CELEBRATE THE FESTIVE SEASON

THE BRIDGE INN

Buzzworks

Celebrate The Festive Season

From the first toast to the last bite, we're here to make this Christmas feel extra special. Whether it's catching up with friends over cocktails, gathering the family for a festive feast, or simply soaking up the warm, vibrant atmosphere of your favourite Buzzworks venue - think cosy corners, great company and a little bit of Christmas magic.

With so many stylish bars and restaurants in the Buzzworks family, the only tricky part is choosing where to celebrate! From Mediterranean merriment at Lido, laid-back coastal vibes at Scotts, and comforting classics at House, to festive fun at Thirty Knots, a proper party at Vic's & The Vine, or relaxed neighbourhood charm at Herringbone - there's a seat at the table waiting for you.

Discover more about our venues at
buzzworksholdings.com

SCOTTS LIDO

BOOK NOW!
01506 539 888 thebridgeinn-linlithgow.co.uk/christmas

THE BRIDGE INN

Make Yourself At Home This Christmas

The festive season is a time for friends, food and family, so why not get together at The Bridge Inn? From classic turkey with all the trimmings to ever-so-sippable cocktails, there is plenty to celebrate over the holidays, so if you fancy a family-friendly party - keep it local this Christmas.

The Bridge Inn Linlithgow

Linlithgow Bridge, Linlithgow EH49 7PX
01506 539 888 thebridgeinn-linlithgow.co.uk

BOOK NOW!
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The Perfect Gift

A Buzzworks Gift Card

A Buzzworks Gift Card makes the ideal present – and with plenty of uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

Buy A Gift Card Today

Scan the QR code above or visit:

Buzzworks App • Online • In-Venue

buzzworksholdings.com/gift-cards

Add Some Sparkle

We have partnered with our friends at Laurent-Perrier Champagne to bring you some sparkling special offers, and with the option of pre-ordering for the table, all you need to worry about is looking fabulous!

Laurent-Perrier La Cuvée

Glass £12.95 • Bottle £68.95

Kir Noël

Laurent-Perrier Champagne,
Crème de Cassis, Lemon, Vanilla
£14.95

CHAMPAGNE
Laurent-Perrier
MAISON FONDEE
1812
Tours sur Marne

Festive Fork Out Less

Festive Classics, Fabulous Value

Available throughout the holiday period, our ever-popular Festive Fork Out Less Menu is something of a Christmas favourite, with two tasty courses from £20.95. Which leaves you a little more to save for that much-needed midwinter treat you've got your eye on...

Two Courses £20.95
Three Courses £26.50

Available Sunday from 5pm until 5pm on Friday, from Thursday 26th November until Thursday 17th December and all day on Monday 21st & Tuesday 22nd December.

STARTERS

SRIRACHA & HONEY CRISPY CAULIFLOWER
Coriander crème fraiche V

CHORIZO & MANCHEGO CROQUETTES
Rocket & Parmesan, garlic aioli

FRESH SOUP OF THE DAY
Artisan bread, sea salt butter V

CHICKPEA HOUMOUS & OLIVE OIL
Toasted sunflower seeds, crispy onions & garlic flat bread VE

CHICKEN LIVER & BRANDY PÂTÉ
Isle of Arran chutney, toasted brioche, winter leaves

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

MAINS

TRADITIONAL ROAST TURKEY
Duck fat potatoes, Arran mustard sprouts, honey glazed parsnips, roast carrots, Port & cranberry jus

WILD MUSHROOM & SPINACH RIGATONI
Garlic basil cream, Parmesan & soft herb crumb V

FISH GOUJONS & CHIPS
Beer battered haddock, mushy peas, fries, homemade tartare sauce

FETA & BUTTERNUT SQUASH ROAST
Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus V

COCONUT CHILLI CHICKEN
Sweet chilli & coconut cream, fragrant rice, chilli fried bok choy, prawn crackers

