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 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.

V = VEGETARIAN VE = ASK FOR VEGAN

FORK-OUT-LESS

TWO COURSES 19.95
THREE COURSES 24.95

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

STARTERS

HAGGIS BON BONS
Arran mustard mayo & caramelised red onion chutney

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

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

SRIRACHA & HONEY CRISPY CAULIFLOWER
Coriander crème fraiche

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

MAINS

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

GOAN VEGETABLE CURRY
Aromatic tomato, coconut sauce, fragrant rice & mini poppadoms V
ADD Chicken 4.95
ADD Salmon 5.95
ADD Prawn 6.95

KOREAN HOT HONEY CHICKEN BURGER
Brioche bun, crispy buttermilk chicken, hot honey glaze, pickled slaw, BBQ Korean dip, fries
ADD Cheese | Bacon | Haggis 1.50

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

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

TREAT YOURSELF

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

PAN SEARED FILLET OF SEABASS
Hasselback potatoes, samphire, tenderstem, caramelised lemon & basil sauce +5.00

SLOW COOKED BEEF BOURGUIGNON
Woodland mushrooms, bacon & baby onions, pomme purée, honey glazed roots, merlot jus +5.00

SEARED STEAK SLICES
Flat iron steak, rocket, Parmesan, balsamic glaze & fries +6.00

ADD A LITTLE SWEET TREAT

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

TRADITIONAL ITALIAN ICE CREAM V
Choose two:
Vanilla, chocolate, strawberry, salted caramel
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