



CLEDDAU
BRIDGE
— HOTEL —

SUMMER MENU

PRE APPETIZERS

Plate of Marinated Olives (V) **£1.95**

Oven Baked Ciabatta (V)
Served with Olive Oil & Balsamic Vinegar
£2.00 Each

Garlic Bread (V) **£1.75**
(Add Cheese for 50p Extra)

STARTERS

A Tasty Bowl of Freshly Prepared Soup
Served with Crusty Bread **£4.95**

Prosciutto, Sun Blushed Tomato, Parmesan &
Toasted Pine Nut Salad **£5.95**

Homemade Smoked Haddock Fish Cakes
Served with Dressed Salad & Sweet Chilli
Mayonnaise **£6.50**

Chef's Own Ham Hock Ballantine
Served with a Spiced Tomato Relish **£5.95**

Greek Feta & Watermelon Salad
Served with Mint Yogurt Dressing (V) **£5.75**

BBQ Chicken Wings
Served with Coleslaw & a Crispy Salad **£5.50**

Smoked Salmon & Crayfish Salad
Served with Garlic aioli **£6.95**

Seafood Medley
Mix of Breaded and Battered Fish,
Squid and Prawns Served with a Sweet Chilli Dipping
Sauce **£6.95**

MAINS

Confit leg of Chicken Stuffed with Faggots
Served with Garlic crushed Potatoes & Red Wine
Gravy
£12.95

Moules Mariniere
Served with French Fries & Crusty Bread
£12.95

Rump of Welsh Lamb
Served with Mediterranean Vegetables, Potato Rosti
& Olive Jus
£14.95

Grilled Fillet of Sea Trout
Served with Artichoke, New Potatoes & Sauce Vierge
£12.95

Whole Baked Local Seabass
Served with New Potatoes, Green Beans & Caper
Butter
£15.95

Vegetarian Sausages
Glamorgan Sausages served with New Potatoes,
Green Beans, Tomatoes & Balsamic Vinegar Dressing
£12.50

Handmade Mozzarella & Basil Tortellini
Served with Fresh Herb Pesto, parmesan & sun-
blushed tomato salad
£12.50

We request that you inform the waiting staff of
any food allergies or intolerances
We have an allergen handbook available to view

Please ask a member of staff as we will do
our best to accommodate any special dietary
requirements or vegetarian requests.

CLASSICS

Whole-tail Scampi
Served with Fries, Mushy Peas & Tartare Sauce
£10.50

Battered Cod
Served with Chips, Mushy Peas & Tartare sauce
£11.95

Lasagne
Beef or Vegetable with Salad & Garlic Bread **£10.50**

Chicken Caesar Salad
served with cos lettuce, Anchovies & Croutons
£9.95

BURGERS

All our Burgers are served in a Toasted Brioche Bun
with Skinny Chips & Onion Rings

8oz Steak Burger £11.95

Blues Cheese Burger
Bacon & Blue Cheese **£12.50**

Jack Daniels Burger
Served With bacon, cheese & JD sauce **£12.95**

Grilled Chicken Supreme Burger
Herb Pesto **£11.95**

Vegetable Burger (V) £9.95

Add Bacon - **£1.00**

Add Cheddar Cheese - **£1.00**

Add Mushroom - **£1.00**

MEAT GRILL

All Grill dishes are served with Mushroom, Tomatoes &
Skinny Chips

Minted Lamb Steaks £12.95

10oz Ribeye £18.50

10oz Sirloin £17.95

10oz Gammon £11.95
Served with Egg or Pineapple
Try both for 50p extra

20oz Mixed Grill £19.95
Add an Egg for 50p extra
Add a Sauce at **£1.50**
Diane, Blue Cheese, Peppercorn Sauce

Cajun Chicken Breast
Served with a rice and Peas **£12.95**

SIDES

Chunky Chips **£2.95**

Sweet Potatoes Fries **£3.50**
(Upgrade for extra **£1**)

Skinny Fries **£2.95**

Coleslaw **£1.50**

Side Salad **£2.95**

Extra Vegetables **£2.95**



Please be aware all our food
is cooked to order. As a result
there may be a delay, especially
during busy periods.

DESSERTS

White Chocolate & Raspberry Crème Brûlée
served with hurry Mint Ice Cream (Gluten Free)
£5.95

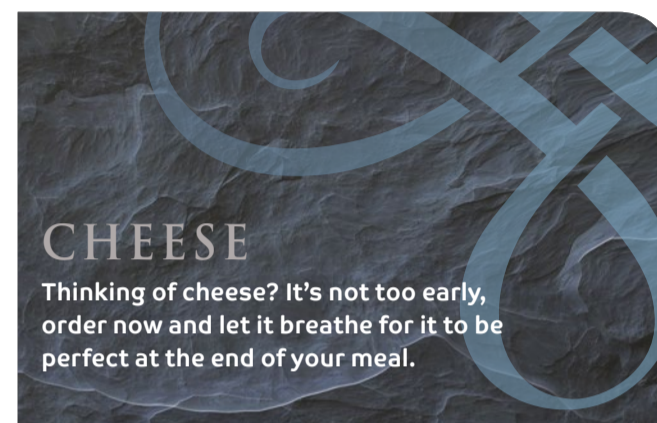
Summer Berry Cheesecake
Served with Raspberry Sorbet
£5.95

Rhubarb Crumble Tart
with Vanilla Ice Cream
£5.95

Strawberry Eton Mess
£5.95 (Gluten Free)

Banana Panacotta with Caramel Sauce
£5.95 (Gluten Free)

**Selection of Local Made Ice Cream or
Sorbet £5.00**



CHEESE

Thinking of cheese? It's not too early,
order now and let it breathe for it to be
perfect at the end of your meal.

CHEESE

Choose 3 cheeses for £6.95

Add an extra cheese for **£1.50** each
Served with Celery, Apple, Grapes, Biscuits and
Chutney

Cenarth Brie

A delicious soft white ripened cheese with a
mushroom aroma and flavour.

Cennin Cenarth

Caws Cryf with Leeks & White Wine.
The Welsh Favourite. strong and savoury.

Tomi Twym

Caws Cryf with Sun-dried Tomatoes & a Moderate
Kick of Chilli because some like It Hot! Full of natural
flavours.

Perl Las

It is a Spicy Rich Blue, with a Creamy melt-in-mouth
Texture made with organic pasteurised cow's milk.

Llandyrnog Mature Cheddar

Aged for a minimum of 9 months
Pale yellow with a sweet nutty flavour with strong
mature overtones.

Smoked Caerffili

A Great Twist on a Great Classic
Smoked on Glyneathinog Farm. The lightness of the
smoking adds an extra, earthy dimension to the
flavour and texture.

Garlic & Herb Caerffili

Flavours and Aromas from the Herb Garden
Fresh Caerffili with a subtle savoury taste.

Our cheeses may change depending on availability



SUNDAY LUNCH

We source locally produced, top quality
meat to create delicious traditional
roasts. Fresh fish and vegetarian dishes
change according to the seasons.

Lunch 12.00pm – 2.00pm