



MENU

NIBBLES

Olives £2.25, S&P Popcorn £2.25, Vegetable crisps £2.25, Oliphant's bread £2, Beer pickled onions £2, Squid £4.50, Crispy beef £4.50

Starters

Homemade soup (V) See daily specials	£ 4.75
Cullen skink w/ crusty bread	£ 6.50
Vintage prawn cocktail w/ compressed cucumber & tomato, seaweed seasoning	£ 7.45
Sautéed wild and button mushrooms (V) w/ aioli, roast almonds & rocket	£ 6.50
Fig and onion tart (V) w/ camembert, caramelised onions, white onion purée	£ 6.85
Seared scallop w/ saffron risotto, smoked trout roll	£ 9.50
Crispy haggis w/ confit potato, turnip velouté	£ 7.45
Smoked & cured salmon w/ compressed cucumber & watermelon, crème fraîche	£ 8.00
Pigeon w/ confit duck leg, beetroot, jus	£ 8.20

Sharing Plates

Roast vegetables (V) w/ beetroot hummus, pitta	£ 13.00
Cured meat platter w/ pickled veg, ciabatta	£ 13.00
Seafood Board w/ smoked salmon, prawns, squid, fishcake	£ 15.00

Mains

Homemade burger w/ french fries, pickle, tomato, mayonnaise <i>Add blue cheese mayo, cheddar, bacon, haggis, black pudding, onion relish £1.50 each</i>	£ 13.50
Fish & chips w/ mushy peas - small or regular	£ 10.00/15.00
Bridge Inn pie of the day w/ chips, fries or potatoes, vegetables	£ 15.50
Mull cheddar macaroni (V) w/ truffle, aioli salad	£ 11.00
Shaw's sausages & mash w/ sticky onions, black pudding	£ 14.00
Fishcakes w/ light 'hollannaise', spinach	£ 8.00 / 15.00
Blonde risotto (V) w/ peas, broad beans, crispy brie	£ 15.00
Braised short ribs w/ bovril roast carrot, charred & caramelised onions, confit turnip, creamy mash and jus	£ 19.95
Trio of pork w/ sautéed hispi cabbage, toffee apple, bacon crumble and jus	£ 21.00
Roast duck w/ beech mushroom, peas, cranberry, crispy duck leg	£ 20.00
Venison fillet w/ roast celeriac, red cabbage, bitter chocolate	£20.00
Dry-aged sirloin steak w/ house garnish, peppercorn sauce	£ 27.50

Sides

Homemade chips or fries, creamy mash	£ 2.95	Parmesan & truffle fries	£ 4.00
Cabbage w/ bacon & pinenuts	£ 2.95	Broccoli w/ almonds	£ 2.95
Carrots w/ parsley and butter	£ 2.95	House salad	£ 2.95

Please check with a member of The Bridge team before ordering as some main courses may take 30 minutes to serve. Our food is made freshly on the premises & may contain traces of nuts & flour; therefore we are unable to guarantee that any product is nut or gluten free. Please let us know if you suffer from any food allergies or dietary restrictions. We use unpasteurised cheeses in our kitchen - please let us know if you would like an alternative. An optional service charge of 10% is added to parties of 8 or more. (V) - suitable for vegetarians (N) - contains nuts. The Environmental Health Officer advises that eating partially or uncooked meat, seafood and eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.



DESSERTS

Sticky toffee pudding w/ caramel sauce, vanilla ice-cream	£ 7.00
Chocolate brownie Candied walnuts, choc crumb, ganache, vanilla ice-cream	£ 7.30
Selection of ice-cream	£ 1.50 per scoop
Affogato Add liqueur of your choice £ 2.00	£ 5.00
Apple & blackberry w/ toasted almond crumble, vanilla ice-cream	£ 7.00
Panna Cotta w/ orange zest, white chocolate crumb, brownie	£ 7.30
Creamy rice pudding w/ walled garden pear compôte	£ 6.75
British cheese plate w/ cheddar, blue, brie & ewe cheeses. Chutney & crackers	£ 10.00
Mini desserts Perfect if you can't quite squeeze in a whole dessert Ask your server for today's selection	£ 3.00

DESSERT WINE & HOT DRINKS

La Beryl Blanc, Fairview, South Africa 9%	£6.50 (125ml)	£25 Bottle
Chateau Delmond, Sauternes, France 13.5%	£9.00 (125ml)	£26 Bottle
Cullen, Late Harvest Semillon, Australia 13.5%	£9.95 (125ml)	£29.50 Bottle

Selection of Teas	£ 2.00	Flat white	£ 2.90
Espresso	£ 2.30	Cappuccino	£ 2.90
Espresso macchiato	£ 2.30	Latte	£ 3.10
Double espresso	£ 2.60	Mocha	£ 2.90
Double espresso macchiato	£ 2.60	Hot chocolate	£ 2.90
Americano	£ 2.30	Liqueur coffee	£ 5.75

Our coffee is supplied and roasted by Alfie and Co Coffee Roasters
Our teas come from The Tea Lovers Company, St Andrews