CLASSIC MAC & CHEESE
Aged cheddar & Parmesan cream, soft herb crumb V

TREAT YOURSELF

STEAK ET FRITES
6oz sirloin, fries, crispy onions, four peppercorn & brandy sauce +£7.00

PAN SEARED FILLET OF SEABASS
Hasselback potatoes, citrus samphire, tenderstem, caramelised lemon & basil sauce +£6.00

SLOW COOKED BEEF BOURGUIGNON
Pancetta, woodland mushrooms & silver onions, honey glazed carrots, red wine jus +£5.00

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy custard & frosted berries V

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

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

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

ETON MESS
White chocolate & berry pavlova, vanilla ice cream, red berry coulis V

TRADITIONAL ITALIAN ICE CREAM
Choose two: Vanilla, vegan vanilla, chocolate, strawberry ripple & caramel V
Add sauce: Strawberry, chocolate or butterscotch

Let's Get Merry

Go all out and get into the swing of things with our Let's Get Merry menu! Prepare to treat yourself to truly scrumptious Christmas classics including turkey with all the trimmings!

Two Courses £34.95

(Starter & Main)

Add A Dessert For £7.50

Available Friday from 5pm until 5pm on Sunday
From Friday 27th November, and daily
from 18th December

This menu is not available on Christmas Day or after 8pm on Hogmanay

STARTERS

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

HOT SMOKED SALMON & DILL RILLETTE
Citrus crème fraiche, cucumber, brioche croutes, caramelised lemon

FRESH SOUP OF THE DAY
Artisan bread, sea salt butter V

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

HAGGIS BON BONS
Bashed neeps & champit tatties, Arran mustard, whisky sauce

CLASSIC CHICKPEA HOUMOUS & OLIVE OIL
Toasted sunflower seeds, crispy onions & garlic flat bread VE

MAINS

TRADITIONAL ROAST TURKEY
Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, duck fat roast potatoes, cranberry & Port jus

BLACKENED FILLET OF SALMON
Steamed rice, ginger bok choy, caramelised lime & lightly spiced Cajun cream

SLOW-COOKED BEEF BOURGUIGNON
Woodland mushrooms, bacon & baby onions, pomme puree, honey glazed roots & merlot jus

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

FETA & BUTTERNUT SQUASH ROAST
Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus VE

COCONUT CHILLI CHICKEN
Sweet chilli & coconut cream, fragrant rice, chilli fried bok choy, prawn crackers

STEAK ET FRITES
6oz sirloin, fries, crispy onions, four peppercorn & brandy sauce +£6.00

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce & frosted berries V

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, raspberry crumble & white chocolate V

APPLE & BRAMBLE CRUMBLE
Cranberry & almond granola, vanilla ice cream V

BELGIAN CHOCOLATE DELICE
Dark chocolate sauce, honeycomb, raspberry & vanilla ice cream V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

SCOTTISH & CONTINENTAL CHEESE SELECTION
Mull of Kintyre, Blue Murder & French Brie, Peter's Yard biscuits, Arran plum & apple chutney

TERRY'S CHOCOLATE ORANGE SUNDAE
Dark chocolate ice cream, orange caramel, candied peel, whipped cream V

Christmas Day

The main event has arrived. It's time to sit back, relax and indulge in our fabulous five-course Christmas Day menu.

With festive favourites for the whole family, plus coffee and petit fours to round things off, this is the perfect way to celebrate the big day.

Five Courses £89.95
Including coffee & petit fours

Available 12pm–7pm
Under 12s £32.50 • Under 5s £17.50

FOR THE TABLE

WARM BREAD, SEA SALT BUTTER & EVOO V

STARTERS

TOBERMORY SMOKED SALMON
Sourdough, cucumber, lime & dill mayonnaise

CRUMBLED GOATS CHEESE & TRUFFLE HONEY
Pepper rocket, hot beetroot chutney, sourdough croûtes V

LEEK & POTATO SOUP
Crispy bacon bits, chive crème fraiche, sourdough

CHICKEN LIVER PÂTÉ
Isle of Arran plum & apple chutney, toasted brioche, winter leaves

