

Menu

Please order at the bar
with your table number

Welcome to Booths! We're excited to share our very first food menu, which we plan to grow and evolve over time.

Bakes

Please see counter for our daily cakes and bakes from Baked by Jones in Pontardawe. Our pastries are baked freshly each morning.

Freshly baked croissant - 2.9

(add strawberry Jam +0.5)

Freshly baked pain au chocolat - 3.4

Pastel de nata - 2.5

Raspberry Pastel de nata - 3.2

Please ask at the counter for our Vegan/Gluten Free
Ingredient Options

Please see overleaf for our
lunchtime baguettes

Please mention
any allergies or
intolerances at the
bar when ordering



Booths by the Bridge

Wifi Password
flatwhite
(Guest)

Menu

Please order at the bar
with your table number

Baguettes (11.30am -2.30pm/Sell Out)

Please see our crate for today's baguette offering. We often replenish throughout the day so if you can't see your favourite just ask. Our favourites you might often see include...

Rare roast beef, caramelised onion chutney, rocket,
roasted garlic mayonnaise and parmesan with
peppercorn sauce dunker 9.5

Booth's Fave!

Apricot and Moroccan spiced falafel, humous, rocket,
fresh herbs, tomato, cucumber, onion, chilli jam 8
(Ve)

Roast ham, rocket, honey and wholegrain mustard
mayonnaise 7.5

Vintage Welsh cheddar and roast ham 7.5

Vintage Welsh cheddar, cherry tomato, rocket,
spiced apple chutney 7.5 (V)

All of our baguettes can be made with gluten-free bread, but please note our kitchen handles gluten so we are unable to guarantee no cross contamination. Some fillings MAY contain traces of gluten too, please ask for more details.

Please see overleaf for 'Bakes'

Please mention
any allergies or
intolerances at the
bar when ordering



Booths by the Bridge

Wifi Password
flatwhite
(Guest)

Drinks

Please order at the
bar with your table
number

Welcome to Booths by the Bridge! We're thrilled to be supplied by some amazing local suppliers including Coaltown Coffee and Daisy Bank Dairy.

Coffee/Tea

Latte	3.8
Cappuccino	3.8
Flat White	3.4
Long Black	3.2
Espresso	2.2
Macchiato	2.5
Cortado	3.2
Mocha	4
Hot Chocolate	3.6
(Add toasted malloWS and freshly whipped cream)	0.8
Chai Latte	3.8
Iced Latte	3.8
Add Syrup	0.7
Milk Substitute (Oat)	0.3
Extra Shot	1

Soft Drinks

Coke	2.2/3.4
Diet Coke	2.1/3.2
Lemonade	2.1/3.2
Soda Water	2.4/3.4
Orange Juice	2.95
Apple Juice	2.95
Fruit Shoot	1.4
Ginger Beer	2.5
Rose Lemonade	3
Light Tonic Water	2.5
Mediterranean	2.5
Tonic Water	

Please mention any
allergies or
intolerances at the bar
when ordering



Booths by the Bridge

Wifi Details
Booths by the Bridge Guest
Password - flatwhite

Alcohol

Please order at the
bar with your table
number


Draught/Bottles

Poretti Premium Italian Lager (4.8% ABV)	3.5 / 5.5
1664 Blanc French Wheat Beer with Citrus (5% ABV)	3.8 / 5.8
Brooklyn Stonewall Indian Pale Ale (4.6% ABV)	3.8 / 5.8
Somersby Cider (4.5% ABV)	3.1 / 5.1
Peroni 0% Bottled zero alcohol (0% ABV)	4.35

Wine

	175ml	250ml	750ml
Bodega Privada Malbec (Argentina)	5.4	7.2	22
Montepulciano D'Abr Rosso (Italy)	6	8.4	24
Siglo Tinto Rioja (Spain)	6	9	28
Dominio Valor (Spain)	5.2	7	22
Via Albini Pinot Grigio (Italy)	6	8.2	26
Kokutu Sauvignon Blanc (New Zealand)	8	10.2	28
Almorano Pinot Grigio Blush (Italy)	6	8.4	24
Prosecco Spumante doc Borgo Alto (Italy)	5.6	27	

Spirits

Five Vodka (Penderyn)	4.5 / 6.5	
Cygnnet Gin (Swansea)	5.5 / 7.5	
Barti Spiced Rum (Pembrokeshire)	4.5 / 6.5	
Aber Falls Whiskey (Llanfairfechan)	4.5 / 6.5	

Please mention any
allergies or intolerances at
the bar when ordering



Booths by the Bridge

Wifi Details
Booths by the Bridge Guest
Password - flatwhite