

NIBBLES £5.95 each  
Olives  
Hummus & bread  
Wasabi peas  
Gluten Free Bread & oil



THE  
**BRIDGE INN**  
AT  
RATHO  
**GLUTEN FREE MENU**

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 -----

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|---|--|--|
| <p>Soup £7.95<br/><i>Homemade soup of the day, warm bread (v)</i></p>   | <p>Ham hock £8.95<br/><i>Ham hock terrine, Arran mustard, cornichons and toasted bread</i></p>                             | <p>Mussels £12.95/£19.95<br/><i>Shetland mussels, creamy white wine sauce, warm bread</i></p>  |
| <p>Caesar salad £8.95/£15.95<br/><i>House made Caesar dressing, cos lettuce, croutons, parmesan, anchovies.<br/>Add chicken &amp; bacon £3.50<br/>Add smoked salmon £3.50</i></p> | <p>Scallops £18.95<br/><i>North Sea scallops, gluten free black pudding, shellfish bisque, sea vegetables</i></p>          | <p>Cullen skink £9.95<br/><i>Smoked haddock, leeks, potato, warm bread</i></p>   |
|   | <p>Beetroot carpaccio £12.95<br/><i>Salt baked beetroot, burrata, beetroot vinaigrette (v)<br/>(can be made vegan)</i></p> | <p>Charcuterie £25.95 for 2<br/><i>A selection of cured meats, olives, baked camembert, onion chutney, toasted ciabatta, cornichons, sundried tomatoes</i></p> |

----- SEASONAL MAINS -----

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|---|--|---|
| <p>Fillet of beef £44.95<br/><i>Fillet of Borders beef, wild garlic pesto, bone marrow croquette, green beans, beef jus</i></p> | <p>Seabream £24.95<br/><i>Pan fried fillet of seabream, Shetland mussels, samphire, diced potato, dill velouté, chilli oil</i></p> | <p>Pork steak £25.95<br/><i>Ayrshire pork loin steak, golden pomme anna, crispy pigs' ear, heritage carrots</i></p> |
| <p>Chicken £26.95<br/><i>Lothian chicken breast, Parma ham crisp, pea and savoy fricassee, mini baked potato, jus</i></p>       |  | <p>Risotto £19.95<br/><i>Tomato and lemon risotto, black olive tapenade, herb oil (v) (vg)</i></p>                  |

----- PUB CLASSICS -----

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|--|---|
| <p>Fish &amp; chips £14.95/£18.95<br/><i>St Monan's landed haddock, Koffman's chips, lemon, mushy peas</i></p>   | <p>Bangers &amp; mash £16.95<br/><i>Henderson's sausage, beer braised onions, chive mash, stout jus</i></p> |
| <p>Steak of the day (market price)<br/><i>Button mushrooms, roasted tomato, Koffman's chips<br/>Add your choice of peppercorn or blue cheese sauce £2.50</i></p> | <p>Chicken burger £17.95<br/><i>Buttermilk fried chicken, pickled slaw, sriracha mayo, fries</i></p>        |
| <p>Beef burger £17.95<br/><i>Homemade Scotch beef burger, house garnish, beer onions, homemade burger sauce, fries</i></p>                                       | <p>Falafel burger £17.95<br/><i>Homemade falafel burger, pickled slaw, sriracha mayo, fries (v, vg)</i></p> |

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

----- SIDES -----

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|---|---|--|
| <p>Topped fries £5.50<br/><i>Grated parmesan &amp; truffle oil or cajun</i></p> | <p>Chunky chips or fries £4.90<br/><i>Malt and salt seasoning (v, vg)</i></p> | <p>Chive mash £4.95<br/>(v)</p>        |
| <p>Onion rings £4.970<br/><i>Rosemary salt (v,vg))</i></p>                      | <p>Green beans, chilli, confit garlic £5.95<br/>(v, vg)</p>                   | <p>Seasonal veg £5.95<br/>(v, vg*)</p> |
|   | <p>Rocket salad £5.50<br/>(v, vg*)</p>  |  |

(v) Vegetarian (vg) Vegan For our gluten free diners please ask your server for our free from gluten 4 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*

Salted chocolate mousse £8.95  
*Beetroot gel, powder & soil, yoghurt  
 ice-cream*

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

Trio of homemade ice-cream  
 £5.95

Affogato £7.25  
*Vanilla ice-cream, espresso, Scottish  
 tablet (v)*  
*Add a liqueur - Tia maria, Amaretto,  
 Baileys, Glayva, Drambuie - £3.00*

Cheeseboard *(market price)*  
*Ask your server for today's selection  
 and price*  
*Chutney, gluten free crackers*

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

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

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

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

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

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

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*