LOBSTER & BLOODY MARY PRAWN COCKTAIL
Lobster & Atlantic prawns, Marie Rose, cherry vine tomato, gem lettuce & sourdough

CRISPY CONFIT DUCK & WATERMELON SALAD
Confit duck, watermelon, cucumber, radish & pomegranate salad

WOODLAND ROSEMARY & GARLIC MUSHROOMS
Sage butter, truffle cream & pangrattato crumb, warm sourdough V

INTERMEDIATE

RUM MOJITO & MINT GRANITA VE

WILD MUSHROOM & TARRAGON VELOUTÉ V

MAINS

TRADITIONAL ROAST TURKEY
Chipolatas, sage stuffing, rosemary roasted roots, Arran mustard creamy sprouts, duck fat roast potatoes, cranberry & Port jus

SEARED SEABASS & KING PRAWNS
Buttered mash, lemon pepper greens, sauvignon & basil cream sauce

THYME ROAST RIB OF 35-DAY DRY-AGED SCOTCH BEEF
Rosemary roasted root vegetables, Arran mustard creamed sprouts, Yorkshire pudding, duck fat potatoes, merlot jus

FETA & BUTTERNUT SQUASH ROAST
Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus VE

PAN-SEARED BREAST OF CHICKEN
Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

BLACKENED FILLET OF SALMON
Fragrant rice, soft greens, ginger, caramelised lime & lightly spiced Cajun cream

GRESSINGHAM DUCK BREAST
Thyme confit potato, bok choy, caramelised orange & star anise jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy custard & frosted berries V

DARK & WHITE CHOCOLATE DELICE
Dark chocolate sauce, honeycomb, raspberry & vanilla ice cream V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, raspberry crumble & white chocolate V

SCOTTISH & CONTINENTAL CHEESE SELECTION
Mull of Kintyre, Blue Murder & French Brie, Peter's Yard biscuits, Arran plum & apple chutney

TERRY'S CHOCOLATE ORANGE SUNDAE
Dark chocolate ice cream, orange caramel, candied peel, whipped cream V

ASSIETTE GOURMANDE
Selection of three delicate desserts, duo of sauce & vanilla ice cream V

Hogmanay

Join us for an evening of great food, live entertainment, and stylish surroundings as we welcome 2027 in true Bridge Inn fashion. Your night begins with a chef's amuse bouche, followed by three delicious courses and your choice of a seasonal cocktail, bottle of beer or glass of prosecco. Enjoy live music throughout the evening, and raise a glass as our piper leads the countdown to midnight.

Hogmanay Celebration £59.95

Includes a Drink

Choose from: Seasonal cocktail, a bottle of beer, a glass of prosecco or a soft drink on arrival

Available from 8pm

ARRIVAL

CHEF'S AMUSE-BOUCHE

STARTERS

TOBERMORY SMOKED SALMON
Sourdough, cucumber, lime & dill mayonnaise

CRUMBLED GOATS CHEESE & TRUFFLE HONEY
Pepper rocket, hot beetroot chutney, sourdough croûtes V

CHICKEN LIVER PÂTÉ
Isle of Arran plum & apple chutney, toasted brioche, winter leaves

LOBSTER & BLOODY MARY PRAWN COCKTAIL
Lobster & Atlantic prawns, Marie Rose, cherry vine tomato, gem lettuce & sourdough

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

LIGHTLY CURRIED PARSNIP SOUP
Coriander cream, sourdough, sea salt butter V

MAINS

SEARED SEABASS & KING PRAWNS
Buttery mash, lemon pepper greens, sauvignon & basil cream sauce

SLOW COOKED BEEF BOURGUIGNON
Woodland mushroom, bacon & baby onions, honey glazed roots, red wine jus

FETA & BUTTERNUT SQUASH ROAST
Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus VE

BLACKENED FILLET OF SALMON
Fragrant rice, ginger bok choy, caramelised lime & lightly spiced Cajun cream

