30 day dry aged 16oz rump	£24.95
30 day dry aged 10oz sirloin	£23.50
20 day dry aged 10oz ribeye	£23.50

All steaks are served with chips, grilled tomato, field mushroom and watercress

Churchill farmed grilled chicken breast £15.95

10oz horseshoe gammon £14.95

locally sourced gammon served with a fried duck egg, pineapple fritter hand cut chips and watercress

BURGERS

All our burgers are 8oz and 100% beef served on a sourdough bap with hand cut chips and dressed salad

Plain burger	£12.50
Classic cheese burger	£12.75
Black and blue burger (field mushroom & stilton cheese)	£12.95
Battered chicken breast	£13.95

Why not add some extras to your meal

field mushroom, fried egg, sliced gherkins	£0.50
bacon or black pudding	£1.00
brie or stilton	£0.75
2 pork sausages	£2.50
5oz gammon steak	£3.00

PUB CLASSICS AND VEGETARIAN

Beer battered fish of the day

£13.95

fresh fish deep fried in beer batter served with hand cut chips, pea puree and homemade tartare sauce

Locally sourced sausage and mash

£14.50

free range flavoured sausage served with mashed potatoes onion rings and a rich meat gravy

Homemade beef lasagne

£14.50

our popular beef lasagne served with hand cut chips and dressed salad

Homemade vegetable lasagne

£12.50

served with handcut chips and dressed salad

Quorn & vegetable chilli

£12.95

served with steamed rice

Vegetarian risotto of the day

£11.95

Vegan sausage and potatoes

£12.95

vegan sausages served with crushed new potatoes and caramalised onion gravy

Vegetable burger

£12.95

veggie burger topped with BBQ pulled jackfruit served with chips and salad

SAUCES

Peppercorn sauce	£2.95
Stilton sauce	£2.95
Dianne sauce	£2.95
Red wine gravy	£2.50
Garlic butter	£1.95

EXTRAS

Garlic bread	£3.45
Cheesy garlic bread	£3.95
Small hand cut chips	£2.95
Large hand cut chips	£4.00
Cheesy chips	£3.50
Dressed salad	£2.00
Onion rings	£3.00
Bread & butter	£1.95
Braised red cabbage	£3.25
Seasonal green veg	£3.50
New potatoes	£3.50

If you have any queries about any of our dishes on the menu please do not hesitate to speak to a member of staff, they will be more than willing to help you.

Alton Bridge

— HOTEL —

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Sandra Williamson and the team at The Alton Bridge Hotel and The Talbot Inn would like to welcome customers old and new. We pride ourselves on our local home cooked and fresh food and fine ales that have made it into the CAMRA good beer guide 2019.

We hope that you enjoy your experience with us and very much look forward to seeing you again soon.

We would also like to make our customers aware that we are not a fast food restaurant and at busy times your patience is greatly appreciated.

DESSERTS

Homemade cheesecake	£5.25
Homemade sticky toffee pudding served with custard	£5.25
Chocolate fudge cake served with chocolate soil, white chocolate and mint ice cream	£5.25
Trio of Daltons sorbet or ice creams	£4.25
Fresh fruit salad served with cream or ice cream	£4.25
Chocolate fondue perfect for sharing, served with a mixture of fresh fruits and sweet treats	£10.95
For an extra treat add a liquor of your choice	£2.00

STAFFORDSHIRE CHEESE BOARD

Small cheese board	£7.25
Large cheese board	£9.95

All the cheese are locally sourced from Staffordshire Cheese Company located in Cheddleton. All served with our homemade fruit chutney, grapes, celery and crackers. Add a glass of port for £3.50

Dovedale blue, a soft mild blue veined cheese

Cheddleton, a creamy crumbly cheese

Beer & garlic, a creamy crumbly cheese with a garlic flavour.
Made with real Staffordshire ale!

We also offer a creamy French brie, mature cheddar,
crumbly goats cheese or a Clawsons stilton