THE BRIDGE INN

NIBBLES

GORDAL PICANTE OLIVES
Sun-blushed tomato & sea salt 7.45 VE

HAGGIS BON BONS
Arran mustard mayo & caramelised red onion chutney 7.45

CLASSIC CHICKPEA HOUMOUS & OLIVE OIL
Toasted sunflower seeds, crispy onions & garlic flatbread 7.95 VE

SMALL PLATES

TRADITIONAL SCOTTISH CULLEN SKINK
Smoked haddock, leek, potato chowder & warm crusty bread 9.95

WOODLAND SMOKED CHICKEN FORESTIERE
Brioche, truffle wild mushroom & thyme Forestiere cream 10.45

SCALLOP & KING PRAWN GRATIN
Parsley potatoes, braised leeks, citrus pangrattato and sourdough croûtes 16.45

CHORIZO & MANCHEGO CROQUETTES
Rocket Parmesan salad & Romesco 9.95

GAMBAS PIL PIL
Garlic chilli king prawns, lemon, parsley, sourdough 11.25

CHICKEN LIVER PARFAIT
Plum & apple chutney, crisp leaf, house dressing, toasted brioche 9.95

GRILLED GOATS CHEESE CROSTINI
Winter leaves, caramelised red onion, tomato & truffle honey 9.25 V

BLOODY MARY PRAWN COCKTAIL
Bloody Mary prawns & crayfish, pickled cucumber, sourdough wafer 11.75

SOUP OF THE DAY
Fresh baked sourdough, sea salt butter 7.95 V

SRIRACHA & HONEY CRISPY CAULIFLOWER
Coriander crème fraiche 8.95 V

TOBERMORY SMOKED SALMON
Lilliput capers, toasted sourdough & dill citrus mayo 11.95

CRISPY TEMPURA
Sweet chilli sauce & wasabi mayo
VEGETABLE 8.95 | 17.95 V
CHICKEN 9.95 | 18.95
KING PRAWN 10.95 | 19.95

SHARERS

GRAZING BOARD
Chickpea houmous, grilled halloumi, vegetable tempura, olives, sun-blushed tomatoes, sourdough, sea salt butter, aged balsamic & herb olive oil 19.95 V

HOUSE GRAND PLATE
Chorizo & Manchego croquettes, chicken liver parfait, chickpea houmous, crispy chicken tempura, chilli sauce & wasabi mayo, sun-blushed tomatoes, artisan baguette 25.95

HOUSE SEAFOOD PLATE
Bloody Mary prawn cocktail, Tobermory smoked salmon, haddock goujons, pil pil prawns, tartare sauce, dips & fresh baked sourdough 26.95

MAINS

SMOKED HADDOCK & MULL CHEDDAR GRATIN
Creamy mash, leek, spinach & white wine citrus sauce, panko herb crumb 21.95
ADD Prawns 6.95

POLLO PICANTE RIGATONI
Spiced pulled chicken, spinach, Cajun & white wine sauce, Parmesan 17.45

PAN SEARED FILLET OF SEABASS
Hasselback potatoes, samphire, tenderstem, caramelised lemon & basil sauce 23.95

WILD MUSHROOM & SPINACH RIGATONI
Confit garlic, wilted spinach, chestnut mushroom, truffle & Parmesan cream 17.45 V

SEARED STEAK SLICES
Flat iron steak, rocket, Parmesan, balsamic glaze & fries 25.95
ADD Creamy Mushrooms 2.50

HALF ROAST MALAYSIAN CHICKEN
Chilli ginger glaze, coriander rice, noodle crisp & coconut sambal spicy dip 22.95

COQ AU HAGGIS
Smoked bacon wrapped chicken breast, haggis bon bons & whisky peppercorn sauce 22.95

CHAMPAGNE & CAVIAR GRILLED SALMON
Grilled salmon, confit potatoes, citrus greens, baby tomato, split caviar champagne cream & dill oil 23.45

