# SUNDAYS AT THE BRIDGE INN

## SMALL PLATES

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

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

**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

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

**SRIRACHA & HONEY CRISPY CAULIFLOWER**
Coriander crème fraiche 8.95 V

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

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

## 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
**HONEY ROAST CARROTS** 5.25 V
**SEA SALT BATTERED ONION RINGS** 5.25 V
**HOUSE GREEN SALAD** 5.25 VE
**GARLIC & CHILLI GREENS** 5.25 V

## SUNDAY'S BEST

Nothing rounds off Sunday quite like relaxing & spending time with family & friends.
What makes it even more perfect is a delicious Sunday Roast. Our tender prime
sirloin of beef is marinated in rosemary and garlic for a leisurely 48 hours,
and served with all the trimmings including bottomless Yorkies & gravy.

**48 HOUR ROSEMARY & GARLIC MARINATED SCOTCH SIRLOIN OF BEEF**
Buttery mash, sea salt roast potatoes, caramelised shallot purée, honey glazed
root vegetables, bottomless Yorkshire puddings & gravy 23.95

**LEMON & THYME ROAST CHICKEN**
Crunchy garlic & parsley potatoes, honey glazed root
vegetables, caramelised shallot puree, Yorkshire puddings,
roast chicken jus 22.95

**PLANT BASED ROAST**
Thyme & Rosemary roasted squash, roasted root
vegetables, Yorkshire puddings, Arran mustard,
sea salt roasted potatoes, port jus 19.95 VE

## 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 & fries.

**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

## LITTLE DARLINGS

For 12 and Under

**MINI ROAST BEEF**
Buttery mash, roast potatoes, honey roast
roots vegetables, Yorkshire puddings &
gravy 10.45

**MINI ROAST CHICKEN**
Crunchy potatoes, honey roast root
vegetables, Yorkshire pudding,
roast chicken jus 9.95

**MINI PLANT BASED ROAST**
Thyme & rosemary roasted squash,
roasted root vegetables, Yorkshire pudding,
roast potatoes, vegetable jus 8.95 V

## MAINS

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

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

**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

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

**SMOKED HADDOCK & MULL CHEDDAR GRATIN**
Creamy potatoes, braised leeks, spinach, caramelised
lemon white wine cream & mature cheddar crumb 21.95
ADD Prawns 6.95

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

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

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

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

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

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

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

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

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

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

# SUNDAYS AT THE BRIDGE INN

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.