

Ala Carte Dinner Menu At Bridge 49 (1)

Smoked Salmon and Avocado Salad£6.75

Dressed with Balsamic Glaze and Basil Oil

Fantail of Cantaloupe Melon with Parma Ham....£5.25

Drizzle of Mango Sauce and dusted with Strawberry Sugar

Scottish Cured Venison and Brochette Salad£7.75

With a Red Onion and Tomato Concasse

Haggis Bon Bons....£5.95

Simply Served with a Creamy Pepper Dipping Sauce

Garlic King Prawn Cocktail£6.75

Finished with Sweet Chili and Lime Mayo, and Paprika Dusting

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Grilled Herb Crusted Salmon, Lemon Butter Sauce...£9.95

Accompanied with Sautéed Potato, Green Beans and Cherry Tomato

Peppered Lamb Cutlets, Red Wine Jus-lie.....£14.95

Minted Crushed Swede and Potato ,Grilled Spring Onions and Tomato

Grilled Supreme of Spiced Paprika Chicken.....£10.95

Served on a Chorizo and Butterbean Stew

Char Grilled Sirloin Steak Rob-Roy Garni (8oz)....£13.95

Cooked to your liking with all the Trimmings, Coated in a Creamy Haggis Sauce.

Seared Tuna Steak Nicoise (6oz)....£10.95

Boiled Egg, Red Onion, Green Beans, Potato and Olive Salad

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Chefs Trio of Titbits,£5.95

After Eight Bourbon Base torte, White Chocolate Crunch, Truffle Lollipops

Strawberry Chantilly Shortcake Stack.....£6.50

Layers of Cream and shortbread with Strawberry pillars

Fresh Raspberry Cranachan.....£5.95

Toasted Oatmeal, Raspberries and Whisky Chantilly Cream

Pudd in a Mug...£6.25

Ask for chefs Pudd of the Evening, With Vanilla Ice-Cream

Chocolate Toffee Lasagna£7.95

Layers of Cream, Chocolate, Toffee and more Cream, Toffee and Chocolate

Please talk to your server about any dietary requirements as we are happy to help where we can.

Management reserve the right to change items without notice due to business requirements and seasonal variances.

All items are subject to availability.