

Bar 1815

Served from 12:00pm-3:00pm

Light Bites

Welsh Rarebit (V) £8.00
On bloomer bread Add bacon £+9.00

Smoked Salmon & Cream cheese £9.00
On white or granary bread

Ham & Piccalilli ££7.50
On white or granary bread

Welsh Cheddar & Apple Chutney (V) ££7.50
On white or granary bread

Bridge1815 Lunch £14.25
Ham, cheese, pork pie, new potatoes, salad,
apple chutney, sourdough

Soup & Sandwich £12.00
Homemade soup of the day with a choice of the
following sandwiches:

- Ham & piccalilli
- Welsh cheddar & apple chutney
- Smoked salmon & cream cheese

All served with a salad garnish

Light 2 Course Lunch £14.95

A smaller portion 2 course set lunch
(Unavailable on Sundays)

Small Battered Fish, hand cut chips & mushy peas

Lentil Cottage Pie (V) **Sides:**
Pork & Leek Sausage, cheddar mash, onion gravy Seasonal Veg Bowl £3.00
Hand Cut Chips £3.50

Desserts:

Apple Tarte Tatin, Vanilla custard

Eton Mess

Chocolate Brownie, Vanilla ice cream

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Cakes

Homemade Fruit Scone £3.50
With jam & cream

Cacen Gri £2.50
Welsh cakes with butter

The Bridge Flapjack £2.50

Bara Brith £2.95
Traditional Welsh fruit tea bread, served with butter

Chocolate Brownie £3.50

Bridge Cream Tea £8.50

FRUIT SCONE, JAM & CREAM, CACEN GRI*,
BARA BRITH & POT OF TEA FOR ONE

*Welsh cakes with butter

Hot Drinks

Regular Large

Pot of Tea for one £2.40

Specialty Tea for one £2.75

Espresso £2.40

Double Espresso £2.70

Latte £2.70

Americano £2.50 £3.20

Cappuccino £2.70 £3.40

Hot Chocolate £2.95

The Bridge Luxury Hot Chocolate £3.95
Cream, marshmallows & chocolate flake

*This Menu is produced with
antibacterial lamination*

FOOD ALLERGIES & INTOLERANCES

Please Inform your server of any allergen or intolerance before placing your order for food and/or drink. Our full Allergen Information Booklet is available upon request. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g., fryers, grills etc) and food preparation areas may be shared, with fried items containing different allergens cooked in the same frying oil.