



Starters

Soup of the day	£2.50
Homemade soup served with warm roll and butter	
Garlic Mussels	£4.50
Mussels served with a white wine, cream and mushroom sauce topped with chives	
Carpressa Salad V	£3.95
Fresh tomato and mozzarella served with a balsamic vinegar dressing	
Chilli King Prawn.	£4.95
King Prawns served with a delicious sweet chilli dip.	
Smoked Salmon Salad	£3.95
Smoked Salmon served with capers on a bed of salad, drizzled with lemon dressing	
Haggis Tower	£4.95
A tower of haggis, black pudding, neeps and tatties	
Melon with Parma Ham	£4.95
A fan of fresh honeydew, galia and watermelon served with Parma ham	
Stuffed Peppers V	£4.95
Oven baked pepper stuffed with rice and mushrooms	

Main Meals

Goats Cheese Ciabatta V	£8.95
Warm ciabatta layer with peppers and goats cheese and served with your choice of balsamic or pesto dressing.	
Stuffed Chicken	£8.95
Chicken stuffed with peppers and goats cheese, wrapped in bacon. Served with Baby potatoes, Baby carrots, tomatoes and mushrooms. With a tasty choice of Peppercorn, Diane or Whisky Sauce	
Filet Steak	£16.95
Filet steak, cooked to your liking and served with baby potatoes, baby carrots, tomatoes and mushrooms. Choose from; Green Peppercorn, Diane or Whiskey Sauce	
Salmon Filet	£12.95
Scottish Salmon filet served with fresh asparagus, rice and a hollandaise sauce	
Thai Beef Salad	£8.95
Strips of pan fried beef, served on a bed of salad with a Thai chilli dressing	
Pork Filet	£11.95
Pork filet with wild mushroom sauce served with baby potatoes, baby carrots mange tout and baby corn	
Spinach and Ricotta Tortellini	£8.95
Fresh spinach and ricotta tortellini, served with a three cheese sauce and garlic bread	
Vegetable Kebabs V	£8.95
Mushroom, pepper, onion and tomato kebabs , served on a bed of rice with tomato and garlic sauce on the side	

Beverages

Tea	£1.50
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Herbal Tea £2.00
Green Tea, with orange and lotus flower
Earl Gray

Coffee £2.00

Liqueur Coffee
Whisky £3.50
Baileys £4.00
Tia Maria £3.75

Hot Chocolate £2.50
Topped with marshmallows and cream .

Desserts

Creme Brulee £3.95

Creme Brulee custard mousse, served frappe.

Vanilla Panacotta £3.95

A classic Italian dessert made from dairy cream and vanilla.

Apricot, Apple and Ginger Crumble £3.95

A subtle blend of apricots and apples, infused with stem ginger, heaped with all butter crumble.

Toffee Lumpy Bumpy £3.95

Layers of moist toffee sponge, rich toffee mousse and lumpy bumpy cheesecake enclosed in a caramel granache, topped with chocolate chunks and caramel.

Chocolate Lumpy Bumpy £3.95

Layers of moist chocolate sponge, rich chocolate mousse and lumpy bumpy cheesecake enclosed in a chocolate granache, topped with chocolate chunks and nuts.

White Chocolate and Mascarpone Shortcake £3.95

Sliced strawberries within a creamy mascarpone mousse, set on a rich shortcake crumb.

House Ice Cream £4.50

A delicious Whiskey and Ginger ice cream made especially for The Bridgend House Hotel.

Cheese and Biscuits £3.95

Stilton, Brie and Mull of Kintyre Cheeses Served with celery and apple.