GLASS OF FIZZ

Crémant de Loire, Brut 8
Crémant de Loire, Rosé 9
Kir Royal, Chambord, Crémant 14

THE BRIDGE INN AT RATHO

LOYALTY NIGHT
Tuesday evenings
30% off food for all loyalty card holders

Pick up your loyalty card today!

DINNER MENU

TO START

Chef's house-made olive oil & herb leaven sourdough compound butter (V, VG*)	7
Gordal olives home-marinaded olive oil, lemon, thyme (VG, GF*)	6

STARTERS

Soup of the day warm bread (VG,GF*)	8
Chicken liver parfait toasted brioche, red onion marmalade, black grapes	10
Haggis breadcrumbed haggis, honey-glazed turnip, whisky gel, three peppercorn sauce	14
Williams pear radicchio, fresh goat's curd, candied walnuts, balsamic & blueberry dressing (V, GF*, N)	12
Scottish scallops miso brown butter emulsion, blood orange, sesame cracker	16
Cullen skink smoked haddock, leeks, potato, warm bread (GF*)	11

MAINS

Fillet of cod masala potatoes, romanesco & curried cauliflower sauce	26
Corn-fed chicken supreme smoked mash, wild mushroom persillade, prosciutto crisp, Arran mustard & tarragon sauce	24
Ribeye steak 36-day dry-aged 8oz Scotch ribeye, Koffman's chips, grilled mushroom, tomato (GF*) *Add peppercorn **or** blue cheese sauce 3*	36
Haddock & chips St Monan's haddock, Koffman's chips, mushy peas, tartare sauce (GF*)	18/21
Steak & Belhaven ale pie roast root veg, tenderstem broccoli with your choice of chips, fries ***or*** mash	22
Bangers & mash Henderson's sausage, mash, caramelised apples, gravy (GF*)	18
Roasted squash salad chickpea, piquillo pepper, feta, apricot harissa dressing (V, VE*)	16
Risotto wild mushroom, Jerusalem artichoke, hazelnut & black garlic pesto, artichoke crisps (VE, GF*)	18
Bridge Inn beef burger 2 4oz burgers, bacon, cheddar, lettuce, beef tomato, gherkin, burger sauce, fries (GF*)	20
Jerk chicken burger grilled jerk chicken breast, mango salsa, gem lettuce, coconut mayo, fries (GF*)	20
Vegetarian burger crispy onions, harissa mayo, gem lettuce, beef tomato, fries (GF*, V, VG)	18

For any of our burgers add bacon, haggis, vegetarian haggis, black pudding, Monterey jack, blue cheese, onion rings each 2

SIDES

Chunky chips *or* **Fries** (V, VG, GF*)	5
Parmesan & truffle fries	7
Creamy mash (V,GF*)	7
Honey-roasted root veg	7
Tenderstem broccoli, brown butter, almonds (N)	7
Macaroni cheese	8

(V) Vegetarian, (Ve) Vegan, (GF*) Gluten Free*, (N) Contains nuts

** Made with ingredients that do not contain gluten; however, we cannot guarantee gluten free as we do handle gluten in our kitchen. Please speak with a manager or member of staff to discuss your order.*

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 12.5% service charge to all bills. 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.

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DESSERTS

Espresso crème brûlée caramelised spiced shortbread (V)	8
Scottish tablet cheesecake tablet ice cream, caramel sauce, tablet. *Available as a mini dessert 5 (V)*	9
Rhubarb & custard poached rhubarb, gingerbread, crème patissiere, rosemary crumb, caramelised puff pastry, vanilla ice cream (V)	10
Sticky toffee pudding salted caramel sauce, vanilla ice-cream *Available as a mini dessert 5 (V)*	9
Trio of homemade ice-cream please ask your server for today's selections (V,GF*)	6
Affogato vanilla ice cream, espresso, Scottish tablet (V,GF*)	6
Add a liqueur – Tia Maria, Amaretto, Baileys, Glayva	*4*

DESSERT COCKTAILS

Old Fashion Glengoyne 15, sugar syrup, bitters	12
Espresso Martini Vodka, Kahlua, Espresso, Sugar	12
Paper Plane Glengoyne 10, Aperol, herbal liqueur, lemon, sugar	12

PUDDING WINE

Château Kalian Bernasse, Monbazillac, Bordeaux *(125ml) pure elegance and deliciousness*	9

TEA & COFFEE

Henry's Coffee Co. coffee selection:	*From* 3
Espresso, macchiato, americano, flat white, cappuccino, latte, mocha	
Wee Tea Co tea selection:	*From* 3
Breakfast, camomile, green, earl grey, rhubarb & ginger, berry, decaf	
Henry's Coffee Co. hot chocolate	*From* 4

LIQUEUR COFFEE

Irish coffee (Jameson Whisky)	10
Calypso coffee (Tia Maria)	10
Brandy coffee (Courvoisier)	10
Baileys coffee (Baileys)	10
Gaelic coffee (Isle of Skye 8)	10

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