

T H E **B R I D G E**

Wild Hearth Sourdough Bread Edinburgh Butter Co **5**

Green Olives Coriander, Lemon & Fennel **4**

Starters

Pumpkin Soup Winter Truffle Dumplings, Aleppo Pepper & Roasted Pumpkin Seeds **8**

Game Terrine Pistachio, Salted Red Currants & Chicory **9**

Buffalo Burrata Blood Orange, Hazelnuts & White Balsamic **9**

Beetroot Cured Loch Duart Salmon Coal Fired Beetroots, Crème Fraiche & Pickled Kohlrabi **12**

Scottish Mussels Jalapeno, Garlic, Cream & Cider **11**

Mains

250g Ribeye of Scotch Beef Café de Paris Bearnaise & Watercress **36**

The Bridge's Black Angus Burger Monterey Jack, Pickles & Fries **15**

Pork Chop Burnt Pear & Peppercorn Sauce **20**

North Sea Cod Cauliflower Puree, Roast Salsify & Shallots **23**

Butternut Squash, Chestnut & Garlic Crumble Fermented Mushrooms, Celeriac & Sage **18**

To Share

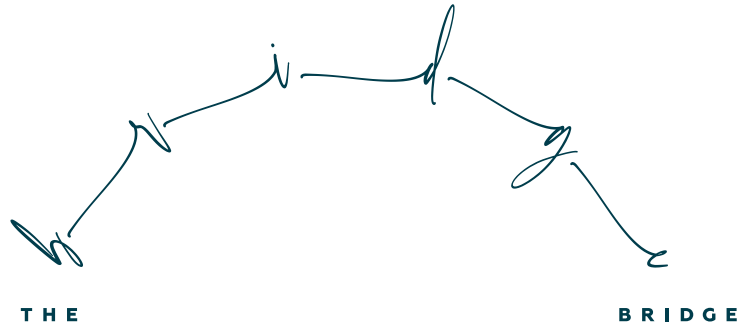
650g Dry Aged Ribeye on the Bone Café de Paris Bearnaise & Watercress **78**

Sides

Salted Butter Mash | Skin On French Fries

Green Beans & Toasted Almonds | Green Salad, Mustard Dressing

All sides **5 each**



Desserts

- Dark Chocolate Fondant** Clotted Cream Ice Cream **8**
Sticky Toffee Pudding Butterscotch Sauce & Vanilla Ice Cream **8**
Tonka Bean Poached Pear Calvados Bavaois & Pistachio Biscuits **8**
Ice Cream & Sorbets **6**
Selection of Scottish Cheeses Crackers, Grapes & Quince Jelly **12**
Petits Fours **4**