



THE OLD BRIDGE HUNTINGDON

THE NEW NORMAL/THE NEW SPECIAL

We re-opened the hotel on August 26th, more than 5 months after closing. We are so grateful for the extraordinary support we have been shown by you all since then. We are endeavouring to offer a relaxing, enjoyable but 'safe' environment. It's not easy to meet every expectation, but we will try to strike the right balance.

THE RESTAURANT

The restaurant is open 12-3 and 6-8 daily and, with restricted numbers, bookings do fill up well in advance. We hope we have made it even more special.

Sunday lunch is a set-price menu (£29.50/£36 for 2/3 courses).

Sunday nights we have a steak menu (£24/£29) with extra a la carte options.

All menus are on display on the website.

AFTERNOON TEA

For a real treat, come for Full Afternoon Tea. We take bookings daily at 3.30 and 4pm. £19 per person. Booking required.

DRINKS, SNACKS, COFFEES.....

Yes, we are open for 'walk-ins'. We have plenty of tables both outside and in the hotel and we are confident that we will find you a table soon after you arrive. An extensive Lounge and Bar menu is available from 12-9pm. Our amazing range of cocktails, wine-by-the-glass and beers is of course on offer until 9.30pm.

MINI-BREAKS AT ANY TIME

We now have special 'Dinner, Bed & Breakfast' rates every day, please look online. And booking a room is one way of ensuring you get a table, even if we are officially full!

CHRISTMAS....

..is not cancelled! We are taking bookings; we will just have to limit numbers based on whatever the regulations are at the time. See our separate brochure.

Winemaker tasting / supper with Richard Kelley MW, a.k.a. 'The Liberator'

Monday 5th and Tuesday 6th October 2020, 7pm

Three years ago Richard first hosted an evening at The OB on his 'Liberator' project – for which he visits top South African wineries and quietly 'liberates' a few barrels (or vats) of wine for himself, selling them as a series of never-to-be-repeated 'episodes'. They are very diverse (covering all styles and various areas throughout S.A.), but share a strong sense of individuality and authenticity.

Last time we tried his first 10 wines, now he returns for two nights to show us 'Episodes' 11-20 on the Monday and 21-30 on the Tuesday.

As before, we will all learn a lot about the complex, often quirky reality of making and buying wine. Canapés with the tasting will be followed by a 2 course supper of: Monday – free-range chicken with wild mushrooms; autumn berry pavlova; Tuesday – venison curry (mild!) with basmati rice; pear and almond tart with organic Jersey cream. Plus plenty more wine and coffee to finish.

£59 per person. To book ring the wine shop on 01480 458410.

Please let us know of any dietary issues when booking.

Payment in full is required at time of booking and tickets are not refundable.

We can of course only take bookings of groups of 6 or less. There are limited tables of 2 available.

£30 discount on normal b&b rates, if booked with wine events

Our annual, Christmas 'WINE FAIR' will be on Sunday 29th November 2020

We aren't yet able to say exactly how it will work but, unless full lockdown returns, we will be doing a major tasting of some sort on this day! Put it in your diary and we will give you more details in October.

Matthew Jukes' 'Best Australian Wines' Sunday Lunch

Sunday 18th October 2020, 2.15pm

This is the sixteenth year in which the multi-award-winning writer for the Mail on Sunday, Matthew Jukes, has chosen his '100 Best Australian Wines'. Sadly we have had to cancel the walk-round tasting of 50+ bottles, but he is still going to come up to have lunch with us – and is bringing a huge stash of wines for us to drink!

He has 'curated' an amazing selection, covering a range of all styles, with producers including top names like Grosset, Mt Pleasant, Giant Steps, Charles Melton, Leeuwin Estate, Vasse Felix, Henschke and Torbreck. You will also get a hard copy of his guide.

It's a relaxed event. Bottles will be scattered randomly around the tables and passed from one to another in the style of a harvest supper at a winery. Matthew and John Hoskins MW (proprietor of The Old Bridge) will be on hand to talk about the wines, should you wish to chat, but there won't be any long speeches. Some of the wines can be bought and there's a special 10% discount for a mixed case of 6.

Smoked salmon with cucumber and lemon; sourdough bread from Allotment bakery.

Roast sirloin of beef, or Roast free-range chicken, with all the classic trimmings.

Apple and blackberry crumble with custard.

Coffee or tea.

Lots and lots of very good Australian wine.

The lunch 'closes' at 5pm.

£59.00 per person. To book ring the wine shop, 01480 458 410.

Be sure to let us know in advance of any dietary issues.

Payment in full is required at time of booking and tickets are not refundable – unless we have to cancel because of Covid-related reasons.

We can of course only take bookings of groups of 6 or less. There are limited tables of 2 available.

There will also be a charity raffle for some of the wines not used.