BRUNCH / BRUNCH

(Options unavailable after 17:30pm)

Steak & eggs **£19.00**
6oz Welsh sirloin steak, two fried eggs,
spinach & mushroom fricassée, sauté potatoes

Welsh breakfast [C] **£12.00**
Back bacon, black pudding, baked beans,
cockle & laver bread croquettes, grilled tomato,
eggs, sauté potatoes, toast

English breakfast [C] **£12.00**
Back bacon, local pork sausage, baked beans,
mushrooms, grilled tomato, eggs, sauté potatoes, toast

Vegetarian breakfast [C][V] **£11.50**
Vegetable sausage, baked beans, mushrooms,
grilled tomato, guacamole, eggs, sauté potatoes, toast

Vegan breakfast [C][V][VG] **£11.50**
Vegetable sausage, baked beans, mushrooms,
grilled tomato, guacamole, sweetcorn fritter,
sauté potatoes, toast

Poached eggs & toasted muffin [C]
Mixed leaves, hollandaise sauce
Homecooked ham **£11.00**
Swansea smoked salmon **£12.50**

Shakshuka [V][VG] **£10.50**
Two poached eggs, spiced tomato sauce,
crispy chickpeas, spinach & mushroom fricassée,
yoghurt, coriander oil, olive sourdough

Southern style brunch [C][V] **£12.00**
Pulled pork or pan fried halloumi,
sweetcorn fritters, poached eggs, guacamole,
pickled red onion, rocket, hot honey

French toast **£10.50**
Mascarpone & whipped cream, blueberry, caramel
or coffee sauce
Add a scoop of ice cream for £3.50

Bacon, sausage & egg on brioche bun [C] **£11.50**
House cut chips or sweet potato fries, mixed leaves

Bacon or sausage on brioche bun [C] **£9.75**
House cut chips or sweet potato fries, mixed leaves

Poached eggs & guacamole [C] **£11.25**
Toasted muffin, tomato salsa, mixed leaves, basil oil
Add grilled halloumi for £3.00

Yoghurt granola bowl [C] **£8.75**
Fresh berries, banana, coconut shavings, honey,
blueberry compote, pumpkin, chia & sunflower seeds

Large butter croissant **£6.75**
Pain au raisin or pain au chocolate
Welsh butter & jam

White, wholemeal or sourdough toast [C] **£4.00**
Welsh butter & jam

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment

[C] – Can be suitable for coeliacs with adjustments
[V] – Can be suitable for vegetarians with adjustments
[VG] – Can be suitable for vegans with adjustments

If you require further information regarding the list of allergens, a separate menu is available.
All items are prepared with care on the premises where allergens are also used.

PANCAKES / CREMPOGAU

American buttermilk pancakes **£11.25**
Crispy bacon, blueberries, maple syrup

Yoghurt, goji & cranberry granola, honey & blueberry compote

Nutella, banana, strawberry, chocolate wafer crumb

Biscoff sauce, banana, crème anglaise, lotus crumb

Add a scoop of ice cream for £3.50

SANDWICHES & WRAPS / BRECHDANAU A WRAPS

Homecooked ham **£10.50**
Perl wen glaze, baby gem, redcurrant & onion jam ciabatta [C]

Toasted Welsh cheese & leek rarebit **£10.00**
brioche bun [C][V]

Pan fried halloumi & rocket bagel **£10.50**
Butternut squash, chili jam [C][V][VG]

Smoked salmon, dill & cream cheese bagel **£10.50**
Beetroot, rocket [C]

Add house cut chips, sauté or sweet potato fries for £3.50

OMELETTES / OMLETS

Please choose 3 items to create your omelette **£11.50**
Homecooked ham, cheddar cheese, garlic & herb chicken, smoked salmon, mushroom, tomato, Feta cheese, spring onion, fresh herbs or parmesan [C][V]

Add house cut chips, sauté or sweet potato fries for £3.50

CHILDREN'S MENU/ BWYDLEN PLANT

Sausage, baked beans, egg, toast [C][V] **£7.50**

Baked beans or egg on toast [C][V] **£5.50**

Children's pancake **£6.50**
Choose from the pancake options

CAKES / CACEN

Cream tea [C][V][VG] **£11.50**
Homemade fruit & plain scones, clotted cream,
homemade fruit compote & a pot of tea for one

Welsh cream tea [C][V] **£12.00**
Homemade plain scone, Bara brith & Welsh cake,
clotted cream, homemade fruit compote &
a pot of tea for one

Bara brith & Welsh cakes **£6.00**
Welsh butter

Homemade fruit & plain scones [C] **£7.50**
Clotted cream & fruit compote

Toasted hot cross buns **£5.50**
Welsh butter & jam

Cake of the day **£4.50**
Chocolate brownie **£4.50**
Chocolate chip cookie **£3.50**
Millionaire shortbread **£3.50**
Portuguese tart **£2.25**

HOT BEVERAGES / DIODYDD POETH

Filter coffee – Decaf available	**£3.95**
Espresso / Double espresso	**£3.50/£3.95**
Macchiato	**£3.50/£3.95**
Cappuccino	**£4.15**
Babyccino / Baby choc	**£2.50**
Café latte	**£4.15**
Cortado	**£3.95**
Flat white	**£4.15**
Iced latte	**£4.15**
Mocha	**£4.35**
Floater coffee	**£4.75**
Liqueur coffee of your choice	**£8.00**
Cafetiere for one / Cafetiere for two	**£4.50/£8.00**
Pot of speciality tea	**£3.85**

"Welsh Brew" tea, decaf English

Frappé **£4.50**

A smooth, iced-blended coffee drink finished with whipped cream

Add syrup flavouring to your coffee **75p per shot**

Amaretto, vanilla, mint, hazelnut, gingerbread, pumpkin spice, caramel, orange, strawberry, ube

TEA BIRDS LOOSE TEA LEAVES

Earl grey - A light, bright & beautiful fragrant blend	**£3.95**
Lemon & ginger - Aromatic, refreshing blend	**£3.95**
Rooibos - rich, delicious sweet orange & light clove blend	**£3.95**
Jasmine huang shan ya - Green tea leaves, jasmine, lemon blend	**£3.95**
Peppermint - fragrant blend of peppermint	**£3.95**
Chamomile – *calming properties*	**£3.95**
Welsh breakfast – *rich and smooth tea full of body*	**£3.95**
Mixed berry – *refreshing and invigorating qualities*	**£3.95**
Green tea, mango & bergamot – *vibrant and infused delicately with bergamot scent*	**£3.95**

HOT CHOCOLATES

Luxury hot chocolate - Thick, deliciously creamy	**£4.50**
Luxury dark hot chocolate - Thick, deliciously creamy	**£4.50**
White hot chocolate - Deliciously creamy white magic	**£4.50**
Baileys hot chocolate - Subtle flavours of Baileys liquor	**£8.00**
Add cream & marshmallows	**75p extra**

SMOOTHIES

Tropical passion - Mango, sweet pineapple & tangy passion fruit	**£5.00**
Berry go round - Strawberry, blackberry & raspberries	**£5.00**
Green oasis - Mango, sweet pineapple, apple & lemongrass	**£5.00**

MATCHA

Matcha latte – hot or iced	**£4.15**
Matcha espresso latte – hot or iced	**£4.50**

Add syrup flavouring to your coffee **75p per shot**

Amaretto, vanilla, mint, hazelnut, gingerbread, pumpkin spice, caramel, orange, strawberry, ube

Milk options – Full fat, Skimmed, Oat, Soya, Coconut or Cream

BRUNCH