THE BRIDGE INN AT RATHO

Sunday Menu

• 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 (V, Ve*)

Roast garlic hummus 7
sliced olives, baba ghanoush relish, cherry tomato salsa, flatbread (V, Ve*)

Popcorn 2
made in house, flavour of the day (V, GF)

• STARTERS •

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

Ox croquette 10
Anster cheddar, malt vinegar mayonnaise

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

Tomato & mozzarella soufflé 12
twice-baked, confit cherry tomato, basil purée, pine nut crumb

Cullen skink 12
smoked haddock, leeks, potato, warm bread

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

Crispy calamari 8
caper & lemon mayo

Soup of the day 8
warm bread (Ve)

THE MAIN EVENT

The Sunday Roast

Our guest meats come from Gilmour's butcher — or try our vegetarian roast

Scottish rump-cap of beef
cooked pink or well done
28

Leg of lamb
slow-roasted, carved to order
26

Piri piri roasted cauliflower
our vegetarian roast
(Ve, GF)
22

All served with roast potatoes · charred broccoli · veg of the day · Yorkshire pudding · homemade gravy

Extra Yorkshire pudding, roast tatties, charred broccoli or veg of the day · 1.50 each

ADD TO YOUR ROAST

Cauliflower cheese 7 · Truffle mash 7 · Pigs in blankets 7 · Stuffing balls 7

• NOT IN THE MOOD FOR A ROAST? •

Haddock & chips 18 / 21
St Monans' haddock, Koffmann's chips, garden peas & vinegar butter, tartare sauce

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

Sausage of the week 18
Henderson's sausage, beer-braised onions, mash, gravy

Macaroni cheese 18
Koffmann's fries, garlic bread · add bacon, haggis crumb or truffle oil 2 each (V)

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

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

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

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

THE BRIDGE INN AT RATHO

Desserts & After Dinner

• DESSERTS •

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

Bridge Inn Sunday pudding 8.50
Amaretto-poached pear, orange & vanilla mascarpone, praline tuile (N)

Saffron mousse 10
orange compote, nut granola, caramelised figs & honeycomb

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*

Warm chocolate brownie 9
chocolate fudge sauce, your choice of ice cream

Bridge Inn cheesecake 9
please ask your server for today's option

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

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

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

THE SUNDAY ROAST
Côtes-du-Rhône, Famille Perrin
gorgeous peppery fruit for beef, lamb and all the trimmings

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