



Welcome



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)

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

All Day (Served 9-4)

Sourdough Toast with Butter / Jam / Marmalade (NGCI-O) <i>Add: Two Poached Eggs +3</i>	5
Turkish Eggs (V/NGCI-O) Toasted Sourdough, Poached Eggs, Greek Yoghurt, Aleppo Pepper Oil, Mint, Coriander <i>Add: Chorizo +3</i>	11
Indian Red Lentil Dahl (VE) Coconut, Coriander, Pickled Chilli, Naan Bread	9
Pumpkin Hummus (VE/NGCI-O) Toasted Sourdough, Harrisa Dressing, Dukkah, Pomegranate	11
Black Mountains Smoked Salmon (NGCI-O) Toasted Sourdough, Beetroot & Dill Cream Cheese, Pickled Cucumber	13
Beans & Bread (VE/NGCI-O) Toasted Sourdough, House Beans in Tomato Sauce, Sweetcorn & Jalepeno Slaw	10
The Ruben Toastie Pastrami, Cheddar, Gruyere, Sriracha Mayo, Sauerkraut, Gherkins <i>👉 Spice It Up With Crafty Pickle Kimchi +1</i>	13.5
French Toast (VE/N) Cinnamon Fruit Loaf, Banana, Peanut Butter, Maple, Candied Peanuts, Cream	8.5

Sides (NGCI)

Fried Halloumi	4
Smoked Salmon	4
Hash Browns (VE)	3
Poached Egg	1.5

Treats

We have a wide range of Fresh Cakes & Pastries at the bar

Tag us!

In your brunch pics on Instagram
@beanandbread_



We are open Friday & Saturday evenings for cocktails, wine & nibbles