



MENU

NIBBLES

Olives £2, S&P Popcorn £2, Vegetable crisps £2, Oliphant's bread £2, Beer pickled onions £2, Squid £3, Crispy beef £3

Starters

Homemade soup (V) See daily specials	£ 4.50
Cullen Skink w/ crusty bread	£ 6.00
Vintage Prawn Cocktail w/ compressed cucumber & tomato, seaweed seasoning	£ 7.00
Roast field mushrooms (V) w/ blue cheese, pinenut, rocket	£ 6.00
Crispy brie (V) w/ grape jam	£ 6.00
Scallop & Octopus w/ black risotto, saffron, crispy seaweed	£ 9.00
Smoked ham terrine w/ piccalilli, peas, cream	£ 7.00
Smoked & cured salmon w/ compressed cucumber & watermelon, crème fraîche	£ 8.00
Pigeon w/ game paté, blackberry, sour toast	£ 8.00

Sharing Plates

Roast vegetables w/ beetroot hummus, pitta	£ 12.00
Bargeman's Platter w/cheddar, brie, roast ham, apple chutney, beer pickled onions	£ 12.00
Seafood Board w/ smoked salmon, prawns, squid, fishcake	£ 14.00

Mains

Homemade burger w/ french fries, pickle, tomato, mayonnaise <i>Add blue cheese mayo, cheddar, bacon, haggis, black pudding, onion relish £1.50 each</i>	£ 13.00
Fish & chips w/ mushy peas - small or regular	£ 9/14.00
Bridge Inn Pie of the day w/ chips, fries or potatoes, vegetables	£ 14.50
Mull cheddar macaroni (V) w/ truffle, aioli salad	£ 10.00
Shaw's sausages & mash w/ sticky onions, black pudding	£ 13.00
Fishcakes w/ light 'hollandaise', spinach	£ 7.50 / 15.00
Woodland mushroom risotto (V) w/ sage, topped with blue cheese & peanut crumb	£ 14.00
Flat Iron Steak w/ thyme tomato, fries, confit garlic butter	£ 18.00
Cod loin w/ curry flavours, cauliflower, mango	£ 17.00
Trio of Pork w/ braised cheek, crispy belly, truffle scented fillet, savoy cabbage	£ 19.00
Beef assiette w/ rose veal loin, sticky ox cheek, duck fat chip, piccalilli	£ 19.00
Roe deer w/ king oyster mushrooms, butternut, carrot, blackberry	£ 19.00
Dry-aged sirloin steak w/ house garnish, peppercorn sauce	£ 26.00

Sides

Homemade chips or fries, creamy mash	£ 2.95	Parmesan & truffle fries	£ 4.00
Savoy cabbage w/ bacon & pinenuts	£ 2.95	Broccoli w/ almonds	£ 2.95
Carrots w/ parsley and butter	£ 2.95	House salad	£ 2.95



DESSERTS

Sticky toffee pudding w/ toffee sauce, vanilla ice-cream	£ 7.00
Chocolate brownie w/ dark cherry	£ 7.00
Selection of ice-cream	£ 1.50 per scoop
Affogato Add liqueur of your choice £ 2.00	£ 5.00
Baked almond sponge w/ yorkshire forced rhubarb, ice cream	£ 7.00
Panacotta w/ caramel, gingerbread	£ 7.00
Bridge Inn 'snickers' w/ vanilla cloud, chocolate ganache, peanut butter caramel, almond brittle	£ 7.00
Creamy rice pudding w/ fruit compôte	£ 6.00
British cheese plate w/ cheddar, blue, brie & ewe cheeses. Chutney & crackers	£ 9.00

HOT DRINKS

Selection of Teas	£ 2.00	Flat white	£ 2.90
Espresso	£ 2.30	Cappuccino	£ 2.90
Espresso macchiato	£ 2.30	Latte	£ 3.10
Double espresso	£ 2.60	Mocha	£ 2.90
Double espresso macchiato	£ 2.60	Hot chocolate	£ 2.90
Americano	£ 2.30	Liqueur coffee	£ 5.00

Our coffee is supplied and roasted by Alfie and Co Coffee Roasters
Our teas come from The Tea Lovers Company, St Andrews