main menu

NIBBLES

Sourdough and house marinated olives 4.5
olive oil, balsamic (V+)

Haggis bonbon 4.5
Arran mustard mayo

Whitebait 4.5
citrus aioli

Beetroot hummus 3.5
pitta bread (V+)

Crispy potato skins 5
Isle of Mull cheddar dip, bacon

STARTERS

Soup of the Day 5.5
with farmhouse bloomer (V)

Cullen Skink 7.5
with farmhouse bloomer

Pan-seared Orkney scallops 10
butternut purée, chorizo

Mushroom paté 7.5
toasted pine nuts, red onion chutney, warm sourdough (V)

Hopetoun Estate pheasant and Ayrshire smoked bacon terrine 8.5
pickled beets, apple gel, toast

SIDES

Hand cut chips or French fries 4
Creamed mash 4
Cauliflower and broccoli cheese 4
Potato gratin 4
Green beans with herb dressing 4
House salad 4

V- vegetarian V+- vegan
All our dishes are made fresh, in house - the above dishes which are marked with v+ can be amended to adhere to dietary requests. Items may contrain traces of nuts and flour; therefore we are unable to guarantee that any product is nut or gluten free. Please let your server know of any allergen requirements. We use unpasteurised cheese in our kitchen.
A 10% discretionary service charge is added to all tables.

SEASONAL MAINS

Chargrilled aubergine 14.5
stuffed with pine nuts, spinach, caponata (V+)

Duck breast with manuka honey 23.5
crispy confit duck leg, spiced sweet potato purée, tenderstem broccoli, parmentier potatoes

Pan-fried Scottish hake 21
steamed mussels, curried celeriac purée, cavolo nero

Duo of Scottish venison 22.5
pulled rib boudin, beetroot purée, charred squash, juniper berry sauce

Dry-aged Borders' Sirloin or Ribeye 27.5
hand cut chips, onion rings, roasted tomato, sautéed mushrooms, peppercorn sauce

Dry-aged Borders' seared flat iron 20
slow cooked balsamic tomato, garlic butter, French fries

PUB FAVOURITES

Battered haddock and chips 10/15
with mushy peas - small/regular

Bridge Inn pie of the day 15.5
chips or potatoes, seasonal vegetables

Home-cured ham with Ratho Hall fried eggs 15
twice cooked chips, black pudding purée

Shaw's sausage and mash 14.5
crackling, black pudding, apple cider gravy

Mull cheddar macaroni 13
French fries, salad (V)

Scottish beef burger or chicken breast 13.5
French fries, pickle, tomato, mayo

Falafel burger 13.5
French fries, pickle, tomato, mayo (V)

Add any of the following to our burgers:
bacon, cheddar, blue cheese, onion rings, black pudding or haggis **2**

SALADS

Classic ploughman's salad scottish cheeses, home-cured ham, boiled egg, pheasant terrine house pickles, apple & pear chutney, breads **14**

Chargrilled halloumi salad pine nuts, roasted aubergine, courgette, red onion, basil dressing **12.5**

SANDWICHES

All of our sandwiches are served with salad and your choice of either chips or a bowl of soup, and on either ciabatta or Oliphant's artisan bread.

Roast beef rocket, tomato, horseradish mayo **12.5**
Roasted vegetables marinated olives, house pesto **11.5**
Scottish smoked salmon crème fraîche, chives **12.5**
Clava brie apple, rocket **11.5**

DESSERTS

Sticky toffee pudding 7
butterscotch sauce, brandy ice cream

Plum, bramble and apple crumble 7.5
crème anglaise

Banoffee cheesecake 7.5
dark chocolate tuile, pistachio ice cream

Bridge Inn chocolate brownie 7.5
vanilla ice cream, chocolate sauce

Selection of ice cream (per scoop) 1.5
vanilla, strawberry, chocolate or mint

Homemade sorbets (per scoop) (V+) **1.5**

CHEESE

IJ Mellis Cheese Plate
with selection of biscuits, grapes, apple & pear chutney

Chef's Pick - November
Rachel - semi hard goat's- sweet and slightly nutty
Cashel - soft and creamy blue, with a mild subtle flavour
Clava - organic brie from Morayshire- strong and mushroomy
Lochnagar - old age family recipe- Scottish cheddar- creamy, nutty and slightly savoury
2 Cheeses - 5.5 / 4 Cheeses - 8

Soft and hot drinks

ALCOHOL-FREE DRINKS

Brewdog lost alcohol-free draught lager	3.5
Brewdog punk alcohol-free draught lager	3.5
Peroni alcohol-free bottled	4
Kopparberg alcohol-free mixed berry cider	4.5
Feragaia alcohol-free gin, ginger ale, lime	4.5
LLB - lemonade, lime, Angostura bitters- glass/pint	2.5/3.75
SLB- soda, lime, Angostura bitters- glass/pint	2.5/3.75
Elderflower spritz	2.5
Virgin Mary	3.5

BOTTLED SOFT DRINK

Appletiser 275ml	3
Coke/Diet Coke/Coke Zero330ml	3
Irn Bru/sugar free 330ml	3
J2O (various varieties) 275ml	3
Fanta orange 330ml	3
Fentimans ginger beer 275ml	3
Fevertree tonic (various varieties) 200ml	2.8

DRAUGHT SOFT DRINKS

Orange juice - glass/pint	2.5/3.75
Cranberry juice - glass/pint	2.5/3.75
Apple juice - glass/pint	2.5/3.75
Fresh orange, lemonade- glass/pint	2.5/3.75
Coke/Diet Coke - glass/pint	2.5/3.75
Lemonade - glass/pint	2.5/3.75

HOT DRINKS

Cappuccino	3
Latte	3.25
Americano	2.5
Flat White	3
Espresso	2
Double espresso	3
Macchiato	2.5
Double macchiato	3
Hot chocolate	3
Mocha	3.5
Tea	2

Breakfast/Green tea/Chamomile/Islay Lapsang/Peppermint & nettle/Earl grey

Welcome back

Welcome to the Bridge Inn at Ratho

There has been an inn on this site since around 1750; the Union Canal next to us was opened in 1822 to connect the many local quarries with the rapidly growing New Town of Edinburgh. Nearly two hundred years since then, our links with the canal remain strong- and we are very proud to be the only pub on the canal between Edinburgh and Falkirk.

Our kitchen team, led by Head Chef Ross, work hard every day to source great local produce, from our great local producers, for menus which change with the seasons. And our front of house team will serve it to you with a smile, even behind a mask, and will help you with anything you need. All we ask is for you to sit back, relax, and enjoy yourselves.

We love your feedback, so please let us know if we have lived up to your expectations today. We very much appreciate your custom, and whether you are a Bridge Inn regular, or a first time visitor, we hope you enjoy your time with us today and we look forward to welcoming you back in the future.

Thank you for visiting us today.

Graham and Rachel

Owners, The Bridge Inn at Ratho