



THE
BRIDGE INN
AT
RATHO

NIBBLES £5.95 each
Olives
Hummus & pitta
Wasabi peas
Bread & oil
Haggis Bon Bons

SANDWICHES £13.95
Please ask your server for the
sandwiches of the day.
Served with your choice of soup
or chips
(available 12pm-5pm)

----- **STARTERS** -----

Soup £7.95
Homemade soup of the day, warm bread
(v)

Scotch Egg £9.95
Rannoch muir Venison and haggis scotch
egg, Arran mustard, parsley emulsion

Scallops £18.95
North Sea scallops, Stornoway black
pudding, shellfish bisque, sea vegetables

Ham hock £8.95
Ham hock terrine, Arran mustard, cornichons and
toasted bread

Beetroot carpaccio £12.95
Salt baked beetroot, burrata, beetroot vinaigrette (v)
(can be made vegan)

Caesar salad £8.95/£15.95
House made Caesar dressing, cos lettuce, croutons,
parmesan, anchovies.
Add chicken & bacon £3.50
Add smoked salmon £3.50

Mussels £12.95/£19.95
Shetland mussels, creamy white wine sauce,
warm bread

Cullen skink £9.95
Smoked haddock, leeks, potato, warm
bread

Charcuterie £25.95 for 2
A selection of cured meats, olives, baked
camembert, onion chutney, toasted
ciabatta, cornichons, sundried tomatoes

----- **SEASONAL MAINS** -----

Fillet of beef £44.95
Fillet of Borders beef, wild garlic pesto, bone
marrow croquette, green beans, beef jus

Summer squash strudel £20.95
Summer squash, lentil and vegan cheese, filo
pastry, romesco sauce, purple sprouting
broccoli, hasselback potato

Seabream £24.95
Pan fried fillet of seabream, Shetland mussels,
samphire, diced potato, dill velouté, chilli oil

Chicken £26.95
Lothian chicken breast, Parma ham crisp, pea
and savoy fricassée, mini baked potato, chicken
velouté

Pork steak £25.95
Ayrshire pork loin steak, golden pomme
anna, crispy pigs' ear, heritage carrots

Risotto £19.95
Tomato and lemon risotto, black olive
tapenade, herb oil (v) (vg)
Add chorizo £3.00

----- **PUB CLASSICS** -----

Fish & chips £14.95/£18.95
St Monan's landed haddock, Koffman's chips,
lemon, mushy peas

Steak of the day (market price)
Button mushrooms, roasted tomato, Koffman's
chips
Add your choice of peppercorn or blue cheese
sauce £2.50

Beef burger £17.95
Homemade Scotch beef burger, house garnish,
beer onions, homemade burger sauce, fries

Add bacon, haggis, vegetarian haggis, black pudding, cheddar, blue cheese, mac & cheese £2 each

Bangers & mash £16.95
Henderson's sausage, beer braised onions,
chive mash, stout jus

Flat iron steak £25.95
32-day aged Aberdeenshire flat iron steak,
homemade pepper sauce, truffle parmesan
Koffman's chips

Smoked haddock mornay £19.95
Smoked haddock, mornay sauce, creamy mash,
poached egg, crispy onions

Chicken burger £17.95
Buttermilk fried chicken, pickled slaw, sriracha
mayo, fries

For all burgers

Mac and cheese £15.95
Three cheese macaroni, garlic ciabatta (v)
Add chorizo £3.00

Steak pie £18.95
Bridge Inn homemade Belhaven Black steak
pie, chips, fries or mash,
seasonal vegetables

Falafel burger £17.95
Homemade falafel burger, pickled slaw,
sriracha mayo, fries (v, vg)

----- **SIDES** -----

Topped fries £5.50
Grated parmesan & truffle oil **or** cajun

Onion rings £4.90
Rosemary salt (v,vg)

Mac and cheese £7.50

Chunky chips or Fries £4.90
Malt and salt seasoning (v, vg)

Green beans, chilli, confit garlic £5.95
(v, vg)

Chive mash £4.95
(v)

Seasonal veg £5.95
(v, vg*)

Rocket salad £5.95
(v, vg*)

(v) Vegetarian (vg) Vegan (vg*) can be made vegan. For our gluten free diners please ask your server for our free from gluten free menu

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills of £10 and over. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.

----- DESSERTS -----

Pannacotta £9.95
*Vanilla pannacotta, pecan praline,
 balsamic strawberries*

Sticky toffee pudding £8.95
*Salted caramel sauce, vanilla ice-
 cream*

Trio of homemade ice-cream
 £5.95

Salted chocolate mousse £9.95
*Beetroot gel, beetroot & white
 chocolate soil*

Affogato £7.25
*Vanilla ice-cream, espresso, Scottish
 tablet (v)*

*Add a liqueur - Tia maria, Amaretto,
 Baileys, Glayva, Drambuie - £3.00*

Apple Pressé £7.95
*Apple pressé, textures of
 raspberries, raspberry sorbet (vg)*

Rhubarb & Custard £8.95
*Whipped custard mousse, stewed
 rhubarb, rhubarb sorbet, ginger
 crumb, meringue shards*

Mini dessert £5.00
*Select from our sticky toffee pudding
 or rhubarb & custard*

Cheeseboard

*Ask your server for today's selection and price.
 Chutney, Arran oaties, Millars toast*

----- DESSERT COCKTAILS & PUDDING WINES -----

Château Kalian Bernasse, Monbazillac,
 Bordeaux £8.50 (125ml)
Pure elegance and deliciousness

Crème brûlée £9.50
*Absolut vodka, vanilla syrup, cream, egg white,
 caramelised sugar*

Smoked old fashioned £9.75
Makers Mark, sugar syrup, bitters, smoke extract

Domaine Fontanel 'Tautavel' Maury Grenat
 £9.00 (125ml)
Vin doux - pudding in a glass

Espresso martini £9.75
Absolut vodka, Kahlua, espresso, sugar syrup

Non-alcoholic sour £5.95
Feragaia, honey syrup, lemon juice, brown sugar, ginger

Liqueur coffees £5.95
Henry's Coffee Co plus your choice of

Irish Coffee
Jameson's whiskey

Calypso Coffee
Sailor Jerry's Rum

Baileys Coffee
Baileys

Gaelic Coffee
Isle of Skye whisky

Brandy Coffee
Courvoisier

----- SOMETHING TO FINISH -----

Coffee from £2.50
*Henry's Coffee Co. - Espresso,
 macchiato, americano, flat white,
 cappuccino, latte, mocha*

Tea from £2.50
*Wee Tea Company - breakfast, camomile, green,
 earl grey, rhubarb and ginger, berry*

Hot chocolate from £3.00
*Henry's Coffee Co - hot chocolate,
 add a liqueur from £3.00*