



— THE —
BRIDGE INN
AT
RATHO

Fabulous fresh food...

A very warm welcome to the Bridge Inn.

We aim to serve food that is as fresh as possible and often the vegetables you are eating today will have been picked this morning. We want to serve you food that has been produced with care and love and we are confident that you will taste the difference.

About 300 yards along the Canal towpath from the Bridge Inn is our walled garden. The Bridge Inn must be one of the only pub restaurants in Scotland to employ a full-time gardener – David - who works closely with us to produce fresh produce all-year round. We have a twelve month planting, growing and picking program, designed to put the freshest vegetables on your plate.

We have our own herd of Gloucester Old Spot pigs who spend their lives happily grazing in the outdoors. From them we produce our own delicious pork, sausages and crackling. The pigs live in the open air just behind the walled garden – if you take a walk along the towpath you might be able to see them in the woods.

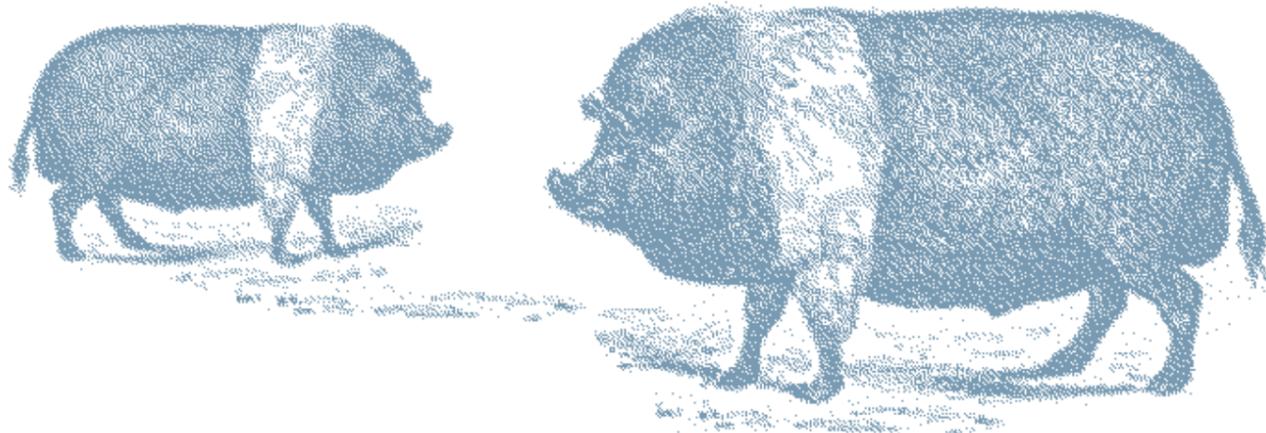
For those who have joined us for breakfast you will know that our flock of free-range chickens and ducks produce fresh eggs which are laid one day and eaten the following morning.

Throughout the shooting season, on the menu, we feature freshly-shot local game: pheasant, partridge, and rabbit.

Scotland is blessed with some delicious local produce and we aim to serve this to you wherever possible. We also like to produce and eat food which is better for you and better for the environment - we think it tastes better too.

Thank you for joining us today. If you have any comments or questions about any of our produce, or any aspect of our service, please speak to any member of staff, or fill out one of the comment cards and we will respond personally.

*Ben,
Graham & Rachel*



— **Our thanks to our suppliers** —

Campbell Brothers, Mark Murphy, Shaws Fine Meats, Ochil Fine Foods, Caledonia's Larder, Clarks, Espresso Ecosse, Paul @ Hopetoun Estates, David@ Ratho Hall Walled Garden



MENU

Aperitifs - £5.95 each
Classic or French Martini
Cosmopolitan
Bloody Mary
Kir Royale

Nibbles

Olives, home-marinated	£2.10
Oliphant's bread, olive oil and balsamic vinegar <i>Price per person</i>	£1.60
Vegetable crisps, turmeric and garlic mayonnaise	£2.65
Sea salt and cracked pepper popcorn	£2.65
Beetroot hummus, pitta bread, chutney	£5.25
Crispy homemade rich beef flank, sour pickle	Small (suitable for 2) £5.25 Large (suitable for 3/4) £9

Starters

Soup, always fresh and vegetable based	£4.40
Ⓢ Cullen skink, smoked haddock, leeks, potato, cream	£5.75
Pan seared scallops, pea velouté, pea shoots, crispy smoked pork crumb	£8.25
Pork belly terrine, garden piccalilli, roast garlic croutons	£7.25
Beetroot cured gravlax and hot smoked salmon, cucumber 2 ways, dill, crème fraîche, crisp bread	Small £7.50/Large £15
Roast field Mushroom, Strathdon blue, pine nut and almond crumb, basil, rocket and pepper coulis	£6.40
Pan roasted pigeon breast, burnt onion purée, crispy lamb haggis, sweet pickled garden radish & micro rocket	£7.75
Salt baked heritage beetroot, goat's cheese, pickled shallots, horseradish jelly, basil dressing, lemon balm and rock cress	£7.25

