



Welcome

Order at the bar when you are ready quoting your table number

When ordering please make us aware of any allergies but note that we cannot guarantee cross-contamination in any of our dishes. Gluten and nuts are always present in our kitchen and we garnish our savoury dishes with sesame seeds.

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

Breakfast 8.30-11.30

Available all day	Toast & Preserve (VE/NGCI-O) 5.5 Sourdough Toast w/ Blackcurrant Jam or Lime Marmalade
	Local Croft Farm Eggs (NGCI-O) 8.8 Two Free Range Poached or Fried Eggs on Toasted Sourdough Add: <i>Smoked Salmon</i> +6
	Açaí Bowl (N) 8 Açaí, Coconut, Granola, Banana, Peanut Drizzle

B&B Breakfast Bun 12
Brioche Bun, Sausage Patty, Hash Browns, Fried Egg, Pickled Red Cabbage, B&B Breakfast Mayo

Pancakes (VE/NGCI/N) 10
American Style Fluffy Pancakes, Peanut Butter, Banana, Candied Peanuts, Maple

Granola Bowl (N) 8
Llath Y Llan Greek Yoghurt, Poached Rhubarb, Ginger Granola

Brunch 11.30-3.30

Turkish Eggs (V/NGCI-O/N) 12
Two Poached Eggs, Toasted Sourdough, Coriander & Garlic Yoghurt, Aleppo Pepper Dressing, Dukkah
Add: *Chorizo* +3

Smoked Salmon (NGCI-O) 14
Smoked Salmon, Toasted Sourdough, Beetroot, Dill & Caper Cream Cheese, Pickled Cucumber
Add: *Poached Egg* +2

Croque Monsieur Toastie 13
Sourdough, Wiltshire Cured Ham, Westcombe Cheddar, Grain Mustard Bechamel, Tomato Chutney

Cheese & Kimchi Toastie (VE) 11
Sourdough, Crafty Pickle Kimchi, Vegan Mozzarella
Add a fried egg with your toastie +1.5

Beans & Bread (VE/NGCI-O) 11
Creamy Tomato Beans, Toasted Sourdough, Basil, Spinach & Pumpkin Seed Pesto, Cabbage & Fennel Slaw, Pickled Red Onion Add: *½ Avocado* +2

Mince on Toast 12
Braised Beef, Toasted Sourdough, Smoked Cheddar, Pickled Red Cabbage

Hummus Toast (VE/NGCI-O) 11
Curried Chickpea Hummus, Toasted Sourdough, Coconut, Pickled Chilli, Coriander

Ciabatta Sandwich 8.5
Salami Milano, Mozzarella, Basil Pesto, Rocket

Sides (NGCI)

Poached or Fried Egg 2 | ½ Avocado 2 | Halloumi 4 | Hash Browns 4 | Smoked Salmon 6 | Kimchi 3

Littlies Menu

Sourdough Toast & Strawberry Jam	4
Poached Egg on Toast	5
Plain Cheese Toastie	7
Pancakes w/ Maple (N)	7
Add: <i>Banana</i> +1 / <i>Whipped Cream</i> +1	



In your brunch pics on Instagram @beanandbread_

Our Local Suppliers

- Raglan Dairy, Raglan
- Croft Farm Eggs, Penperlleni
- Angel Bakery, Abergavenny
- Preservation Society, Chepstow
- Black Mountains Smokery, Crickhowell
- Crafty Pickle, Chepstow
- Alex Gooch, Hay-On-Wye



Guest Wi-Fi: coffeeeats treats

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 coffee available

Hot Chocolate (VE) 3.8
Add: Whipped Cream (VE) +.5 / Marshmallows +.5

Iced Drinks 4.2

Iced Latte
Iced Mocha
Iced Choccie
Iced Chai
Iced Matcha

Extras +.3

Try our house made syrups:
Vanilla / Caramel / Lavender

Other syrups:
Maple / Chai

Alternative milk:
Oatly / Bonsoy / Coconut

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

Iced Peach Matcha
Matcha, Peach Purée, Milk

Iced Vanilla Chai
Spicy Chai, House Vanilla, Milk

Iced London Fog
Earl Grey, Lavender, Milk

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

Raspberry Lemonade
Served Iced or Hot

Juices

Make Your Own Fresh Juice 4
Choose 3: Apple, Carrot, Orange, Celery, Beetroot, Cucumber
Add: Ginger +1

Fresh Orange Juice 3

Welsh Farmhouse Pear or Apple Juice 2.6

Immune Shot 3
Ginger, Lemon, Apple, Honey

Soft Drinks 3

Zingi Bear - Ginger Beer

Cola / Cola Sugar Free

Raspberry Lemonade

Lemonade

Sparkling Water

 Free Pup Cups!



Brunch Cocktails

Glass of Bubbles 7

Peach Aperol Spritz Aperol, Peach Purée, Prosecco, Club Soda 11

Espresso Martini Vodka, Espresso, Choose Your Syrup: Vanilla, Caramel or Maple 11