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.

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

V = VEGETARIAN **VE** = ASK FOR VEGAN

LUNCH FROM 10.95

Available Monday - Friday
12pm – 4.30pm

SANDWICHES

Choose from bloomer or artisan sourdough baguette.
All served with crisps, slaw & your choice
of freshly made soup or fries.

HARISSA SPICED CHICKEN
Creamy avocado, crumbled feta & pomegranate dressing 11.95

SALT BEEF CHEDDAR MELT
Mature cheddar, grain mustard mayo & pickle 10.95

PRAWN & MARIE ROSE
Sun-blushed tomato, basil, gem lettuce & lemon 10.95

SWEET POTATO & SPINACH FALAFEL
Spiced houmous, tzatziki, roast peppers & baby gem 10.95 VE

PARMA HAM & BUFFALO MOZZARELLA CAPRESE
Tomato, red onion & basil pesto mayo 11.95

HAM & CHEESE
Honey roast ham, mature cheddar, mustard mayo 10.95

LIGHTER LUNCHES

FISH GOUJONS
IPA battered haddock, mushy peas, fries, homemade tartare 14.95

HAGGIS, NEEPS & TATTIES
Bashed neeps, champit tatties, peppercorn sauce 11.95

MAC & CHEESE
Mature cheddar & mozzarella, Italian cheese & soft herb crumb, garlic ciabatta 10.95 V

CRISPY CHICKEN BURGER
Brioche bun, pickle wedge, slaw, burger sauce, fries 14.95

LEMON PEPPER CHICKEN SALAD
Baby gem, chilli mango salsa, cucumber & fragrant basil couscous 14.95

SUPERFOOD SALAD
Tenderstem, asparagus & crumbled feta, pomegranate, filo crisp, French vinaigrette, basil pesto 14.95

WHY NOT ADD A DESSERT FOR £4.95 FROM OUR FORK OUT LESS TWO COURSE MENU?

FORK-OUT-LESS

TWO COURSES 19.95
THREE COURSES 24.95

Available Monday - Thursday 12pm - 9pm, Friday 12pm - 4pm

STARTERS

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

ROAST SWEET POTATO & PIMENTO PEPPER HOUMOUS
Crispy spiced chickpeas, pomegranate & mini poppadom VE

SRIRACHA & HONEY CRISPY CAULIFLOWER
Orange & pomegranate, toasted hazelnuts, coriander crème fraiche V

FRESHLY MADE SOUP
Artisan sourdough, sea salt butter V

WOOD FIRED GOATS CHEESE
Provençal vegetables, basil, sourdough croutes V

MAINS

FISH GOUJONS
IPA battered haddock,mushy peas, fries,homemade tartare

LEMON PEPPER CHICKEN SALAD
Baby gem, chilli mango salsa, cucumber & fragrant basil couscous

CRISPY CHICKEN BURGER
Brioche bun, pickle wedge, slaw, burger sauce, fries

ASPARAGUS & RICOTTA RIGATONI
Black truffle, Italian cheese & pangrattato crumb V

HAGGIS, NEEPS & TATTIES
Bashed neeps, champit tatties, peppercorn sauce

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

TREAT YOURSELF

Enjoy some of our speciality mains for just a little bit more.

BUTTERMILK CHICKEN SCHNITZEL
Garlic & herb butter, rocket salad, fries +4.00

STEAK ET FRITES
6oz sirloin, peppercorn sauce, watercress, fries +6.00

SEARED FILLET OF SEA BASS
Pancetta & garden pea fricassee, hasselback potatoes, basil & citrus white wine cream +5.00

ADD A LITTLE SWEET TREAT

All made fresh from our very own Bakehouse.

MINI MESS
White chocolate, berries, crushed meringue, Chantilly cream V

CHOCOLATE FUDGE CAKE
Rich Belgian chocolate layer cake, vanilla ice cream V

TRADITIONAL ITALIAN ICE CREAM
Choose two:
Vanilla, chocolate, strawberry ripple, clotted cream
Add sauce:
(strawberry, chocolate or butterscotch)
OR a Cadbury Flake

STICKY TOFFEE PUDDING
Butterscotch sauce & vanilla ice cream V

CLASSIC AFFOGATO
Espresso coffee, vanilla ice cream, homemade shortbread V

FOR THE TABLE

GORDAL PICANTE OLIVES
Sun-blushed tomato & sea salt 6.45 VE

ROAST SWEET POTATO & PIMENTO PEPPER HOUMOUS
Crispy spiced chickpeas, pomegranate, coriander & mini poppadom 7.45 VE

SIDES

Fries VE 3.75
Cajun Fries V 4.15
Chilli & Parm Fries 4.45
Truffle & Parm Fries 4.45
Mac & Cheese V 5.45
Sea Salt Battered Onion Rings V 3.95

HOT BEVERAGES

Americano 3.35
Brown Coffee 3.35
Espresso 4.10
Double Espresso 3.55
Espresso Con Panna 3.55
Macchiato 3.35
White Coffee 3.65
Cappuccino 3.80
Latte 3.80
Mocha 4.10
Go Large +0.70
Extra Shot +0.70
Add Syrup +0.75
Caramel / Hazelnut / Vanilla
Sugar free option available, these are vegan friendly and also free from GMO's.

Breakfast Tea 3.15
Jenier Herbal Tea 3.35
Camomile / Earl Grey / Apple & Cinnamon / Fruit & Blossom / Lemon & Ginger / Blossom Green Peppermint / Delicious Berry
Liqueur Coffee 5.65
Hot Chocolate 3.85
Your choice of dark or white chocolate
Luxury Hot Chocolate 4.10
Fresh cream & marshmallows
Add syrup +0.75
Mint / Orange