



NIBBLES
Olives
Hummus & pitta
Wasabi peas
Bread & oil
6 each

Why not kick off your
Sunday with a Bridge Inn
Bloody Mary?
Or check our drinks list for
our other cocktails...

Sunday Set Menu

2 courses £29

3 courses £35

----- STARTERS -----

Soup

*Homemade soup of the day,
warm bread (v)*

Smoked Salmon

*Jersey royal, capers, shallot & apple
dressing*

Haggis Croquettes

Pickled turnip, peppercorn aioli, crispy onions

Whipped Goat cheese

Beetroot, blood orange & crostini's

Cullen skink

*Smoked haddock, leeks, potato,
warm bread*

Ham hock terrine

House pickles, mustard aioli

Caesar Salad

*House made Caesar dressing, cos lettuce, croutons, parmesan, anchovies
Add chicken & bacon or smoked salmon £3.50 each*

----- SUNDAY ROAST -----

Choose from one of our guest meats from Henderson's butcher or our vegetarian option

All our Sunday roasts include:

roast potatoes, roasted veg, Yorkshire pudding and homemade jus

Fancy a bit extra?

Why not add on some extras for £1.50 each - Yorkshire pudding, roast tatties, carrots

Or what about the perfect sides to share-

Cauliflower cheese 6

Seasonal greens 6

Chive Mash 6

Buttered Jersey Royals 6

----- PUB CLASSICS -----

Bangers & mash

*Henderson's sausage, beer braised onions,
chive mash, stout jus*

Pie of the day

*Bridge Inn homemade pie, seasonal vegetables
with chips*

Mac and cheese

*Three cheese macaroni, garlic ciabatta (v)
Add chorizo £3.00*

Beef burger

*Homemade Scotch beef burger, bacon,
cheese, house garnish, homemade burger
sauce, fries*

Risotto

*Wild mushroom and tarragon (v) (vg)
Add chorizo £3.00*

Haddock & Chips

*St Monans haddock, Koffman's chips,
mushy peas*

Add bacon, haggis, vegetarian haggis, black pudding, cheddar, blue cheese, beer onions, mac & cheese for £2 each

----- SIDES -----

Topped fries 7

*Grated parmesan & truffle oil **or** cajun*

Green beans 7

chilli & confit garlic (v) (vg)

Chunky chips or fries 5

Malt & salt seasoning (v) (vg)

Rocket salad (v) (vg) 7

Mac & cheese (v) 8

(v) Vegetarian (vg) Vegan (vg) can be made vegan. For our gluten free diners please ask your server for our free from gluten free menu*

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 12.5% service charge to all bills. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.

----- DESSERTS -----

Sticky toffee pudding
Salted caramel sauce, vanilla ice cream

Rhubarb & Apple crumble
Vanilla ice cream

Lemon Posset Tart
Seasonal berries

Trio of ice-cream & sorbet
Please ask your server for today's flavours

Affogato
Vanilla ice-cream, espresso, Scottish tablet (v)
Add a liqueur - Tia maria, Amaretto, Baileys, Glayva, Drambuie 4

Selection of Scottish cheeses
Arran Oatcakes, red onion chutney

----- DESSERT COCKTAILS & PUDDING WINES -----

Old fashioned £9.75
Makers Mark, sugar syrup, bitters

Espresso martini £9.75
*Absolut vodka, Kahlua, espresso,
sugar syrup*

Non-alcoholic sour £5.95
*Feragaia, honey syrup, lemon juice,
brown sugar, ginger*

Château Kalian Bernasse, Monbazillac, Bordeaux £8.50 (125ml)
Pure elegance and deliciousness

----- SOMETHING TO FINISH -----

Coffee from £2.95
*Henry's Coffee Co. - Espresso,
macchiato, americano, flat white,
cappuccino, latte, mocha*

Tea from £3.20
*Wee Tea Company - breakfast, camomile, green,
earl grey, rhubarb and ginger, berry*

Hot chocolate from £3.25
*Henry's Coffee Co - hot chocolate,
add a liqueur from £3.00*

Liqueur coffees £8.95
Henry's Coffee Co plus your choice of

Irish Coffee
Jameson's whiskey

Calypso Coffee
Sailor Jerry's Rum

Baileys Coffee
Baileys

Gaelic Coffee
Isle of Skye whisky

Brandy Coffee
Courvoisier