



THE
BRIDGE INN
AT
RATHO

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- £5.50
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*

Falafel burger £17.95

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

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*

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 £5.50

(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*

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

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*

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

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

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

Crème brulée £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*



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