

THE BRIDGE INN

LINLITHGOW

FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant.

For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements

V = vegetarian **VE** = ask for vegan

NIBBLES

Gordal Picante Olives
Smoked sea salt, orange zest 5.95 **VE**

Wood-fired Flatbread
Smoked sea salt butter 6.95 **V**

Avocado & Sunflower Seed Hummus
Rose harissa & wholemeal flatbread 6.95 **VE**

STARTERS

Warm Knockraich Farm Crowdie & Fig Tartlet
Goosey scotch cows milk cheese, roasted beetroot, chicory salad, honey dressing 8.45 **V**

Classic Cullen Skink
Smoked haddock, potato, leek, light cream velouté, warm bread 8.45

Chicken Liver & Brandy Parfait
Isle of Arran chutney, toasted brioche, chicory salad 8.45

Hoi Sin Duck Spring Roll
Mango salsa, rice wine, chilli, lemongrass 8.95

Forest Mushrooms On Toast
Creamy mushrooms, brioche toast, Parmesan & soft herb crumb 8.45 **V**

Homemade Pork & Chorizo Sausage Roll
Burnt apple puree, skirlie mash 8.95

Bloody Mary King Prawn & Crayfish Cocktail
King prawns, Bloody Mary & wood roasted pepper mayo, pickled cucumber, sourdough croute 9.95

King Scallops Gratin
Kaffir lime & shellfish bisque, forest mushroom, gremolata crumb 12.95

Gateau Of Haggis
Champit tatties, bashed neeps, whisky & Arran mustard sauce 8.95

Soup Of The Day
Warm baked bread, sea salt butter 5.95 **V, VE**

Crispy Tempura
Sweet chilli sauce, wasabi mayo
Vegetable 7.95 / 14.95 **V**
Chicken 8.75 / 15.95
King Prawn 9.75 / 16.95

CLASSICS

Buttermilk & Parmesan Chicken Schnitzel
Celeriac & apple slaw, sweet potato wedges, ranch dressing 17.95

Beyond Meat Burger
Smoked Applewood cheddar, pickle wedge, smoked ketchup, fries 15.95 **VE**

Steak & Ale Pie
Slow cooked beef in puff pastry, mash potato, honey roast roots, jus 18.95

Classic Mac & Cheese
Isle of Arran cheddar, mozzarella, Parmesan & soft herb crumb, garlic ciabatta 14.95 **V**

Classic Caesar Salad
Anchovy, Caesar dressing, bacon shards, crispy croutes, Parmesan 11.45
Add Breast of Chicken 4.00
Add Prawns 4.50

Fish & Chips
IPA battered haddock, crushed mint peas, pickled onion, fries, homemade tartare 17.95

Smashed Beef Burger
Bakehouse brioche bun, pickle wedge, smoked ketchup, fries 16.95

Butter Chicken Masala
Garam masala & yoghurt curry, jasmine rice, garlic & coriander naan 17.95

MAINS

Fish Pie Gratin
Poached haddock, prawn, salmon, Arran cheddar mash, braised kale 18.95

Gochujang Crispy Chicken Bao Buns
Red chilli & honey glazed chicken, sriracha mayo, pickled slaw, fries 16.95

Venison & Redcurrant Hot Pot
Mashed potato, braised kale, honey roast roots, port jus 18.95

6 Hour Shoulder Of Dumfries Lamb
Mashed potato, honey roast roots & braised kale, lamb & mint jus 19.95

Wild Mushroom & Truffle Ravioli
Black truffle & Knockraich Farm crème fraiche, Parmesan & pangrattato crumb 17.95 **V**

Butter Blackened Cod
Maryland crab cake, mango salsa, lobster bisque, salsa verde 19.45

Salmon & King Prawn Linguine
Confit tomato, spinach, citrus creme fraiche 15.95

Gressingham Duck Breast
Szechuan plum, celeriac fondant, roast carrot, braised kale 24.95

GRILL

Our steaks are specially selected hand cut Scotch 28 day dry aged beef. Served with Portobello mushrooms, cherry vine tomatoes, watercress & fries.

Ribeye 8oz 28.50 **Fillet 7oz** 32.95 **Flat Iron 10oz** 29.95

Add A Sauce
Whisky & Arran Mustard | Chimichurri | Pepper & Brandy 2.95

Add A Side
Garlic King Prawns | Blue Cheese 4.95

THE BRIDGE INN PREMIUM SPECIALS

Treat yourself to The Bridge Inn's delicious signature specialities, perfect for sharing. Available from Friday – Sunday or ask us about pre-ordering.

1 kg Tomahawk
Scotch 28 day dry aged rib-eye, sweet potato wedges & watercress, complemented with your choice of two additional sides & sauces 65.95

Ask us about this week's seasonal specials!

PIZZAS

Margherita
San Marzano tomato sugo, Fior di Latte mozzarella, basil leaf 10.95 **V**

Spicy Chicken
San Marzano tomato sugo, Fior di Latte mozzarella, chilli flakes 14.95

Double Pepperoni
Pepperoni, San Marzano tomato sugo, Fior Di latte mozzarella, basil leaf 14.95

Forest Mushroom
Wild mushrooms, black garlic emulsion, San Marzano tomato sugo, basil leaf, Fior di Latte mozzarella 13.95 **V**

All The Meat
Spicy chicken, pepperoni, ham, San Marzano tomato sugo, Fior di Latte mozzarella 14.95

SIDES

Fries 3.45 **VE**

Chilli & Parmesan Fries 3.95 **V**

Truffle & Parmesan Fries 3.95 **V**

Sweet Potato Wedges 4.95 **VE**

Arran Cheddar Mash 3.95 **V**

Mac & Cheese 4.95 **V**

Honey Roast Roots 3.95 **V**

Sea Salt Battered Onion Rings 3.95 **V**

Bombay Potatoes 4.45 **V**

Dirty Fries 5.45 **V**

Invisible Fries 2.95
0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit hospitalityaction.org.uk

We apply a discretionary optional 10% service charge to your bill. 100% of all service charge goes to our staff.

DINNER



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