PAN-SEARED BREAST OF CHICKEN
Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine jus

GRESSINGHAM DUCK BREAST
Fondant potato, honey-glazed carrots, bacon butter sprouts, Port & orange jus

COCONUT CHILLI CHICKEN
Sweet chilli & coconut cream, fragrant rice, chilli fried bok choy, prawn crackers

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce, vanilla ice cream & frosted berries V

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, winter berries & white chocolate V

ASSIETTE GOURMANDE
Selection of three delicate desserts, duo of sauce & vanilla ice cream V

DARK & WHITE CHOCOLATE DELICE
Dark chocolate sauce, honeycomb, raspberry & vanilla ice cream V

TERRY'S CHOCOLATE ORANGE SUNDAE
Dark chocolate ice cream, orange caramel, candied peel, whipped cream V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

SCOTTISH & CONTINENTAL CHEESE SELECTION
Mull of Kintyre, Blue Murder & French Brie, Peter's Yard biscuits, Arran plum & apple chutney

New Year's Day

Hello 2027

Start the year in style with a visit to The Bridge Inn. Join us with your loved ones for a special New Year's Day celebration. Our doors open from 12pm, giving you plenty of time to pop in, unwind, and soak up the festive atmosphere. Whether you're catching up with friends or enjoying quality time with family, we'd love to welcome you. Join us for great food, drinks, and good company as we celebrate the year ahead together.

Two Courses £34.95

(Starter & Main)

Add A Dessert For £7.50

STARTERS

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

HOT SMOKED SALMON & DILL RILLETTE
Citrus crème fraiche, cucumber, brioche croutes, caramelised lemon

FRESH SOUP OF THE DAY
Artisan bread, sea salt butter V

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

HAGGIS BON BONS
Bashed neeps & champit tatties, Arran mustard, whisky sauce

CLASSIC CHICKPEA HOUMOUS & OLIVE OIL
Toasted sunflower seeds, crispy onions & garlic flat bread VE

MAINS

STEAK & ALE PIE
Slow-cooked beef, puff pastry, creamy mash, honey glazed carrots, jus

BLACKENED FILLET OF SALMON
Steamed rice, ginger bok choy, caramelised lime & lightly spiced Cajun cream

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

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

FETA & BUTTERNUT SQUASH ROAST
Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus V

COCONUT CHILLI CHICKEN
Sweet chilli & coconut cream, fragrant rice, chilli fried bok choy, prawn crackers

STEAK ET FRITES
6oz sirloin, fries, crispy onions, four peppercorn & brandy sauce +£6.00

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce & frosted berries V

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, raspberry crumble & white chocolate V

APPLE & BRAMBLE CRUMBLE
Cranberry & almond granola, vanilla ice cream V

BELGIAN CHOCOLATE DELICE
Dark chocolate sauce, honeycomb, raspberry & vanilla ice cream V

CARAMEL & BAILEYS CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

SCOTTISH & CONTINENTAL CHEESE SELECTION
Mull of Kintyre, Blue Murder & French Brie, Peter's Yard biscuits, Arran plum & apple chutney

TERRY'S CHOCOLATE ORANGE SUNDAE
Dark chocolate ice cream, orange caramel, candied peel, whipped cream V

Let's Get Together

Large Parties & Group Celebrations

Make your Christmas celebrations extra special this year and come along with your chosen friends and family to relax, enjoy and celebrate in style.

With availability for up to 16 guests enjoy a deliciously festive experience here at The Bridge Inn with those who matter most. We would love to help you plan the perfect festive event.

For more information or to start planning your next celebration, call us on 01506 539 888.

