

NIBBLES £5.95
Olives
Hummus & pitta
Wasabi peas
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...

STARTERS

Soup £7.95

Homemade soup of the day, warm bread
(v)

Scotch Egg £9.95

Rannoch muir venison and haggis scotch
egg, 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

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,
savoy, cauliflower cheese, Yorkshire
pudding and homemade jus

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

Or what about the perfect sides to
share-

Seasonal veg- £5.95
Cauliflower cheese - £5.95
Chive Mash - £4.95

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

Haddock Mornay £19.95

Mornay sauce, creamy mash, poached egg,
crispy onions

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

Ayrshire Gammon £19.95

Ayrshire 8oz Gammon, egg, chips & seasonal
veg

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

Risotto £19.95

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

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

For all burgers

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

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)

Cauliflower cheese £5.95

(v)

Chive mash £4.95

(v)

Seasonal vegetables £5.95

(v, vg*)

Rocket salad £5.50

(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*

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

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

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

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

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

Trio of homemade ice-cream
 £5.95

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

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

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

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*