

Brunch

Served 10am – 2pm

SMASHED AVOCADO ON SOURDOUGH (VG)

Crushed Chilli Flakes, Chives 9

Poached or Fried Egg +2

SMOKED HADDOCK KEDGEREE (GF)

Poached Hen's Eggs, Parmesan, Parsley 11

SPANISH BAKED EGGS (GF&DF)

Pembrokeshire Sauteed Potatoes, Nduja Sausage

Baked Hen's Egg 10

CROQUE MONSIEUR

Gruyère Cheese. Ham Béchamel Sauce 10

Make into a Croque Madame by adding a Fried Hens Egg +2

SPINACH & LEEK OMELETTE (GF&V)

Dressed Salad 9

Add: Shredded Ham Hock (GF) +4 or

Welsh Dragon Cheddar (V&GF) +4

BRUNCH BRIOCHE STACK

Sausage Pattie, Streaky Bacon, Onion Marmalade & Fried Hen's Egg 10

Sandwiches & Deli

Served Midday – 5pm

*The Following Classic Sandwiches are Served
On Malted or White Bloomer or Gluten Free Alternative*

WELSH TOPSIDE OF BEEF

Horseradish Cream Cheese, Rocket 9

SCOTTISH SMOKED SALMON

Dill Crème Fraiche & Cucumber 9.5

TYNCYCAIA FARM FREE RANGE EGG MAYONNAISE (V)

Watercress 8

GARLIC & DIJON HOUMOUS (VG)

Carrot, Red Onion, Red Peppers & Mixed Leaf Salad 7

Add fries or hand cut chunky chips for £2

THE BEARS REUBEN SANDWICH

*Brioche, Peppered Pastrami, Gruyère Cheese, Spiced Pickled Red Cabbage
Thousand Island Dressing & Homemade Coleslaw 12*

WELSH BEEF BOLOGNAISE SOURDOUGH CALZONE

Buffalo Mozzarella, Tomato, Rocket, Parmesan 14

Nduja Sausage +4

*Make it vegetarian, swap out the Bolognaise for Roasted Red Peppers,
Leeks & Red Onion*

SEAFOOD ROLL

*Café De Paris Buttered Brioche, Seafood,
Dill Crème Fraiche, Baby Gem, Caviar & Homemade Coleslaw 12*