

Breakfast

Continental breakfast

Cereals

Toast - White / Brown / Gluten Free

Breakfast Tea / Coffee

Orange / Apple / Cranberry juice

From the kitchen

Porridge served with honey

2 free range eggs how you like

Eggs Benedict (bacon)

Eggs Royal (salmon)

Eggs Florentine (spinach)

Eggs Orchy (black pudding)

Eggs Highlander (haggis)

Smoked salmon with scrambled eggs

American style pancakes, bananas, blueberries, maple syrup & crunchy granola (ve)

Traditional Scottish breakfast - Blyths Farm egg, bacon, grilled tomato, grilled field mushroom, Stornoway black pudding, pork & herb sausage, beans, potato scone

Vegetarian breakfast - Blyths Farm egg, spinach, grilled tomato, grilled field mushroom, vegetarian haggis, vegetarian sausage, beans, potato scone

Grilled kippers with two poached eggs, grilled tomato

Smashed Avocado on sourdough with chilli, olive oil and poached egg

Breakfast Rolls

Choose from - egg, sausage, bacon, potato scone, black pudding, veggie sausage

Lunch

Bakery

Sweet treats served from 10am - 5pm

Plain Scone with Jam and Cream - £4.00

Fruit Scone with Jam and Cream - £4.00

Nibbles

Haggis croquettes served whisky sauce - £6.00

Wild Hearth Bakery sourdough bread board with whipped Blackthorn Sea salt butter (v) - £6.00

Rivermans Platter, Great Glen Scottish venison salami, Scottish pork salami, Arran mustard, Scottish cheeses and sourdough

oatcakes, bread and celery - £22.00

Starters

Soup of the Day served with sourdough - £7.00

Traditional Cullen Skink, Smoked Haddock Chowder with sourdough - £9.00

Glasgow Gin & Beetroot cured salmon, celeriac remoulade and sourdough - £10.00

Grilled Eassie Farm Asparagus, hummus and tarragon hazel pesto - £9

Pubs Classics

Bridge Burger, peppercorn cheese sauce, bacon jam, caramelised onions, beef tomato, lettuce and chef's burger sauce served on a sesame seed bun with fries - £17.00

Moving Mountain vegetarian Burger, onion relish, beef tomato, chef's burger sauce, served on a sesame seeded bun with fries (v) - £17.00

Schiehallion beer battered haddock, with crushed peas, tartar sauce and hand cut chips - £18.00

100z Rump Steak, hand cut chips, roast beef tomato, portobello mushroom & roast garlic, peppercorn butter - £32.00

Mains

Traditional haggis, with neeps and tatties, whisky jus - £16.00

Veggie Haggis with whisky and peppercorn sauce (v) - £16.00

Pan seared sea bass, gnocchi, spring vegetables and crawfish tails in a creamy fish veloute - £22

Wild mushroom, ricotta and spinach open lasagne, truffle cream, crispy mushroom, Parmesan shards and toasted pistachios - £17.00

Sandwiches

‘Served on Wild Hearth Bakery bread, with slaw and fries’

Bridge Club - Chicken and bacon mayonnaise, shredded iceberg, tomato and topped with a fried egg - £12.00

Black Mount - Pastrami, slaw, gherkin, tomato and cheddar sandwich with hot mustard - £12.00

Cheese 'n' pickle - Smoked Ayrshire cheddar and Branston pickle toasted sandwich - £10.50

Avocado - Hummus, sliced avocado, pickled shallots, cucumber, sliced tomato, rocket and crispy onions - £10.50

Sides

Hand Cut Chips - £5.00

Side salad - £6.00

Fries - £4.00

Mashed potatoes - £5.00

Side of vegetables - £6.00

Roasted heritage carrots, spiced dukkah - £6.00

Desserts

Traditional Sticky Toffee & Date pudding, with roasted pecans and dairy ice cream - £8.00

Selection of ice creams (vegan options available) - £6.00

Deconstructed lemon cheesecake, sweetened with condensed milk, sharp lemon curd, candied lemon. smashed raspberries and raspberry sorbet - £9.00

Selection of Scottish cheeses, oat cakes, quince paste, apple, grapes - £12.00

Dinner

Nibbles

Haggis croquettes served whisky sauce - £6.00

Wild Hearth Bakery sourdough bread board with whipped Blackthorn Sea salt butter (v) - £6.00

Rivermans Platter, Great Glen Scottish venison salami, Scottish pork salami, Arran mustard, Scottish cheeses and sourdough

oatcakes, bread and celery - £19.00

Steamed Shetland blue tipped mussels, white wine, garlic cream sauce with tarragon, Served with sourdough - sml £11.00 / lrg £17.00

Starters

Soup of the Day served with sourdough - £7.00

Traditional Cullen Skink, Smoked Haddock Chowder with sourdough - £9.00

Glasgow Gin & Beetroot cured salmon, celeriac remoulade and sourdough - £10.00

Flo haggis parcels, root puree, confit shallots - £9.00

Honey and thyme baked camembert, roast grapes and walnut salad with toasted wild hearth sourdough - £9.00

Grilled Eassie Farm Asparagus, hummus and tarragon hazel pesto - £9.00

Pubs Classics

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Moving Mountain vegetarian Burger, onion relish, beef tomato, chef's burger sauce, served on a sesame seeded bun with fries (v) - £17.00

Schiehallion beer battered haddock, with crushed peas, tartar sauce and hand cut chips - £18.00

100z Rump Steak, hand cut chips, roast beef tomato, portobello mushroom & roast garlic, peppercorn butter - £28.00

Mains

Ayrshire Pork tomahawk, house bbq sauce, bacon jam, hand cut chips and Caesar dressed romaine - £25.00

Pan seared sea bass, gnocchi, spring vegetables and crawfish tails in a creamy fish veloute - £22.00

Traditional haggis, with neeps and tatties, whisky jus - £16.00

Veggie Haggis with whisky and peppercorn sauce (v) - £16.00

Seared loin of Taynuilt venison, celeriac puree, buttered purple sprouting broccoli, red berry jus, thyme confit shallot, crispy potato terrine - £30.00

Wild mushroom, ricotta and spinach open lasagne, truffle cream, crispy mushroom, Parmesan shards and toasted pistachios - £17.00

Sides

Hand Cut Chips - £5.00

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Fries - £4.00

Mashed potatoes - £5.00

Side of vegetables - £6.00

Roasted heritage carrots, spiced dukkah - £6.00

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