Festive Events

FESTIVE WREATH MAKING
Thursday 26th November | 6.30pm
Get into the Christmas spirit with a festive wreath making evening led by our local florist. Join us from 6.30pm to create your own beautiful wreath to take home, with an arrival drink included to enjoy while you craft.
£59.95 Per Person

BREAKFAST WITH SANTA
Saturday 12th & 19th December | 9am – 11am
Bring your little angels along to meet Santa at The Bridge Inn! Enjoy breakfast from our elves, meet & greet with Santa, plus a gift to take home!
£22.95 Per Child

HAPPY HOOFBEATS
Monday 21st December | 3pm – 5pm
Come along and meet Happy Hoofbeats, adorable ponies dressed in their Christmas best. Tickets are £10 and include a photo to take home. Mulled wine, hot chocolate and toasted marshmallows will be available to buy on the day – perfect treats to enjoy alongside this magical festive experience.
£10 Per Child

FAMILY CHRISTMAS QUIZ
Tuesday 22nd December | 7.30pm
It's beginning to look a lot like Christmas! Look out your favourite Christmas jumpers and join us for our Family Christmas-themed pub quiz!

SANTA PAWS
Sunday 27th December | 6pm
Treat your four-legged friend to their very own festive dinner. Join us from 6pm for Santa Paws, with a special three-course festive menu made just for dogs, perfect for getting your pooch involved in the Christmas celebrations.
£10 Per Pooch

THE BIG FAT QUIZ OF 2026
Tuesday 5th January | 7.30pm
Join us for our Big Quiz Of 2026 and put your knowledge of the year gone by to the test. Gather your team from 7.30pm for a fun-filled evening of trivia, laughs and a little friendly competition.

Christmas Club

Dining, Drinks & Entertainment
Saturday 19th December
From 8pm

Step into Christmas Club - our glamorous twist on a festive party night. Enjoy a sharing starter, main course, a seasonal cocktail and live entertainment that brings the party straight to your table. With a warm, stylish atmosphere and celebrations that sparkle, Christmas Club is the ultimate December night out.

£39.95 Per Person

SHARING STARTER

GRAND PLATE
Honey glazed chilli chicken skewers, vegetable gyoza, houmous & roast flatbread, chicken tempura, nuoc cham & sweet chilli

MAINS

TRADITIONAL ROAST TURKEY
Chipolatas, sage stuffing, rosemary-roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry & Port jus

SEARED SEABASS & KING PRAWNS
Hasselback potatoes, citrus samphire, tenderstem, caramelised lemon & basil sauce

SLOW COOKED BEEF BOURGUIGNON
Woodland mushroom, pomme purée, bacon & baby onions, honey-glazed roots, red wine jus

PLANCHA LEMON & PEPPER FILLET OF SALMON
Buttery mash, lemon pepper greens, white wine & soft herb cream

FETA & BUTTERNUT SQUASH ROAST
Roast potatoes, chive sprouts, glazed parsnips & carrots, porcini mushroom jus VE

COCONUT CHILLI CHICKEN
Sweet chilli & coconut cream, fragrant rice, chilli-fried bok choy, prawn crackers

SHARING DESSERTS +£7.50

TRIO OF DELICATE SWEETS
Red berry coulis, chantilly cream & white chocolate shard

CARAMEL, DOUBLE CHOCOLATE, STRAWBERRY & VANILLA ICE CREAM
Trio of sauces, shortbread crumb, wafer & tablet

Festive Drinks

Nothing gets the Christmas party started like a few well-chosen festive refreshments! From seasonally-themed cocktails & hot drinks, to our favourite bottled beers and a sparkling range of wine and Champagnes. Forget about fussing over the drinks kitty and pre-order some of our fantastically great value festive drinks packages!

FESTIVE DRINKS PACKAGES

CELEBRATE GOOD TIMES £159.95
2 Bottles of Laurent Perrier Brut, sweet & salty popcorn & olives for table – served with fresh berries & sparkler (6-12 People)

WHISPERING ANGEL ROSÉ £90
2 Bottles of Whispering Angel Rosé, sweet & salty popcorn & olives for the table (6-12 People)

BUCK'S FIZZ BUNDLE £29.95
Bottle of Botter Prosecco & carafe of fresh orange juice – served with orange segments (2-6 People)

