

The Bridge . 1815 Brasserie

Breads & Nibbles

- Selection of flavoured bread with dipping oils £2.25
with roast garlic, tomato, ali-oli £2.75
- Baked garlic bread £2.25
- Marinated mixed olives £2.95
- Warm pork scratching with homemade apple sauce £2.25

Starters

- Chef's soup of the day £4.25
- Sautéed creamy garlic mushrooms on toasted brioche with pesto £5.25
- Chef's chicken liver & brandy parfait, spiced apple chutney
and warm toast £4.95
- Welsh beef Carpaccio, parmesan and honey mustard dressed salad £6.95
- Trio of salmon - smoked salmon boud in, home cured gravadlax, salmon fishcake with
creamed horseradish £6.75
- Grilled Pantysgawen goat's cheese with warm beetroot compote
and pea shoots £5.45

Light mains and salads

- Steamed local mussels with onions, garlic and finished with cream £7.50
- Home smoked chicken Caesar salad with parmesan shavings £8.95
- Blue cheese, walnut and pear salad with warm sliced potatoes £7.95
- Home cooked honey roasted ham, fried free range hens eggs
and hand cut chips £7.95

Mains

Pan-fried homemade duck burger, soft duck egg with red onion marmalade
and hand-cut chips £11.45

Loin of cod with warm potato salad, roasted fennel and chef's hollandaise sauce £12.95

Roast rump of Welsh lamb with creamed mashed potato, seasonal vegetables
and minted red wine gravy £14.95

Haddock in Welsh ale batter traditionally served with chips,
mushy peas and homemade tartar sauce £10.95

Broccoli and Perl las risotto with parmesan crisps £9.95

Char-grilled 10oz Welsh sirloin steak, sautéed mushrooms baked tomato
with hand-cut chips £15.95

Fricassee of seafood with tagliatelle verdi and white wine sauce £10.95

Pan-fried Escalope of veal, char-grilled asparagus and creamed mushroom linguine £14.95

Stir-fried chicken with chilli and lime on a bed of thai noodles and bok choy £10.95

Char-grilled 10oz Welsh rib-eye steak, Boulangere potato and rich red wine sauce £16.95

Bridge 1815 curry with fragrant rice and warm Indian bread £9.95

Spiced root vegetable and spinach parcel with homemade tomato compote £10.25

On the side

Brandy and peppercorn sauce £2.25

Stilton and mushroom sauce £2.25

Boulangere potatoes £2.25

Basket of bread £1.95

Seasonal vegetables £3.25

Battered onion rings £2.50

Mixed dressed salad £2.45

Hand cut chips £2.50

Dessert

Chefs Tonka bean parfait with seasonal red berries £5.25

Assiette of homemade chocolate desserts £6.25

Rich lemon torte with Chantilly cream £4.95

Cappuccino crème brulee with caramelised biscuit £4.95

Chef homemade apple and raspberry pie with crème Anglaise £4.95

Trio of Welsh ice creams £3.95

Selection of Welsh cheese and biscuits with chutney £5.95

Sandwiches

Served until 5pm

Classic Club toasted sandwich, smoked chicken, lettuce, mayonnaise £6.95

Oak smoked salmon with horseradish mayonnaise £6.95

Home cooked honey roast ham with Welsh cheddar cheese £5.45

Tuna mayonnaise with red onions £5.25

Welsh rarebit on toasted bloomer with chef's apple chutney £5.95

Roasted vegetables, goats cheese and basil Ciabatta £5.95

Bacon, brie and cranberry Ciabatta £5.95

Menu may change without notice – please contact hotel for any up dates to menu