



Chef’s Message

Head Chef John and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you’re short on time, just let us know.

Brunch

Served Monday – Saturday until 2pm • Sunday until 11.45am

Full English Breakfast 13.50 sausage, bacon, mushroom, hash brown, eggs, black pudding, baked beans, slow-roasted tomato (<i>G, E, D, SD</i>) 817 <i>kcal</i>	Eggs Benedict 10.95 toasted muffin, ham, poached eggs, hollandaise (<i>G, E, D / S, MU, CE</i>) 668 <i>kcal</i>	Classic Coachman’s Omelette (v) 6.95 watercress (<i>E, D</i>) 532 <i>kcal</i> add cheese (<i>D</i>) 121 <i>kcal</i> and/or ham 44 <i>kcal</i> with our compliments
Vegan Breakfast (ve, gfo) 11.95 vegan sausage, spinach, tomato, hash brown, vegan black pudding, baked beans, mushroom (<i>G, S, CE</i>) 361 <i>kcal</i>	Smoked Salmon Croissant with Scrambled Eggs 13.50 (<i>G, F, S, E, D, SE, SD, N / MU</i>) 700 <i>kcal</i>	Avocado on Toasted Sourdough (v) 10.95 roasted vine tomatoes, poached eggs (<i>G, E, SE / N, CE, MU, SD</i>) 483 <i>kcal</i>
	French Brioche Toast (v) 10.95 caramelised plums, yoghurt (<i>G, E, D / L, S, CE</i>) 522 <i>kcal</i> add bacon 256 <i>kcal</i> 2.00	Bacon & Sausage Sandwich 7.95 (<i>G, D, SD / E</i>) 680 <i>kcal</i> add an egg (<i>E</i>) 60 <i>kcal</i> with our compliments

Grazing & Sharing

Pitted Spanish Olives (ve, gf) 3.95 sunblushed tomatoes (<i>SD</i>) 114 <i>kcal</i>	Yorkshire Pudding Bites 5.95 onion gravy (<i>G, E, D / S, CE, MU</i>) 288 <i>kcal</i>	Crispy Whitebait 5.95 tartare sauce (<i>G, F, E, MU</i>) 331 <i>kcal</i>
Roast Pumpkin Houmous (ve) 4.95 pumpkin seeds, flatbread (<i>G, SE / S, CE, MU, SD</i>) 297 <i>kcal</i>	Puffed Pork ‘Quaver’ (gf) 3.95 sage & fennel salt 129 <i>kcal</i>	Honey & Mustard Pigs in Blankets 5.95 (<i>G, D, MU, SD</i>) 401 <i>kcal</i>
	Olive & Oregano Focaccia (v) 6.50 oil & balsamic (<i>G, SD / S, E, D</i>) 236 <i>kcal</i>	

Starters

Soup of the Day 6.50 bread, butter <i>ask for allergens & calories</i>	Whipped Feta Cheese with Warm Beetroot (ve) 6.95 roasted fig, pickled walnuts (<i>N, G</i>) 102 <i>kcal</i>
Roast Chicken & Leek Terrine (gfo) 7.95 winter chutney, pickles, toast (<i>G / F, P, N, S, D, CE, MU, SE, SD</i>) 220 <i>kcal</i>	Smoked Mackerel Pâté (gfo) 6.95 frickles, dill butter, crispy bread (<i>G, F, D / E, S</i>) 514 <i>kcal</i>
Classic Prawn & Avocado Cocktail 8.50 brown bread, butter (<i>G, C, S, D, MU / SE</i>) 590 <i>kcal</i>	Black Pudding Scotch Egg 8.50 apple & celeriac rémoulade (<i>G, S, E, D, MU, SD, CE / SE, F, MO, C</i>) 435 <i>kcal</i>

Classic Sandwiches

white or wholemeal bloomer, dressed leaves (gfo)

Cheese & Red Onion Marmalade (v, gfo) 7.95 (<i>G, D, MU / L, E, CE</i>) 782 <i>kcal</i>	Battered Fish Finger Bap (gfo) 10.95 gem lettuce, tartare sauce (<i>G, F, MU, E / L, S, D, CE</i>) 1176 <i>kcal</i>
BLT (gfo) dressed salad (<i>G, E, MU, SD, D</i>) 928 <i>kcal</i> 7.95	Flat Iron Steak Folded Naan caramelised onions (<i>G, E, D, MU / L, CE</i>) 959 <i>kcal</i> 11.95
Old Bridge Cooked Ham, Tomato & Dijon Mustard (gfo) 7.95 (<i>G, D, MU, SD / L, CE</i>) 618 <i>kcal</i>	Squash, Spinach, Pumpkin Seed & Houmous Folded Naan (v, veo) (<i>G, N, D, SE / L, CE, P</i>) 565 <i>kcal</i> 10.95
Egg Mayonnaise & Cress (v, gfo) (<i>G, E, D, MU / CE</i>) 569 <i>kcal</i> 7.95	Chicken & Bacon Club Sandwich dressed salad (<i>G, E, MU / L, D, CE</i>) 1014 <i>kcal</i> 10.95

