



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
Sautéed wild and button mushrooms (V) w/ aioli, roast almonds, pine nuts & rocket	£ 6.50
Salt baked beetroot w/ beetroot carpaccio, pear, goats cheese, ginger sponge	£ 6.85
Seared scallop w/ charred spring onion, leek puree, onion broth	£ 9.50
Crispy haggis w/ confit potato, turnip velouté	£ 7.45
Smoked & cured salmon w/ compressed cucumber & watermelon, crème fraîche	£ 8.00
Pigeon w/ puy lentils, confit duck leg, & beetroot puree	£ 8.20

Sharing Plates

Roast vegetables (V) w/ beetroot hummus, pitta	£ 13.00
Baked Camembert w/ toasted ciabatta, tomato & onion chutney	£ 13.00
Seafood Board w/ smoked salmon, prawns, squid, fishcake	£ 15.00

Mains

Homemade beef burger or Scottish chicken breast 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
Seared Sea Trout fillet w/ smoked trout risotto	£ 19.95
Garbanzo bean curry (V) w/ herb infused soy milk pancakes, lime and yoghurt	£ 15.00
Trio of Lamb Roast rump, rack, slow cooked shoulder, spring greens, potato gratin and jus	£ 22.50
Honey glazed duck breast w/pak choi, butter roast courgette, tomato cous cous	£ 20.00
Duo of Scottish pork Chargrilled chop, bbq sticky belly, braised endive, bramley apple	£21.00
Venison fillet w/ celeriac puree, cauliflower, romanesco	£ 20.00
Dry-aged sirloin or Scottish chicken breast w/ house garnish, peppercorn sauce	£27.50/16.95

Sides

Homemade chips or fries, creamy mash	£ 2.95	Parmesan & truffle fries	£ 4.00
Cabbage w/ bacon & pinenuts	£ 2.95	Truffle cauliflower cheese	£ 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/ caramel sauce, vanilla ice-cream	£ 7.00
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
Rose petal poached pear w/ frangipani and blackberry textures	£ 7.00
Vanilla Crème brûlée w/ confit forced rhubarb, pomegranate, shortbread	£ 7.30
Lemon and gingernut cheesecake w/ lemon curd ice-cream	£ 7.00
British cheese plate w/ cheddar, blue, brie & ewe cheeses. Chutney & crackers	£ 10.00
Mini desserts Perfect if you can't quite squeeze in a whole dessert Ask your server for today's selection	£ 3.50

DESSERT WINE & HOT DRINKS

Chateau Delmond, Sauternes, France 13.5% £9.00 (125ml) £26 Bottle

Selection of Teas	£ 2.00	Flat white	£ 2.90
Espresso	£ 2.30	Cappuccino	£ 2.90
Espresso macchiato	£ 2.30	Latte	£ 3.30
Double espresso	£ 2.60	Mocha	£ 2.90
Double espresso macchiato	£ 2.60	Hot chocolate	£ 2.90
Americano	£ 2.30	Liqueur coffee	£ 5.75

Our coffee is supplied and roasted by Alfie and Co Coffee Roasters

Our teas come from The Tea Lovers Company, St Andrews