Mains

Ⓢ Homemade Scotch Beef burger on toasted briôche bun, mayonnaise, tomato, skinny fries, pickle	£13.45
<i>Add - Haggis & black pudding £4 Cheddar cheese £1, Smoked bacon £2 Onion rings £2</i>	
Or add it all to make our famous 'MASSIVE' 'Bridge Burger'	£19.50
Ⓢ Haddock and chips, from Scottish day boats, lemon, chunky chips, mushy peas	small £9 / large £14
Ⓢ Pan roast hake, smoked chorizo, berlotti bean, tomato and herb cassoulet, coriander emulsion, micro coriander	£18.50
Our all butter puff pastry pie, vegetables, chips or potatoes	£14.40
<i>Please ask your server for today's fillings</i>	
Caramelized onion and black pepper pork sausage, mash potato, jus, crackling, Ramsay's black pudding	£13.50
Slow braised Ox cheek, roast carrot and ginger purée, heritage carrot, mash potato, bitter onion wafer, kale and jus	£18.50
Pork trio, smoked bacon rolled loin, picked and pressed collar sausage roll, David's cabbage, crispy black pudding, honeyed carrot, jus	£18.50
Scottish salmon, peas a la française, buttered potato	£15.45
Scottish roe deer, seared loin, crispy haunch, textures of squash, chard, truffled mushrooms, blackberry gel, jus	£20
Truffled macaroni with strong white cheddar and clava brie glaze served with skinny fries and house salad	£14.45
Oyster mushroom, butternut squash and green bean curry with roast aubergine caviar, seeded potato bread.	£14.45
Chargrilled Borders sirloin steak, green beans, smoked bacon, onions, mushroom, peppercorn jus, hand cut chips	£26.25
'Barbeque style' lamb rump, crispy shank, tomato, courgette, aubergine and garlic	£20

Sandwiches

Served from 12 noon through lunch service

Minute Scotch beef steak, crispy onions	£13.40
Roast chicken, smoked bacon mayo	£11.25
Warm brie and cranberry	£10.25
Ⓢ Beetroot hummus, goat's cheese, pea shoots	£10.25
All served on Oliphant's fresh bread with soup or fries	

Salads / Sharing plates

Box baked camembert, ciabatta, chutney	£9.25
Charred roast vegetables, beetroot hummus, pitta bread	£11.50
Smoked salmon, pea shoots, rocket, lemon	£12.50
Cured meat board, pickles and ciabatta	£12.75
Cheese sharing plate	£15.50

Sides

Hand cut chips, shoestring fries, mash, or new potatoes	£4.15
Fried onion rings	£4.15
Buttery market vegetables	£4.20
Dressed mixed salad	£4
Rocket and parmesan	£4.10

Children's / Small portions

Most dishes on the menu can be adapted to suit - please ask

<i>Small soup or ice cream for an extra £1</i>	
Penne pasta with fresh tomato sauce	£5.15
Smaller portion of our vegetable curry	£5.15
Haddock & chips	£6.20
Minute Scotch Beef steak and chips	£9.95
Kid's cheeseburger and fries	£6.70
Sausage and mash	£5.15

Desserts (mini version also available, ask server)

Berry Mess, seasonal berries, house meringue, elderflower jelly, cream and berry sorbet	£6.20
Dark chocolate brownie, blood orange gel, chocolate soil, orange pastille and marmalade ice cream	£6.95
Natural yoghurt panna cotta, rhubarb confit, orange, toasted oat and ginger cookie, raspberry crumb	£6.20
Sticky toffee date pudding, tomato caramel, dairy ice cream	£6.20
Cheddar, biscuits, chutney	£6.20
<i>Please ask for today's specialty cheese</i>	£6.20
Cheese board from Clarks of Edinburgh <i>Selection of the best eating Scottish and British cheeses available, with homemade chutney, artisan biscuits and oat cakes</i>	£9.25

Roasts available every Sunday

Food allergies and intolerances.

Before you order, please speak to a member of our team if you have any specific dietary requirements. Allergens are present on site.

Tables of 8 or more are subject to a discretionary 10% service charge.

Ⓢ Denotes either Bridge Inn favourites or with produce from our garden.

All our beef is Scotch beef and we are proud members of the Scotch Beef Society