

## *Small Plates for grazing and sharing:*

£4.95 each or 3 for £14

### **Cold:**

**(v) Hummus with Feta & Piri Piri**  
Charred flatbread soldiers

**The Bridge 'Hip Crisp' and veggie platter**  
Aioli, salsa and Chilli and BBQ dipping sauces

**(v) Marinated mixed olives**

**Locally made Bread platter**  
Oil and aged Balsamic vinegar

### **Hot:**

**Chargrilled Chicken Wings**  
Spicy BBQ glaze

**Black pudding Bon bons**  
Sautéed Chorizo, Grain mustard and apple mayonnaise

**Lamb Kofte**  
Mint and lemon dressing

**(v) Chargrilled Halloumi**  
Honey, chilli and lime dressing

## *Starters*

**Traditional 'Cawl Cennin'** £6.50  
Leek and potato soup with melted Caerphilly cheese topping

**(v) Pantysgawn Goat's cheese** £6.25  
Savoury Panna Cotta of Pantysgawn Goats cheese with beetroot.

**Taco Ty** £7.50  
Soft corn House taco of King prawns, chilli, ginger and spring onion,  
with salad, salsa & aioli.

**Chicken Liver and Welsh Penderyn Whisky pate** £6.25  
Crostoni and apple chutney

**(vegan) Sweet potato and red lentil Dahl Croquettes** £6.25  
Chilli spiced mango sauce

## *Pizzas*

**The Welsh** £12.50  
Pulled slow cooked Lamb with leek and laverbread

**The Bridge Special** £12.50  
Rump steak, red onion and goat's cheese

**(v) The Forager** £10.95  
Mixed mushrooms, spinach, red onion and balsamic glaze

**The Snowdon Dragon** £11.50  
Spicy Chorizo, Pepperoni, Pardon peppers, red onion and chilli

**(v) Classic Margherita** £10.50

**The Smoky** £11.95  
Severn and Wye Valley Smoked salmon, dill cream cheese.

## *Main Courses:*



<b>Roast rump of Welsh Mountain Lamb</b>	£18.50
Slow cooked pulled lamb croquette, spring onion and rosemary mash, Fresh vegetables, red wine jus.	
<b>Roast Supreme of Chicken</b>	£13.95
Smoked bacon and leek stuffing, bubble and squeak, sautéed vegetables, white wine sauce.	
<b>Welsh ale Battered Cod</b>	£13.95
Hand cut chips, salt & vinegar mushy peas, chargrilled lemon.	
<b>Pan roast Duck Breast</b>	£16.50
Orange, soy and ginger sauce, stir fried greens and fondant potato	
<b>(v) Leek, Spinach and Wild Mushroom Linguine</b>	£13.50
White wine, garlic, cherry tomatoes, Ricotta and cream	
<b>10oz Welsh Sirloin Steak</b>	£22.50
Welsh ale battered onion rings, hand cut chips, grilled tomato and mushrooms.	
<b>The Bridge Burger</b>	£14.95
Chargrilled 8oz beef burger, smoked bacon, Welsh cheddar cheese, lettuce and tomato with Bridge 'slaw' and hand cut chips.	
<b>(vegan) Malaysian Chickpea and Vegetable Curry</b>	£13.50
Steamed Basmati rice, flatbread.	

### *Side Orders*

Thick cut chips	£2.95
Garlic Flat Bread	small £4.75/ Large £5.75(add mozzarella £1)
Medley of Seasonal Vegetables	£2.95
Side Salad	£2.95
Beer Battered Onion Rings	£2.95
Homemade Coleslaw	£2.25

### *Steak Sauces*

Brandy and Pink Peppercorn	£2.95
Perl Las (blue cheese)	£2.95
Diane	£2.95
Garlic and Herb Butter	£1.75



***Desserts:***

*All £6.50 unless otherwise stated*

**Gelert's Pudding**

Sticky strawberry and lemon bread and butter pudding with toasted meringue and custard

**Warm 'Black Forest' chocolate Brownie**

Cherry liqueur compote, fresh cream.

**Raspberry tower**

Pressed puff pastry with creme patisserie, fresh raspberries, whipped cream and baby meringues

**Homemade Bara Brith Waffle**

Orange syrup, custard cream, Honeycomb ice cream

**Fresh Strawberry Creme Brulee**

Vanilla bean shortbread biscuit

**Selection of Welsh farm cheese with Artisan biscuits**

£8.95

ask your server for today's selection

**Chocolate Brownie Sundae**

chunks of chocolate brownie, vanilla and chocolate ice cream

topped with fresh cream and chocolate sauce

**Eton Mess Sundae**

Fresh fruit, vanilla and strawberry ice cream topped with freshly whipped cream and strawberry sauce