Sunday Roasts

Roast Topside of Beef (gfo) 17.95 seasonal vegetables, roast potatoes, Yorkshire pudding, gravy, horseradish sauce (<i>G, E, D, CE / S, MU</i>) 956 <i>kcal</i>	Roast Chicken Supreme (gfo) 15.95 pig in blanket, seasonal vegetables, roast potatoes, gravy (<i>G, E, D, S, SD / MU, CE</i>) 935 <i>kcal</i>
Roast Loin of Pork (gfo) 16.95 roast potatoes, seasonal vegetables, apple sauce (<i>G, E, D, SD / S, CE, MU</i>) 584 <i>kcal</i>	Vegetarian Loaf (v) 13.95 seasonal vegetables, roast potatoes, vegetarian gravy (<i>G, S, E, D, CE, MU</i>) 836 <i>kcal</i>

Main Courses

Fish & Chips (gf) 13.95/17.50 beer-battered North Sea haddock, chunky chips, mushy peas (<i>SD, F, E, MU / CE</i>) 694 <i>kcal</i> / 981 <i>kcal</i>	The Old Bridge 6oz Burger 16.95 Monterey Jack cheese, crispy bacon, burger sauce, crispy onions, lettuce, tomato, skinny fries (<i>G, S, E, D, MU</i>) 880 <i>kcal</i>
Cumberland Pin Wheel Sausage 13.95 bubble & squeak, cider onion gravy, crispy onion petals (<i>G, D, SD / CE, MU</i>) 1097 <i>kcal</i>	Symplicity Vegan Burger (ve) 14.95 Vegan Applewood cheese, toasted brioche bun, lollo bionde lettuce, tomato, pickled red onion, relish, skinny fries (<i>G, S, MU, SD / D</i>) 560 <i>kcal</i>
Pie of the Day 17.95 seasonal vegetables, creamy mash or chunky chips, gravy <i>ask for allergens & calories</i>	Roasted Butternut Squash Risotto (ve, gf) 13.95 vegan burrata, smoked chilli oil, crispy sage (<i>SD, S / CE, MU, D, E</i>) 419 <i>kcal</i>
Bavette Steak Frites (gf) 19.95 skinny fries, green peppercorn sauce (<i>D, CE, SD / MU</i>) 794 <i>kcal</i>	Chicken Caesar Salad (gfo) 13.95 baby gem lettuce, soft boiled egg, Parmesan, rosemary croutons (<i>G, F, E, D, SE / N, MU, SD</i>) 1151 <i>kcal</i> add bacon 256 <i>kcal</i> 2.00
Moules Marinière (gf) 18.95 skinny fries (<i>MO, D, SD / MU</i>) 1372 <i>kcal</i>	Poached & Fresh Pear with Gorgonzola Cheese Salad (v) 12.95 watercress, radicchio, pickled walnuts, lemon dressing (<i>G, N, D / CE, MU</i>) 227 <i>kcal</i>

Sides

Cauliflower Cheese (v) (<i>G, D / S, MU</i>) 430 <i>kcal</i> 5.95	Simple Salad (v, gf) 4.50 olives, radicchio, gem lettuce, cherry tomatoes, red onion (<i>D / CE, SD</i>) 55 <i>kcal</i>	Invisible Chips 2.00 0% FAT, 100% HOSPITALITY
Pigs in Blankets (<i>G, D, MU, SD</i>) 451 <i>kcal</i> 5.95	Chunky Chips (ve, gf) herb salt (<i>SD / CE</i>) 186 <i>kcal</i> 4.25	 All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk
Maple & Mustard-Roasted Root Vegetables (ve, gf) (<i>CE, MU</i>) 175 <i>kcal</i> 4.95	Skinny Fries (ve, gf) herb salt (<i>SD</i>) 293 <i>kcal</i> 4.25	
Buttered Seasonal Greens (v, gf) (<i>D</i>) 136 <i>kcal</i> 4.25		

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



Old Bridge Inn

Holmfirth



Children Eat Free on Sundays

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.



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Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

www.oldbridgeholmfirth.co.uk



Part of The Coaching Inn Group

