



Welcome

Order at the bar when you're ready quoting your table number

Please let us know of any allergies. While we will take great care to avoid cross-contamination, we are not a nut- or gluten-free kitchen, and our suppliers are not nut- or gluten-free.

Non Gluten Containing Ingredients Option (NGCI-O) Non Gluten Containing Ingredients (NGCI) Vegetarian (V) Vegan (VE) Contains Nuts (N)

Brunch (Served 8.30-3.30)

Sourdough Toast w/ Butter (VE/NGCI-O) <i>Add: Jam or Marmalade +2</i>	3.5
B&B Breakfast Bun (Available until 11) Brioche Bun, Sausage Patty, Hash Browns, Fried Egg, Pickled Red Cabbage, B&B Breakfast Mayo <i>Extra Sausage Patty +3</i>	12
Local Croft Farm Eggs (V/NGCI-O) Two Free Range Eggs, Either Poached or Fried on Toasted Sourdough <i>Add: Serrano Ham w/ Paprika Mayo +5 or Smoked Salmon +6</i>	8.8
French Toast (N) Brioche French Toast, Seasonal Fruit, Crème Fraiche, Hazelnut Praline	10
Granola Bowl (N) Llath Y Llan Greek Coconut Yoghurt w/ Strawberries, Kiwi & House Granola	8
Turkish Eggs (V/NGCI-O/N) Coriander & Garlic Yoghurt, Poached Eggs, Aleppo Pepper Dressing, Dukkah, Toasted Sourdough <i>Add: Diced Chorizo +3</i>	12
Beans & Bread (VE/NGCI-O) Pumpkin & Miso Butter Beans, Pickled Red Cabbage, Toasted Pumpkin Seeds, Toasted Sourdough	11
Thai Mushrooms (VE/NGCI-O) Thai Green Curry Mushrooms, Pickled Chilli, Coriander, Toasted Sourdough	12
Seasonal Soup See Specials Board for today's choice. Served with Sourdough Toast <i>Upgrade to a Cheese Toastie +3</i>	7
Open Focaccia Sandwich Toasted Focaccia, Whipped Goats Cheese & Mascarpone Cream, Serrano Ham, Pear, Balsamic, Rocket	12

Croque Monsieur Toastie Sourdough, Wiltshire Cured Ham, Westcombe Cheddar, Grain Mustard Bechamel, Tomato Chutney	13
Cheese & Kimchi Toastie (VE) Sourdough, Crafty Pickle Kimchi, Vegan Applewood Smoked Cheese <i>Add a Fried Egg with your Toastie +1.5</i>	11

Sides (NGCI) Poached or Fried Egg 1.5 ½ Avocado 2 Halloumi 4 Hash Browns 4 Kimchi 3 Smoked Salmon 6

Littlies Menu (Available to under 12's only)

Sourdough Toast & Strawberry Jam	4
Poached Egg on Toast	5
Plain Cheese Toastie	7
French Toast w/ Maple (N)	7
<i>Add: Strawberries +.5 / Whipped Cream +.5</i>	

We serve our dishes with Angel Bakery sourdough, but you can opt for our house-made focaccia or gluten free white bread if you prefer.

Our Local Suppliers

- Raglan Dairy, Raglan
- Croft Farm Eggs, Penperlleni
- Angel Bakery, Abergavenny
- Black Mountains Smokery, Crickhowell
- Crafty Pickle, Chepstow
- Bean & Bread Bakery, Abergavenny



All our cakes are baked in our own bakery - let us bake something for you!
Check us out on Instagram @beanandbreadbakery

 Guest Wi-Fi: coffeeeattreats

Tag us!

In your brunch pics on Instagram @beanandbread_

Drinks

At Bean & Bread, we prepare every coffee with precision and care.

During busy periods, this might mean a slight delay but we thank you for your patience and hope you enjoy your brew.

Feel free to chat to our baristas about all things coffee and don't forget to check out our retail coffee bags, which we can grind for you to enjoy at home.

Thank you.

Coffee (double shot as standard)

Double Espresso	3.2
Long Black	3.2
Filter Coffee	3.2
Double Macchiato	3.5
Piccolo / Cortado	3.5
Flat White	3.7
Latte	4
Cappuccino	4
Mocha	4.2

Decaf and Iced Coffee available, please ask

Extras +.3

Try our house made syrups:
Vanilla / Salted Caramel / Praline

Other syrups:
Maple / Chai

Alternative milk:
Oatly / Bonsoy / Coconut

Coffee Flight 6.5

Filter 5oz | Double Espresso | Piccolo w/ Guest Espresso

Hot Chocolate (VE) 3.8

Add: Whipped Cream (VE) +.5 / Marshmallows +.5

Hot Chocolates 4.5

Hot Chocolate Orange

Praline Hot Chocolate

Boozy Hot Chocolate

w/ Amaretto or Baileys

Special Lattes (all blended with your choice of milk) 4

Prana Chai Latte (VE)

Sticky Chai w/ Black Tea, Whole Spices, Root Ginger and Agave

Beetroot Latte

Beetroot and Warming Spices

Turmeric Latte

Turmeric, Cinnamon and Natural Spices

Matcha Latte

Japanese Organic Matcha



Seasonal Drinks 4.5

Maple & Caramel Latte

Vanilla Chai Latte

Tea by NUDITEA 3.2

Breakfast in the Buff

Fifty Shades of Earl

Milk Oolong

Lemon & Ginger

Bush Tea

Wild Mint

Loose Leaf Green Tea 3.5

Traditional Sencha
or Nutty Popcorn

Tea Special 3.5

Apple Almond Spice Tea

Freshly Made Juices

Kiwi Cooler Kiwi, Apple, Pineapple 4

Berry Burst Strawberry, Cranberry, Apple 4

Golden Glow Orange, Carrot, Ginger, Lemon 4

Immune Shot Apple, Lemon, Ginger 3

Fresh Orange Juice 3

Littlies Drinks

Apple or Orange Juice 2

Babycino Frothy Milk w/ a Sprinkle of Chocolate 1

Mini Hot Chocolate w/ Whipped Cream & Marshmallows 2

Soft Drinks 3

Zingi Bear - Ginger Beer 4

Cola / Cola Sugar Free 4

Raspberry Lemonade 4

Lemonade 3

Sparkling Water 3

Welsh Farmhouse Apple

Welsh Farmhouse Pear



Free Pup Cups!



Brunch Cocktails (served all day)

Glass of Bubbles 5

Mimosa Prosecco & Orange 7

Praline Espresso Martini Vodka, Espresso, House Praline Syrup 11