



BRIDGE INN



THE  
**BRIDGE INN**  
AT  
RATHO





## ***Welcome to the Bridge Inn at Ratho***

*Whatever your reason for joining us – we can assure you of a warm welcome from staff who care and are passionate about providing you with the best that Scotland has to offer.*

The Bridge Inn Ratho is a beautiful location situated along the Union Canal, 7 miles outside of Edinburgh.

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.







We have a selection of menus available, and we can amend these to suit your requirements. Dietary requirements can be catered for and a children's menu can also be offered. Prices start from £22.95 per person excl. drinks and service. If your party is less than 20 people, we can arrange a pre-order from the a la carte menu.

Finalised numbers and menu choices are to be completed 7 days prior to your party.

Wine packages are available and can be catered to suit your needs, our bar manager can also provide a welcome drinks package, or we can arrange for whisky tastings on request.

For garden parties, we provide exclusive use of our container. From here we offer a full bar service.

We offer funeral tea which are priced from £16.95 per person.



# 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 fraîche, 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)*

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## 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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