



March Evening Menu

<u>starters</u>	<u>£</u>
leek & potato soup (v)	4
home-made crowdie dumplings, black pudding sauce, pickled herring, parsley	6
hot smoked maple glazed Loch Etive sea trout, citrus & fennel salad	8
baked goats cheese, beetroot, butternut squash, hazelnut crumb (v)	7
Shetland scallop "chorizo", roast peppers, olive purée, shellfish & red wine vinaigrette	8
 <u>mains</u>	
Scrabster cod, lemon & shrimp risotto, marinated squid, lemon aioli	18
sirloin of Angus beef, mushrooms, carrots, confit potatoes, port wine jus	19
baked polenta gnocchi, spinach, walnut & blue cheese sauce (v)	12
oak smoked haddock, creamed leeks, onion & potato gratin, curry butter sauce	17
local lamb chops & braised shoulder, harissa bulgar wheat, carrot & cumin purée	18
 <u>desserts</u>	
Scottish cheeses; Inverloch goats, Isle of Mull cheddar, Strathdon blue, clava brie	8
pistachio mousse, passion fruit & mango sorbet, strawberry jelly (v)	7
frangipane cake, banana sorbet, glazed banana (v)	6
chocolate & peanut butter fondant, yoghurt sorbet (v)	7
star anise crème brûlée, raspberry sorbet (v)	7

Please note, all dishes are made to order, therefore, cooking times may vary.

A 10% service charge will be added to parties of eight and above.

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