



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

Toast & Preserve (VE/NGCI-O)	5
Sourdough Toast w/ Blackcurrant Jam or Lime Marmalade or Vegemite Butter	
Local Croft Farm Eggs (NGCI-O)	8
Two Free Range Poached or Fried Eggs on Toasted Sourdough	
Add: <i>Smoked Salmon</i> +6	
B&B Breakfast Bun	11
Brioche Bun, Sausage Patty, Hash Browns, Fried Egg, Pickled Red Cabbage, B&B Breakfast Mayo	
Pancakes (VE/NGCI/N)	9
American Style Fluffy Pancakes, Peanut Butter, Banana, Candied Peanuts, Maple	
Granola Bowl (N)	7
Llath Y Llan Greek Yoghurt, Poached Rhubarb, Ginger Granola	

Brunch 11.30-3

Turkish Eggs (V/NGCI-O/N)	11
Two Poached Eggs, Toasted Sourdough, Coriander & Garlic Yoghurt, Aleppo Pepper Dressing, Dukkah	
Add: <i>Chorizo</i> +3	
Smoked Salmon (NGCI-O)	13
Smoked Salmon, Toasted Sourdough, Beetroot, Dill & Caper Cream Cheese, Pickled Cucumber	
Add: <i>Poached Egg</i> +1.5	
Tiramisu French Toast	9
Espresso Soaked Brioche, Mascarpone Cream, Cocoa	

Croque Monsieur Toastie	12
Sourdough, Wiltshire Cured Ham, Westcombe Cheddar, Grain Mustard Bechamel, Tomato Chutney	
Cheese & Kimchi Toastie (VE)	10
Sourdough, Crafty Pickle Kimchi, Vegan Mozzarella	
Add a fried egg with your toastie +1.5	

Beans & Bread (VE/NGCI-O)	10
Creamy Tomato Beans, Toasted Sourdough, Basil, Spinach & Pumpkin Seed Pesto, Cabbage & Fennel Slaw, Pickled Red Onion Add: <i>½ Avocado</i> +2	
Mince on Toast	11
Braised Beef, Toasted Sourdough, Smoked Cheddar, Pickled Red Cabbage	
Hummus Toast (VE/NGCI-O)	10
Curried Chickpea Hummus, Toasted Sourdough, Fried Cauliflower, Coconut, Pickled Chili, Coriander	
Avocado Toast (VE/NGCI-O)	11
Avocado, Toasted Sourdough, Chimichurri, Cucumber	

Sides (NGCI)

Poached or Fried Egg 1.5 | ½ Avocado 2 | Halloumi 4 | Hash Browns 4 | Smoked Salmon 6 | Kimchi 2

Littlies Menu

Sourdough Toast & Strawberry Jam	4
Poached Egg on Toast	5
Plain Cheese Toastie	6
Pancakes w/ Maple (N)	6
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: coffeeeattreats

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
Long Black	3
Filter Coffee	3
Double Macchiato	3.3
Piccolo / Cortado	3.3
Flat White	3.5
Latte	3.8
Cappuccino	3.8
Mocha	4

Decaf coffee available

Hot Chocolate (VE) 3.5
Add: Whipped Cream (VE) +1 / Marshmallows +.5

Iced Drinks 4.2

Iced Latte
Iced Mocha
Iced Choccie
Iced Chai
Iced Matcha

Extras +.5

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

Maple Cinnamon Latte
Lavender Matcha
Turmeric Chai Latte
Red Velvet Hot Chocolate

Tea by NUDITEA 3

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

 Free Pup Cups!

Juices

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

Fresh Apple or Orange Juice 3

Welsh Farmhouse Pear 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



Brunch Cocktails

Glass of Bubbles 6

Bellini Prosecco, Peach Purée 8

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