

### NIBBLES

Olives  
Hummus & pitta  
Wasabi peas  
Bread & oil  
6

### LOYALTY NIGHT

Tuesday evenings  
30% off food for all  
loyalty card holders

Pick up your loyalty card today!

## A LA CARTE MENU

### STARTERS

<b>Soup of the day</b> homemade soup, warm bread (V)	8
<b>Cullen skink</b> smoked haddock, leeks, potato, warm bread	11/16
<b>Scallops</b> pan seared scallops, scallop roe emulsion, Parma ham crisp	16
<b>Shetland mussels</b> coconut curried cream, shallot	13/20
<b>Ham hock terrine</b> house pickles, mustard aioli	9
<b>Bridge Inn Caesar salad</b> cos lettuce, croutons, parmesan, anchovies	11/16
<i>Add chicken &amp; bacon or smoked salmon £4 each</i>	

### SEASONAL MAINS

<b>9-hour braised blade of Scotch beef</b> Arran & Anster mash, confit shallot, crispy kale, stout jus	26
<b>Risotto</b> wild mushroom, tarragon (V) (VG) <i>Add chorizo £3.00</i>	21
<b>Hake</b> pan-fried fillet, sweet potato, toasted corn, pomegranate salad, béarnaise sauce	22
<b>Butternut squash tart</b> spinach & goat's cheese, pumpkin seed pesto (v)	21
<b>Chicken</b> pan roast supreme of chicken, haggis croquette, butter potato fondant, whisky cream	21

### PUB CLASSICS

<b>Haddock &amp; chips</b> St Monans haddock, Koffman's chips, mushy peas	16/20
<b>Bangers &amp; mash</b> Henderson's sausage, beer-braised onions, chive mash, stout jus	18
<b>Three-cheese macaroni</b> garlic ciabatta (V) <i>Add chorizo £3.00</i>	16
<b>Steak of the day</b> button mushrooms, roasted tomato, Koffman's chips <i>Add peppercorn <u>or</u> blue cheese sauce £2.50</i>	Market price
<b>Smoked haddock mornay</b> creamy mash, poached egg, crispy onions	21
<b>Bridge Inn pie of the day</b> seasonal vegetables with your choice of chips, fries <u>or</u> mash	20
<b>Bridge Inn beef burger</b> bacon, cheddar cheese, house garnish, burger sauce, fries	20
<b>Fried buttermilk chicken thigh burger</b> creamy sriracha slaw, fries	19

*For any of our burgers add bacon, haggis, vegetarian haggis, black pudding, cheddar, blue cheese, beer onions or mac & cheese £2.00 each*

### SIDES

<b>Parmesan &amp; truffle fries</b> <i>or</i> Cajun fries	7
<b>Chunky chips</b> <i>or</i> fries malt and salt seasoning (V) (VG)	5
<b>Chive mash</b> (V)	6
<b>Green beans, chilli &amp; confit garlic</b> (V) (VG)	7
<b>Seasonal vegetables</b> (V) (VG)	7
<b>Rocket salad</b> (V) (VG)	7
<b>Mac &amp; cheese</b> (V)	8

## DESSERTS

Dark chocolate mousse	raspberry crumb, homemade shortbread	9
Crumble	bramble & apple crumble, vanilla ice-cream	9
Sticky toffee pudding	salted caramel sauce, vanilla ice-cream <i>Available as a mini dessert £5.00</i>	9
Trio of homemade ice-cream	please ask your server for today's selections	6
Affogato	vanilla ice cream, espresso, Scottish tablet (V)	6
<i>Add a liqueur - Tia Maria, Amaretto, Baileys, Glayva or Drambuie 4.00</i>		

## DESSERT COCKTAILS

Old fashioned	Makers Mark, sugar syrup, bitters	10
Espresso martini	Absolut vodka, Kahlua, espresso, sugar syrup	10
Non-alcoholic sour	Feragaia, honey syrup, lemon juice, brown sugar, ginger	8

## PUDDING WINE

Château Kalian Bernasse, Monbazillac, Bordeaux (125ml)	<i>pure elegance and deliciousness</i>	9
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## TEA & COFFEE

Henry's Coffee Co. coffee selection:	<i>From 3</i>
Espresso, macchiato, americano, flat white, cappuccino, latte, mocha	
Wee Tea Co tea selection:	<i>From 3</i>
Breakfast, camomile, green, earl grey, rhubarb & ginger, berry	
Henry's Coffee Co. hot chocolate	<i>From £3.25</i>

## LIQUEUR COFFEE

Irish coffee	(Jameson Whisky)	10
Calypso coffee	(Tia Maria)	10
Brandy coffee	(Courvoisier)	10
Baileys coffee	(Baileys)	10
Gaelic coffee	(Isle of Skye 8)	10