



THE  
**BRIDGE INN**  
AT  
RATHO

**NIBBLES £5.95**

Olives  
Hummus & GF Bread  
Wasabi peas  
GF Bread & oil

Why not kick off your  
Sunday with a Bridge Inn  
Bloody Mary?  
£6.95  
Or check our drinks list for  
our other cocktails...

## GLUTEN FREE MENU

### ----- STARTERS -----

**Soup £7.95**

*Homemade soup of the day, warm bread (v)*

**Ham hock £8.95**

*Ham hock terrine, Arran mustard, cornichons and toasted bread*

**Mussels £12.95/£19.95**

*Shetland mussels, creamy white wine sauce, warm bread*

**Caesar salad £8.95/£13.95**

*House made Caesar dressing, cos lettuce, croutons, parmesan, anchovies.*

*Add chicken & bacon £3.50  
Add smoked salmon £3.50*

**Scallops £18.95**

*North Sea scallops, Stornoway black pudding, shellfish bisque, sea vegetables*

**Cullen skink £9.95**

*Smoked haddock, leeks, potato, warm bread*

**Beetroot carpaccio £12.95**

*Salt baked beetroot, burrata, beetroot vinaigrette (v) (can be made vegan)*

**Charcuterie £25.95 for 2**

*A selection of cured meats, olives, baked camembert, onion chutney, toasted ciabatta, cornichons, sundried tomatoes*

### ----- SUNDAY ROAST -----

*Choose from one of our guest meats from Henderson's butcher or our vegetarian option £21.95*

*All our Sunday roasts include our homemade roast tatties, carrots, creamed savoy and homemade jus*

*Fancy a bit extra? Why not add on some extra's for £1.50 each- mash, roast tatties*

*Or what about the perfect sides to share-  
Seasonal vegetables - £5.95  
Chive Mash - £4.95*

### ----- PUB CLASSICS -----

**Ayrshire Gammon £19.95**

*Ayrshire 8oz Gammon, egg, chips & seasonal veg*

**Risotto £19.95**

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

**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*

**Flat iron steak £25.95**

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

**Bangers & mash £16.95**

*Henderson's sausage, beer braised onions, chive mash, stout jus*

**Beef burger £17.95**

*Homemade Scotch beef burger, house garnish, beer onions, homemade burger sauce, fries*

**Chicken burger £17.95**

*Buttermilk fried chicken, pickled slaw, sriracha mayo, fries*

**Falafel burger £17.95**

*Homemade falafel burger, pickled slaw, sriracha mayo, fries (v, vg)*

*For all burgers*

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

### ----- SIDES -----

**Topped fries £5.50**

*Grated parmesan & truffle oil **or** cajun*

**Chunky chips or fries £4.90**

*Malt and salt seasoning (v, vg)*

**Chive mash £4.95**

*(v)*

**Onion rings £4.90**

*Rosemary salt (v,vg))*

**Green beans, chilli, confit garlic**

**£5.95**  
*(v, vg)*

**Seasonal vegetables £5.95**

*(v, vg\*)*

**Rocket salad £5.50**

*(v, vg\*)*

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

*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)*

Mini dessert £5.00  
*rhubarb & custard*

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

Cheeseboard  
*Ask your server for today's selection  
 and price*

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

*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 brûlée £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*



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