

- NIBBLES -

Haggis bon bons with Arran mustard mayo	£2.25
Calamari with house chilli sauce	£2.25
Garden beetroot hummus (v, v+) with pitta bread	£3.50

- STARTERS -

Grilled Scottish mackerel with macerated tomatoes	£8.00
Cauliflower fritters (v, v+) with walled garden dip	£7.50
Chicken wings with house sriracha	£7.00
Homemade soup of the day (v, v+) with farmhouse bloomer	£5.50
Cullen skink with farmhouse bloomer	£7.50

- SEASONAL MAINS-

Sweet potato gnocchi (v, v+) with wild mushrooms, wilted spinach and crispy sage	£14.50
Perthshire lamb rump with dehydrated olives, sautéed potatoes, green beans, feta	£23.50
Filet of Scottish salmon with chorizo, crushed potatoes, peas, charred baby gem	£19.00
Duo of venison with Stilton & broccoli purée, cultivated mushrooms, red wine jus	£22.50
Dry-aged Borders Sirloin with house garnish, peppercorn sauce	£27.50

- PUB FAVOURITES –

Fish & chips with mushy peas (small/ regular)	£10.00/£15.00
Bridge Inn pie of the day with chips or potatoes and seasonal vegetables	£15.50
Homemade beef/Scottish chicken breast burger (gf) with french fries, pickle, tomato, mayo	£13.50
Homemade falafel burger (v, v+) with french fries, pickle, tomato, mayonnaise	£11.50
<i>Add blue cheese, cheddar, bacon, haggis, black pudding or onion rings to any of our burgers for (each) £2.00</i>	
Macaroni mull cheddar with french fries and	£13.00
Shaw's sausage & mash with crackling, black pudding	£14.50
Bridge Inn chicken caesar salad	£14.00

- SANDWICHES – Served until 5pm

Steak ciabatta with Caramelised onions	£14.50
<i>Add blue cheese mayonnaise or cheddar for only £2.00 £1.00 each.</i>	
Chicken & bacon sandwich	£12.50
Hummus & goat's cheese sandwich	£11.50
Prawn marie rose sandwich	£12.50
Clava brie, apple & garden rocket sandwich	£11.50
<i>All of our sandwiches are served with your choice of chips or a bowl of soup</i>	

- SIDES -

Homemade chips (v)	£4.00
Rapeseed, rosemary & garlic hasselback potatoes (v)	£4.00
Green beans with herb dressing (v)	£4.00
House salad (v)	£4.00



- DESSERTS -

Sticky toffee pudding with salted caramel sauce, clotted cream	£7.00
Lemon meringue lemon curd, shortbread, Chantilly cream, raspberry coulis	£7.50
Orange & caramel cheesecake with citrus sorbet	£7.00
Chocolate brownie with vanilla ice cream, chocolate sauce	£7.50
Selection of ice cream or homemade sorbet (per scoop) (v+)	£1.50

Wi-Fi network: BridgeInn_Free

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V – Vegetarian V+ - Vegan



- WELCOME BACK -

We are delighted to welcome you to the wonderful village of Ratho and to the iconic Bridge Inn.
We have been lucky enough to own this fabulous pub for the past ten years.

There has been a pub on this site since the mid-1700's, and we think (the records are a bit sketchy) we are the 18th landlords of the Bridge. Our aim is to look after the place during our time as custodians, and when we do eventually leave it to the 19th landlords, we will hopefully have left it just a little bit better than we found it.

Our vision at the Bridge Inn is hopefully a simple one - to match the world class location which nature has given us with an Inn that prides itself on friendly, professional service and great produce. And if that produce comes from the many local farms which surround us, or the waters around Scotland, or even from our own walled garden (visible from the canal) then even better. Head chef Ross and his team are continually working on our seasonal dishes which evolve regularly to showcase the best in Scottish produce.

In the summer it's about outside drinks, barbecues and watching the canal traffic during the day, with lovely dinners of fabulous fresh seafood, meat and fruit by night.

In the winter it's about keeping warm by the fires and maybe tapping your feet to some local live music.

Whatever your reason for joining us today, whatever the weather, we wish you a very enjoyable time.

Best wishes,

Graham & Rachel Bucknall