THE BRIDGE INN AT RATHO

À la Carte

• WHILE YOU WAIT •

Chef's house-made sourdough 7
olive oil & herb leaven, compound butter (V, Ve*)

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

Roast garlic hummus 7
sliced olives, baba ghanoush relish, cherry tomato salsa, focaccia (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'*

Haggis, neeps & tatties 10
haggis croquette, neep purée, shoestring potato crisps, Cumberland relish

Ox croquette 10
Anster cheddar, malt vinegar mayonnaise · *Wine match: Pinotage, Lanzerac*

Whipped chicken liver parfait 10
roast nut granola, ginger & shallot chutney, sourdough focaccia (N)

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

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

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

Twice-baked mozzarella soufflé 12
confit cherry tomato, basil purée, pine nut crumb (V)

Soup of the day 8
warm focaccia (Ve)

• MAINS •

Beef trio 32
ale-braised beef cheek, short rib & onion ragù, rump fillet medallion, beef tallow potato terrine, carrot purée

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

Chicken schnitzel 24
corn & chorizo, chorizo crumb, corn ribs, zhoug yoghurt dressing

Bridge Inn pie of the week 22
seasonal veg, tenderstem broccoli, with chips, fries or mash

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

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

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

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*)

Add bacon, haggis, vegetarian haggis, black pudding, blue cheese or onion rings to any burger · 2 each

• SIDES •

Parmesan & truffle fries (V) 7
Battered broccoli (Ve*) 7
Mac 'n' cheese (V) 7
Mini Caesar (V*) 7
BBQ corn ribs (Ve*) 6
Buttered savoy cabbage (V, Ve*) 6
Seasonal vegetables (V, Ve*) 6

(V) vegetarian · (Ve) vegan · (N) contains nuts · * can be adapted · Please tell us about any allergies

THE BRIDGE INN RATHO

Desserts & After Dinner

• DESSERTS •

Brownie, pavlova and sticky toffee pudding are also available as a mini dessert · 5

Walled garden apple & honey 10
honey & milk bread French toast, honeycomb ganache, apple jam & gel

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

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

Sticky toffee pudding 9
salted caramel sauce, vanilla ice cream (V) · *Wine match: Botrytis Pinot Gris, Greywacke*

Dark chocolate brownie (V) 9
fudge chocolate sauce, vanilla ice cream

The Bridge Inn cheesecake 9
please ask your server for today's option (V)

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)

• AFTER DINNER •

DESSERT COCKTAILS

Old Fashioned 12
Glengoyne 15, sugar syrup, bitters

Espresso Martini 12
vodka, Kahlúa, espresso, sugar

TEA & COFFEE

Henry's Coffee Co. coffee from 3
espresso, macchiato, americano, flat white, cappuccino, latte, mocha

Henry's Coffee Co. tea from 3
breakfast, camomile, green, Earl Grey, lemon & ginger, berry, decaf, peppermint

Henry's Coffee Co. hot chocolate from 4

PUDDING WINE 125ml

Sauternes 6
Château Delmond, Bordeaux · pure elegance

Botrytis Pinot Gris 10
Greywacke, Marlborough · zesty, floral & fabulous

LIQUEUR COFFEES

Irish coffee 10
Jameson

Calypso coffee 10
Tia Maria

Brandy coffee 10
Courvoisier

Baileys coffee 10

Gaelic coffee 10
Isle of Skye 8

• WINE MATCHES •

Chosen to bring out the best in each dish — just ask for a glass

SCOTTISH PARTRIDGE
Fleurie 'Granits Rosé'
silky enough for the game, light enough to let it shine

CULLEN SKINK
Macabeo, Familia Castaño
clean and citrussy, cuts through the smoke and cream

CRISPY CALAMARI
Vinho Verde 'Imprudente', Casa Santos Lima
crisp, zesty and lightly spritzy – made for fried seafood

OX CROQUETTE
Pinotage, Lanzerac, Stellenbosch
smoky, juicy red to match rich, crispy beef

NORTH SEA WOLF FISH
Picpoul de Pinet
the ultimate crowd-pleaser with fish and seafood

8OZ RUMP FILLET
Crozes-Hermitage
spicy, dark and silky – stands up to the char

BALMORAL GROUSE
Pinotage, Lanzerac
bags of fruit and a velvety finish

HADDOCK & CHIPS
Albariño 'Sobre Lías'
a long-time favourite alongside fish and chips

STICKY TOFFEE PUDDING
Botrytis Pinot Gris, Greywacke
zesty and floral – keeps the caramel from feeling too rich