


THE
BRIDGE INN
AT
RATHO

DINNER

To Begin

Crusty bread

Scottish butter, olive oil, balsamic vinegar **£1.00**

Starters

Soup

Always fresh and always vegetarian, made from locally sourced ingredients **£3.50**

Salmon

Home-smoked salmon, horseradish and lemon mayonnaise, rye bread **£4.95**

Pigeon

Rare wood pigeon, rich bean cassoulet, pancetta & rosemary **£5.95**

Peppers

Smoked pepper bavois, mushroom, garlic, leek & parsley with blue cheese aioli **£5.05**

Pork

Saddleback pork belly, haggis bonbons, orange & vinegar emulsion **£5.25**

Scallops

Hand-dived scallops, buttered turnip puree, crispy smoked bacon, micro herbs **£7.45**

Mains

Haddock

Fresh Shetland haddock fillet, hand-cut chips, pea-shoot salad **£11.95**

Salmon

Grilled Scottish salmon fillet, dill pickled cucumber, white bean puree, curry beurre noisette, candied walnuts **£15.95**

Venison

Duo of Sutherland venison, baby pear, red wine, mash, greens, chocolate chilli oil **£15.95**

Pork

Ratho Hall Saddleback pork plate: roasted loin, Aspell's cider braised belly, crackling, cider apple sauce, bean cassoulet **£14.15**

Borders' sirloin steak

Sirloin steak **35day** hung, twice cooked chips, onion rings, roast mushroom, tomato, rocket, peppercorn cream **£21.95**

Buccleuch fillet steak

Buccleuch fillet **21day** hung, twice cooked chips, onion rings, roast mushroom, tomato, rocket, peppercorn cream **£26.95**

Buccleuch haggis fillet steak

Buccleuch fillet butterflied, stuffed with haggis, onion rings, roast mushroom, tomato, peppercorn and brandy cream **£28.95**

Pancakes

Spiced parsnip, carrot & potato pancakes, warm apple compote, honey & mustard yogurt dressing **£10.95**

Risotto

Barley risotto, seasonal vegetables, blue cheese gratin, aubergine caviar and truffle scented rapeseed oil **£9.55**

Sides @£2.85 each

Twice cooked hand-cut chips or French fries with Maldon salt
Broccoli with toasted almonds and butter
Vegetables, carrots, broccoli, green beans
Olive oil mash with hint of garlic