

0131-333-1320



www.bridgeinn.com

DESSERTS

Sticky toffee pudding w/ caramel sauce, vanilla ice-cream	£7.00
Chocolate brownie w/ buttermilk panna cotta, candied pistachios , rhubarb sorbet	£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	Cappuchino	£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

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.