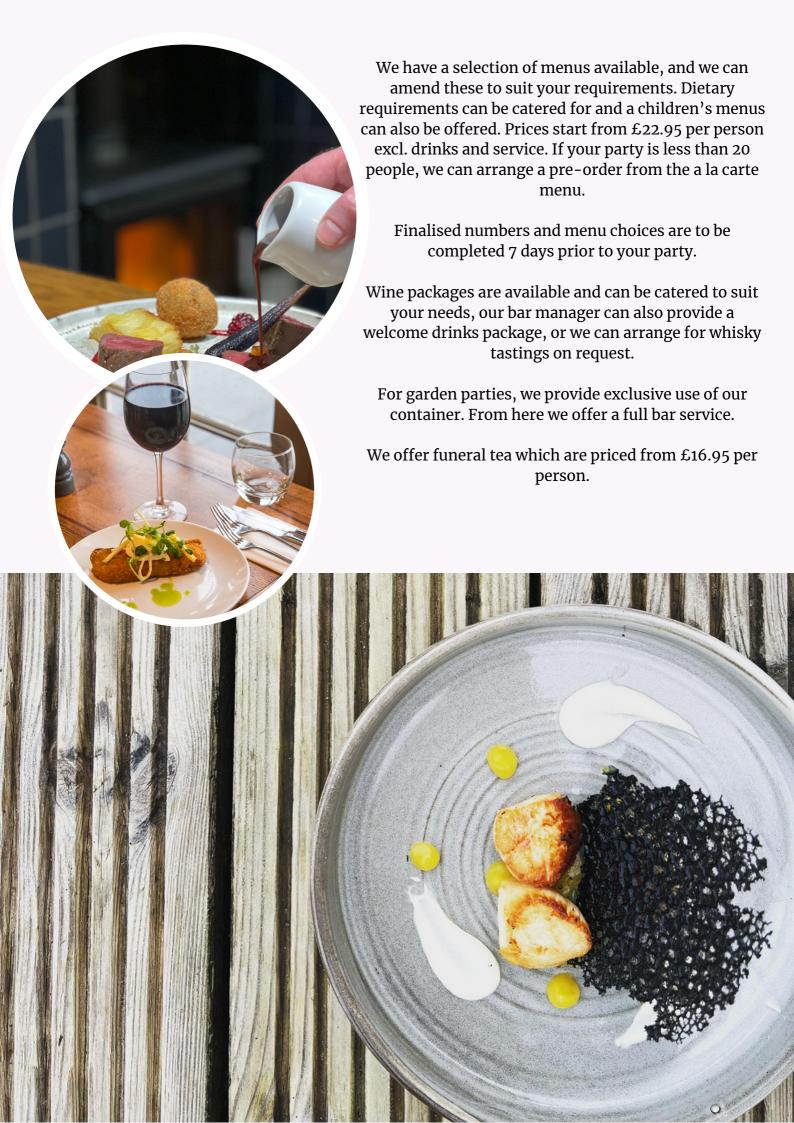


With a unique combination of cosy pub, bright open dining room and picturesque terrace views – it can be utilised and tailored to suit your needs.

From birthdays and weddings to corporate away days and retirement functions our team are on hand to make planning your event seamless.



# The Bargeman's Menu

2 courses £25.95 per person / 3 courses £31.95 per person

#### **Lentil Soup**

warm bread (v)

**Garlic mushrooms** 

toasted sourdough (vg)

Chicken liver parfait

Arran oatcakes

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Braised feather blade of scotch beef

chive mash, roasted carrots, red wine jus

Pan roasted Lothian chicken breast

crushed new potatoes, seasonal vegetables, thyme jus

Seasonal Risotto

Chef's risotto using the freshest ingredients from the season (vg)

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### Sticky toffee pudding

salted caramel sauce, vanilla ice cream

Affogato

vanilla ice cream, espresso

Pavlova

fresh fruit, Chantilly cream

## The Lock Menu

2 courses £37.95 per person / 3 courses £43.95 per person

#### Potato and watercress velouté

bacon crumb, warm bread (v)

Cold smoked salmon

caviar crème fraiche, pickled cucumber ribbons

Crispy Ayrshire pork & Stornoway black pudding pressé

Celeriac and apple remoulade

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#### Low and slow ox cheek

shallot, bacon and mushroom fricassée, dauphinoise potatoes and redcurrant jus

#### Pan seared cod

Pea purée, hasselback potatoes, malt and salt scraps and warm caper hollandaise

#### Goat's cheese gnocchi

red pepper coulis, bitter red chicory tips and toasted pine nuts (v)

#### Dark chocolate mille-feuille

dark chocolate ganache, cherry purée and Kirsch cherries

#### Selection of Scottish cheeses

Anster cheddar, Clava brie, applewood smoked, Strathdon blue and Arran oaties

#### Treacle sponge

Laphroig and treacle sponge, clotted cream and raspberry tuile

# Chef's Menu

6 courses £85.95 per person with drinks pairing £125.95 per person

#### Selection of Canapés

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#### Ham, Egg and chips

Smoked ham hock, cured egg yolk, potato straws and parsley emulsion

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#### The Arbroath smokey

Smoked haddock and Anster tartlet topped with fresh chives

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#### Into the wild

Roasted loin of venison with pomme purée, charred carrots, pickled sashimi mushrooms, roasted broccoli

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#### Time for a Bru

Orange sorbet with irn bru tea syrup

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#### A kind of churn

Drambuie and white chocolate cremeux with textures of raspberries

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### Coffee and petit fours

## The Bridge Inn Ratho

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