

  
THE  
**BRIDGE INN**  
AT  
RATHO

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**Lunch**

**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**

**Fishcake**

Home-smoked salmon potato cake, horseradish and lemon mayonnaise **£4.95 / £8.25**

**Paté**

Chicken liver pate, onion relish, Nairn oat biscuit, herb salad **£5.15**

**Fricassée**

Cream, white wine, mushroom, garlic, leek & parsley on warm Oliphant's bread **£4.85**

**Trio of puddings**

Haggis, Stornoway black pudding, white pudding, apple and whisky chutney **£5.25**

**Cullen Skink**

Oliphant's fresh bread and butter **£4.95 / £7.95**

**Mains**

**Haddock**

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

**Pie**

Home-made pie of the week, potatoes *or* hand-cut chips, vegetables **£9.25**

**Burger**

Freshly-made steak burger. home-made mayonnaise, tomato, shoestring fries, salad **£9.95**  
(*add cheddar or bacon £0.50/£0.80*)

**Gilmours' sausages**

Rare-breed pork and herb sausages, Stornoway black pudding, rough apple and brandy sauce, heritage mash, gravy **£9.75**

**Borders' sirloin steak**

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

**Buccleuch fillet steak**

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

**Soup and sandwich**

Soup of the day with a chunky homemade sandwich **£8.05**

**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 homemade chips or shoestring fries with Maldon salt  
Broccoli with toasted almonds and butter  
Vegetables - carrots, broccoli, green beans  
Olive oil mash with hint of garlic

*Many of our dishes can be adapted by the Chef to suit any food allergies. If you have a food allergy please ask if you have any questions about food ingredients or preparation. Gluten free bread is available.*