GOAN VEGETABLE CURRY
Aromatic tomato, coconut sauce, fragrant rice & mini poppadoms 16.95 VE
ADD Chicken 4.95
ADD Salmon 5.95
ADD Prawns 6.95

BEEF BOURGUIGNON
Woodland mushrooms, bacon & baby onions, pomme purée, honey glazed roots, merlot jus 23.95

HOUSE STEAK PIE
12 hour slow-cooked beef, butter pastry, creamy mash, honey glazed carrot & bone marrow jus 19.95

CLASSIC

FISH & CHIPS
Beer battered haddock, mushy peas, chunky chips, tartare sauce 19.45

CLASSIC MAC & CHEESE
Mature cheddar & mozzarella, Italian cheese & soft herb crumb, garlic ciabatta 16.95 V

BBQ KING RIB SUPPER
Slow cooked belly of pork, BBQ glazed, pork scratching crumb, garlic & herb fries 22.95

COCONUT CHILLI CHICKEN
Fragrant rice, coconut cream, ginger & chilli bok choy, prawn crackers 18.95

CLASSIC CAESAR SALAD
Anchovy, Caesar dressing, bacon shards, crispy croûtes, Italian cheese 13.45 V
ADD Chicken 4.95
ADD Salmon 5.95
ADD Prawns 6.95

SIDES

FRIES 4.95 VE
CAJUN FRIES 5.25 VE
DIRTY FRIES 7.25
CHILLI & PARM FRIES 5.25 V
TRUFFLE & PARM FRIES 5.25 V

MASH POTATO 5.25 V
THICK CUT CHIPS 5.25 VE
MAC & CHEESE 6.75 V
SEA SALT BATTERED ONION RINGS 5.25 V

HOUSE GREEN SALAD 5.25 VE
HONEY ROAST CARROTS 5.25 V
GARLIC & CHILLI GREENS 5.25 V

GRILL

As proud members of the Scotch Beef Club, all of our steaks are 28-day dry-aged, grass-fed and full of rich flavour. Served with Portobello mushrooms, cherry vine tomatoes, watercress, and fries.

7OZ FLAT IRON 27.95
8OZ RIBEYE 36.95
7OZ FILLET 37.95
16OZ CHATEAUBRIAND FOR 2 84.95

GRILLED GARLIC LEMON HERB HALF CHICKEN
Skin on fries, charred corn on the cob, house mixed salad 21.95

ADD A SAUCE 2.95
Whisky & Arran Mustard | Red Wine Jus | Brandy & Peppercorn | Garlic & Herb Butter

ADD A SIDE 4.95
Haggis
Blue Cheese
Mini Mac
Tenderstem Broccoli
Garlic Creamy Mushrooms

BURGERS

KOREAN HOT HONEY CHICKEN
Brioche bun, crispy buttermilk chicken, hot honey glaze, pickled slaw, BBQ Korean dip, fries 18.95

BEYOND MEAT BURGER
Smoked Applewood, pickle, slaw, burger sauce, fries 18.95 VE

DOUBLE CHEESEBURGER
Brioche bun, double beef patty, smoked cheddar sauce, bacon jam, crispy onions & pickle, fries 19.95

DOUBLE BEEF BURGER
Brioche bun, baby gem, beef tomato, thick beef gravy dip, fries 18.95
ADD Haggis | Cheese | Bacon 1.50

BIG FLAVOURS. INCREDIBLE VALUE.
Check out our Fork-Out-Less offers available!

SOUP & SANDWICH
Enjoy any sandwich with soup or fries for **9.95**
Monday - Thursday, 12pm - 4pm

TWO COURSES 19.95
Monday - Friday 12pm - 9pm, Saturday 12pm - 4pm

DINNER

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

We may apply a discretionary optional service charge to the bill. 100% of all service charge goes to our team in venue. Where applicable this will be clearly stated on your bill and can be removed at your discretion.