



MENU

NIBBLES

Olives £2.25, S&P Popcorn £2.25, Vegetable crisps £2.25, Oliphant's bread £2, Beer pickled onions £2, Squid £4.50, Crispy beef £4.50

Starters

Homemade soup (V) See daily specials	£ 4.75
Cullen Skink w/ crusty bread	£ 6.50
Vintage Prawn Cocktail w/ compressed cucumber & tomato, seaweed seasoning	£ 7.45
Roast field mushrooms (V) w/ blue cheese, pinenut, rocket	£ 6.50
Crispy brie (V) w/ grape jam	£ 6.50
Scallop & Octopus w/ black risotto, saffron, crispy seaweed	£ 9.50
Smoked ham terrine w/ piccalilli, peas, cream	£ 7.45
Smoked & cured salmon w/ compressed cucumber & watermelon, crème fraîche	£ 8.00
Pigeon w/ confit duck leg, beetroot, jus	£ 8.20

Sharing Plates

Roast vegetables w/ beetroot hummus, pitta	£ 13.00
Bargeman's Platter w/cheddar, brie, roast ham, apple chutney, beer pickled onions	£ 13.00
Seafood Board w/ smoked salmon, prawns, squid, fishcake	£ 15.00

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>	£ 13.50
Fish & chips w/ mushy peas - small or regular	£ 10.00/15.00
Bridge Inn Pie of the day w/ chips, fries or potatoes, vegetables	£ 15.50
Mull cheddar macaroni (V) w/ truffle, aioli salad	£ 11.00
Shaw's sausages & mash w/ sticky onions, black pudding	£ 14.00
Fishcakes w/ light 'hollannaise', spinach	£ 8.00 / 15.00
Woodland mushroom risotto (V) w/ sage, topped with blue cheese & peanut crumb	£ 15.00
Flat Iron Steak w/ thyme tomato, fries, confit garlic butter	£ 19.00
Seabass w/ diced scallops, chorizo, spiced sweet potato puree, sauce vierge	£ 21.00
Trio of Pork w/ braised cheek, crispy belly, truffle scented fillet, pak choi	£ 21.00
New season lamb w/ garden peas & mint, English asparagus, Perthshire potatoes, house olives, feta cheese	£ 20.00
Roe deer w/ king oyster mushrooms, butternut, carrot, blackberry	£ 20.00
Dry-aged sirloin steak w/ house garnish, peppercorn sauce	£ 27.50

Sides

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

Please check with a member of The Bridge team before ordering as some main courses may take 30 minutes to serve. Our food is made freshly on the premises & may contain traces of nuts & flour; therefore we are unable to guarantee that any product is nut or gluten free. Please let us know if you suffer from any food allergies or dietary restrictions. We use unpasteurised cheeses in our kitchen - please let us know if you would like an alternative. An optional service charge of 10% is added to parties of 8 or more. (V) - suitable for vegetarians (N) - contains nuts. The Environmental Health Officer advises that eating partially or uncooked meat, seafood and eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.

DESSERTS

Sticky toffee pudding w/ toffee sauce, vanilla ice-cream	£ 7.00
Dark chocolate brownie Candied walnuts, choc crumb, ganache, vanilla ice-cream	£ 7.30
Selection of ice-cream	£ 1.50 per scoop
Affogato Add liqueur of your choice £ 2.00	£ 5.00
Compressed Fife strawberry almond & raspberry, blackberry mess, crème fraîche sorbet	£ 7.30
Natural yoghurt panacotta w/ mango gel, passionfruit, oat cookie, mango sorbet, mint	£ 7.30
Bridge Inn 'snickers' w/ vanilla cloud, chocolate ganache, peanut butter caramel, almond brittle	£ 7.30
Creamy rice pudding w/ peach compôte	£6.75
British cheese plate w/ cheddar, blue, brie & ewe cheeses. Chutney & crackers	£ 10.00

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