THE BRIDGE INN RATHO

Non-Gluten Containing Menu

• WHILE YOU WAIT •

Gordal olives 6
home-marinaded, olive oil, lemon, thyme (Ve*)

Roast garlic hummus 7
sliced olives, baba ghanoush relish, cherry tomato salsa, non-gluten containing bread (Ve)

Garden plate 5
raw & pickled vegetables, whipped tahini dip (Ve)

Popcorn 2
freshly made, flavour of the day (V)

• STARTERS •

Scottish partridge 12
pan-fried breast, celeriac & apple remoulade, bramble reduction · *Wine match: Fleurie 'Granits Rosé'*

Cullen skink * 12
smoked haddock, leeks, potato, warm focaccia · *Wine match: Macabeo, Familia Castaño*

Crispy calamari 8
caper & lemon mayo · *Wine match: Vinho Verde 'Imprudente'*

Shetland mussels * 9
rich red wine & tomato ragù, home-made focaccia

Soup of the day * 8
warm focaccia (Ve)

• MAINS •

Balmoral grouse 30
stuffed pan-fried breast, leg terrine, turned heritage potatoes, buttered baby veg, pan jus · *Wine match: Pinotage, Lanzerac*

8oz rump fillet 30
Scotch beef, Koffmann's chips, burnt onion purée, cherry vine tomatoes, cowboy butter *add peppercorn or blue cheese sauce* 3
Wine match: Crozes-Hermitage

North Sea wolf fish 24
poached fillet, home-cured lamb bacon cassoulet, black olive tapenade · *Wine match: Picpoul de Pinet*

Haddock & chips 18 / 21
St Monans' haddock, Koffmann's chips, garden peas, tartare sauce
Wine match: Albariño 'Sobre Lías'

Shetland moules frites * 20
rich red wine ragù, fries, home-made focaccia

Chickpea & lentil curry * 20
onion bhaji, homemade naan, spiced onions, mango lassi (Ve)

Harissa polenta 16
crispy butter bean, sunflower seed pesto cream, watercress salad (Ve)

• BURGERS •

Bridge Inn beef burger * 20
two 4oz burgers, bacon, cheddar, lettuce, beef tomato, gherkin, burger sauce, fries

Crispy chicken burger * 20
buffalo sauce, rocket, roast garlic mayo, fries

Sweetcorn & coriander burger * 18
vegan garlic aioli, crisp lettuce (V, Ve*)

• SIDES •

Parmesan & truffle fries (V) 7

BBQ corn ribs (Ve*) 6

Battered broccoli (Ve*) 7

Buttered savoy cabbage (V, Ve*) 6

Seasonal vegetables (V, Ve*) 6

• DESSERTS •

Autumn fruit pavlova 9
vanilla-infused Chantilly cream, house sorbet (V)

Saffron mousse * 10
orange compôte, nut granola, caramelised figs & honeycomb (N)

Affogato 8
vanilla ice cream, espresso, Scottish tablet (V) · add Tia Maria, Amaretto, Baileys or Glayva 4

Trio of homemade ice cream 6
please ask your server for today's selection (V)

*Everything on this menu is made without gluten-containing ingredients, apart from dishes marked * – these contain gluten as standard but can be adapted, so just let your server know when you order. Our kitchen handles gluten, so while we take great care we can't rule out traces.*