

Small Plates for grazing and sharing:

£4.95 each or 3 for £14

Cold:	Hot:
(v) Hummus with Feta & Piri Piri Charred flatbread soldiers	Chargrilled Chicken Wings Spicy BBQ glaze
The Bridge 'Hip Crisp' and veggie platter Aioli, salsa and Chilli and BBQ dipping sauces	Black pudding Bon bons Sautéed Chorizo, Grain mustard and apple mayonnaise
(v) Marinated mixed olives	Lamb Kofte Mint and lemon dressing
Locally made Bread platter Oil and aged Balsamic vinegar	(v) Chargrilled Halloumi Honey, chilli and lime dressing

Starters

Traditional 'Cawl Cennin' £6.50

Leek and potato soup with melted Caerphilly cheese topping

(v) Breaded Pantysgawn Goat's cheese £6.25

Breaded Pantysgawn goats cheese with mixed leaves and beetroot relish

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

Crostini and apple chutney

(vegan) Sweet potato and red lentil Dahl Croquettes £6.25

Chilli spiced mango sauce

Pizzas – hand rolled Italian Dough base freshly baked in our wood fired oven

The Welsh £12.50

Pulled slow cooked Lamb with leek and laverbread

The Hawaiian £11.95

fresh baked ham and pineapple

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, Padron peppers, red onion and chilli

(v) Classic Margherita £10.50

The Smoky £11.95

Severn and Wye Valley Smoked salmon, dill cream cheese.

Some dishes may contain allergens – please speak to your server for further information before ordering



Main Courses:

Roast rump of Welsh Mountain Lamb	£18.50
Slow cooked pulled lamb croquette, spring onion and rosemary mash, Fresh vegetables, red wine jus.	
Stuffed Breast of Chicken	£14.50
Wrapped in bacon with creamy leek mash, seasonal vegetables and a white wine cream sauce.	
Welsh ale Battered Cod	£13.95
Hand cut chips, salt & vinegar mushy peas, chargrilled lemon.	
Pan roast Duck Breast	£16.50
Orange, soy and ginger sauce, stir fried greens and fondant potato	
(v) Leek, Spinach and Wild Mushroom Linguine	£13.50
White wine, garlic, cherry tomatoes, Ricotta and cream	
10oz Welsh Sirloin Steak	£22.50
Welsh ale battered onion rings, hand cut chips, grilled tomato and mushrooms.	
The Bridge Burger	£14.95
Chargrilled 8oz beef burger, onion rings, smoked bacon, Welsh cheddar cheese, lettuce and tomato with Bridge 'slaw' and hand cut chips.	
(vegan) Malaysian Chickpea and Vegetable Curry	£13.50
Steamed Basmati rice, flatbread.	

Side Orders

Thick cut chips	£2.95
Waterloo Dirty Fries	£4.95
(skinny fries topped with melted cheese, bacon and chillies)	
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

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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

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