

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.

Jack Owens
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.

HandPICKED
HOTELS

CHEESE MENU

Choose from our selection of British cheeses

All served with artisan biscuits, grapes, celery, quince, chutney

Black Bomber Cheddar,

The cheese that started it all. Still crafted using our original recipe. Wrapped in a wax as dark as Snowdonia's night skies, our multi-award-winning Black Bomber extra mature Cheddar combines amazing creaminess with intense, deeply savoury flavour notes. Demandingly moreish.

Ashlynn Goats Cheese ,

Creamy Goats cheese from Worcester, as-coated with line of charcoal through the centre. Deep, rich, savoury flavours..

Isle of Wight Blue Cheese,

Being naturally rinded, it is covered in gree, blue, grey and white moulds. These give the cheese bags of character and the variety of surface moulds that grow on the rind makes it stand out on any cheeseboard.

Oxford Isis Cheese,

Oxford Isis is a sticky, smelly, strong, washed-rind cheese made for Oxford cheese company Deliciously soft cheese. It washed in a honey mead which gives it a tangy, pungent rind..

Baron Bigod

British-made Brie style of cheese crafted in Suffolk Smooth, creamy texture with buttery and earthy flavors, along with hints of mushrooms and roasted parsnips. It is only traditional Brie-de-Meaux style cheese produced in UK.

A selection of cheeses with traditional accompaniments

3 cheeses £14 (Kcal 532)

5 cheeses £20 (Kcal 775)

To accompany your cheese:

Quinta de la Rosa LBV 100ml £9

Douro, Portugal

Includes all five cheeses per person

**Not included in dinner, bed and breakfast packages.*

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MAIN COURSES

Blade of Beef £29 (Kcal 1790)
Pickled red cabbage, glazed carrots, bone marrow jus.

Duck Breast £29 (Kcal 1273)
Potato terrine, baby turnips, blackberry jus.
(Supplement £10)

Pan-Fried Loin of Cod £30 (Kcal 650)
Mussels, white wine sauce, sea vegetables

Fillet of Halibut £34 (Kcal 750)
Roasted celeriac, spinach, chicken sauce, lovage oil
(Supplement £10)

Broccoli Risotto £22 (vg) (Kcal 518)
Vegan feta, red chilli, charred tenderstem broccoli.

SIDES

£5 each

Tenderstem broccoli, toasted pine nuts, parmesan (Kcal 200)

Beer battered onion rings, aioli (Kcal 264)

Parmesan and truffle fries (Kcal 310)

House salad, honey mustard dressing (Kcal 66)

Koffmann potatoes chunky chips (Kcal 263)

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GRILL

Sharing cuts for two to share:

Chateaubriand 500g £85 (Kcal 1367)
Hand-cut from the fillet primal, this 28 day dry aged steak is one of the most tender cuts, recommended medium rare

(Supplement £30)

Classic Cuts:

28 day dry aged Angus rib eye steak approx.: 280g £38 (Kcal 940)

(Supplement £10)

28 day dry aged Angus fillet steak approx.: 224g £43 (Kcal 605)

(Supplement £12)

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

STEAK SAUCES

£5 each

Peppercorn (kcal 210)

Wild mushroom (kcal 216)

Béarnaise (kcal 218)

Red wine jus (kcal 19)

DESSERTS

Chocolate fondant £10 (Kcal 1490)
Cherry sorbet, Morello cherry compote

Custard Tart £10 (Kcal 754)
Burnt orange, clementine sorbet

Exotic Fruit Cheesecake (vg) £10 (Kcal 388)
Coconut sorbet, lime syrup

Sticky Toffee Pudding £10 (Kcal 1179)
Salted butterscotch, vanilla ice cream

Selection of Sorbets & Ice-Creams £7 (Kcal 537))

To accompany your dessert:

Lafaurie Peyraguey, Sauternes, Bordeaux 2001 £14 70ml

HOT BEVERAGES

:
Espresso £5 (Kcal 0)
Americano £5 (Kcal 0)
Latte £5 (Kcal 97)
Cappuccino £5 (Kcal 65)
Liqueur Coffee £9.50

Selection of tea:
English Breakfast £5
Earl Grey £5
Fresh Mint £5
Camomile £5

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STARTERS

French Onion Soup £13 (Kcal 369)
Cheesy crouton

Pan Fried Scallops £18 (Kcal 277)
Broccoli puree, chicken skin crumbs, langoustine bisque
(Supplement £10)

Crispy Duck Terrine £13 (Kcal 318)
Kimchi, coriander, gochujang mayo

Beetroot (vg) £9 (Kcal 218)
Roasted pumpkin, chilli, pickled beetroot.

Cured Sea Trout Fillet £14 (Kcal 369)
Beetroot, creme fraiche, dill, caviar

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