WE DRINK MARGS! £9.95pp
Margaritas on arrival with salted rim & fruits, sweet & salty popcorn for the table (1 Margarita Per Person, +£1.00 flavour or spicy)

BIG JOLLY BEER BUCKET £50
12 Bottles of Hawkstone Lager in a chilled bucket, sweet & salty popcorn (4-12 People)

BOOK NOW!
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SEASONAL COCKTAILS

VELVET REINDEER £10.95
Grey Goose Vodka, Tia Maria, Fresh Ground Espresso, Miso Caramel, Bitters

GIN-GLE BELL FIZZ £10.95
Ben Lomond Gin, Apple, Pressed Lemon, Sparkling Apple, Peychaud's Bitters
(Upgrade with a splash of Champagne Laurent-Perrier La Cuvée £4.95)

KIR NOËL £14.95
Laurent-Perrier La Cuvée Champagne, Chambord Black Raspberry Liqueur, Pressed Lemon, Vanilla

MISTLETOE & WINE £10.95
Another Hendrick's Gin, Ruby Port, Pressed Lemon, Strawberry & Basil, Egg White

MELE KALIKIMAKA £9.95
Dead Man's Fingers Golden Spiced Rum, Apricot Brandy, Pressed Lime, Almond, Pineapple, Absinthe

APRÈS SPRITZ £9.95
St-Germain Elderflower Liqueur, Tonka Bean, Pressed Lemon, Prosecco, Mint

FESTIVE FARE £9.95
Jack Daniel's Blackberry, Pedro Ximénez, Rosemary Sugar, Bitters

THE HERALD ANGEL £8.95
CleanCo Clean T 0%, Pressed Lime, Schweppes Ginger Beer, Blackcurrant

THE NICE LIST £8.95
CleanCo Clean R 0%, Peach, Pineapple, Pressed Lime, Almond

NO-GINGLE BELLS £8.95
CleanCo Clean G 0%, Sparkling Apple, Lemon, Sugar, Peychaud's Bitters

SEASONAL HOT DRINKS

GINGERBREAD LATTE £4.25
Gingerbread spices blended with fresh espresso and steamed milk

AFTER-EIGHT MOCHA £4.25
Melted chocolate and peppermint mixed with fresh espresso and steamed milk

MISO CARAMEL LATTE £4.95
Homemade miso caramel with fresh espresso and steamed milk

TOASTED WHITE CHOCOLATE MOCHA £4.95
Melted white chocolate, fresh espresso, steamed milk and caramel

LIQUEUR PEPPERMINT MOCHA £6.95
Creme de menthe, fresh espresso and steamed milk

BRANDY HOT CHOCOLATE £6.95
Hennessy VS, melted chocolate, steamed milk

BOOK NOW!
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Booking Information

Our Festive menus are available to all customers from 26th November until 31st December alongside our seasonal main menus.
Parties of 6 or more are required to dine from our Festive menus.

Menus & Service

Please note that all of our menus may be subject to change and seasonal alterations. We apply a discretionary optional service charge to the bill. 100% of all service charge goes to our staff.

Dietary Requirements & Allergens

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

Please note that we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Prepayment

Deposits and prepayments may be required for your booking. Please see below for more details.

Festive Menus

During busy periods, we will require credit card details to secure your booking – no payment will be taken from your card at this time. Cancellations within 24 hours or failure to show for your booking, will result in £10pp being charged to your card.

Christmas Day & Hogmanay

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 29th November to secure the booking. Full prepayment is non-refundable and non-transferable.

Events

All events require a prepayment to secure your booking. Cancellations within 24 hours or failure to show for your booking, will result in £10pp being charged to your card.

Booking Confirmation & Deposits

If you need to make any changes to your reservation – such as date, time or number of guests – please let us know at the earliest opportunity, so we can do our best to accommodate.

THE
BRIDGE
INN

Merry Christmas & A Happy New Year From All Of The Team

The Bridge Inn Linlithgow

Linlithgow Bridge, Linlithgow EH49 7PX
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buzzworksholdings.com