

GLUTEN FRIENDLY

All dishes on this menu are made using non-gluten containing ingredients.

STARTERS

Gordal Picante Olives

Smoked sea salt, orange zest 5.95

Avocado & Sunflower Seed Hummus

Rose harissa & gluten free bread 6.95

Classic Cullen Skink

Smoked haddock, potato, leek, light cream veloute, gluten free bread 8.45

Forest Mushrooms On Toast

Creamy mushrooms, gluten free toast, Parmesan 7.45

Bloody Mary King Prawn & Crayfish Cocktail

King prawns, Bloody Mary & wood roasted pepper mayo, pickled cucumber 8.95

Soup Of The Day

Gluten free bread, sea salt butter 5.95

MAINS

Venison & Redcurrant Hot Pot

Mashed potato, redcurrant, honey roast roots, port jus 18.95

Beyond Meat Burger

Smoked Applewood cheddar, iceberg, beef tomato, onion, pickle wedge, smoked ketchup 15.95 **VE**

Fish Pie Gratin

Poached haddock, prawn, salmon & langoustine, Arran cheddar mash, braised kale 15.95

6 Hour Shoulder Of Dumfries Lamb

Mashed potato, honey roast roots, braised kale, lamb & mint jus 19.95

Butter Chicken Masala

Garam masala & yoghurt curry, jasmine rice 17.95

Classic Caesar Salad

Anchovy, Caesar dressing, bacon shards, parmesan 11.45

Add Breast of Chicken 4.00

Add Prawns 4.50

Four Cheese Gluten Free Penne

Smoked Applewood cheddar, Arran cheddar, mozzarella, Parmesan, side salad 14.95

WOOD-FIRED GRILL

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

8oz Ribeye 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

SIDES

Fries 3.75 **VE**

Chilli & Parmesan Fries 3.95 **V**

Truffle & Parmesan Fries 3.95 **V**

Arran Cheddar Mash 3.95 **V**

Braised Kale 3.95

Honey Roast Roots 3.95 **V**

Ratatouille 3.95 **VE**

DESSERTS

Truffle Brownie Torte

Vegan vanilla ice cream, chocolate sauce 6.95 **VE**

Rhubarb & Ginger Cheesecake

Raspberry, vegan vanilla ice cream 7.95 **VE**

Vegan Applewood Cheese Board

Oatie biscuits, celery, grapes, apple & plum chutney 8.95 **VE**

Raspberry Cranachan Pavlova

Whisky cream, flap jack & honey tuille, raspberry 7.95 **V**

The Classic Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream 7.45 **V**

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