

SELECT

THREE COURSES 32.50

STARTERS

Buffalo Cauliflower V GF

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraiche dip, celery

Chicken Liver & Brandy Parfait GF

Rhubarb & ginger chutney, toasted brioche, crisp leaf salad, mustard dressing

Bloody Mary Prawn Cocktail GF

Atlantic lemon scented prawns, plump king prawn, Bloody Mary mayo, pickled cucumber & tomato salad, sourdough crisp

Pea & Ham Hock Veloute

Crispy truffle straw potatoes, chive creme fraiche

Crispy Chicken Tempura GF

Sweet chilli sauce, wasabi mayo

MAINS

Roast Breast of Chicken

Pancetta & caramelised onion, buttered greens, garlic potatoes, red wine jus

Steak & Ale Pie

Slow-cooked beef in ale & onion gravy, rich butter pastry, glazed root vegetables, creamy mash

Seabass

Prawn, pea & mascarpone orzotto, lemon herb crumb

Prime Beef Burger GF

Double stack beef burger, dill pickle, crispy onion, home-smoked tomato relish, brioche bun & fries

Steaky Frites (4.00 Supplement) GF

Thyme & garlic marinated striploin, pan-fried foie gras, skin on fries, red wine & smoked garlic jus

Miso Roasted Aubergine VE GF

Soy & chilli glazed aubergine, sticky rice, yuzu apple, sesame greens

DESSERT

Sticky Toffee Pudding V GF

Sticky date pudding, butterscotch sauce, clotted cream ice cream

Mocha & Baileys Cheesecake

A light white chocolate & Baileys cream, butter biscuit crumb, espresso ice cream, coffee gel

Pavlova V GF

Raspberry & White chocolate ripple pavlova, clotted cream ice cream, macerated fresh berries with heather honey drizzle

Luxury Vanilla Joe's Ice Cream V GF

Choose from vanilla, chocolate, espresso or strawberry ripple
Add sauce, strawberry, chocolate or butterscotch

Scottish Cheese Collection GF

Mull cheddar, Blue Murder, Brie, artisan biscuits & chutney

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THE BRIDGE INN
LINLITHGOW

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens.
Please speak to our staff about your requirements before ordering.
Items with GF symbols can be adjusted to be made gluten-free.
Please ask your server.

V = Vegetarian **VE** = Vegan **GF** = Gluten-Free

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.
100% of all service charge goes to our staff.