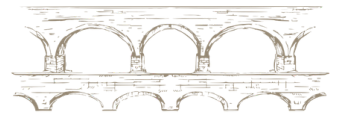


Breakfast

Served 9.30am - 11.30am



Booths by the Bridge

Please order at the bar
with your table number

Baguettes

(Served with your choice of ketchup or brown sauce)

Sausage 7.5 (Ve available)

Bacon 7.5

Sausage & Bacon 8.5

ADD
Mini hash
browns +£3.5

Bowls

House made granola, greek yogurt,
pineapple salsa, berries, honey drizzle 7

Baked egg pot florentine style with
seasoned cream, cheese and spinach 8.5
(Served with bread to dip)

Bakes

(Available beyond 11.30)

(Please see our counter for today's cake options)

Freshly baked croissant - 2.9

Freshly baked pain au chocolat - 3.4

Pastel de nata - 2.5

Toasted tea cake - 2.95

Toast (brown or white) - 2.95

(add strawberry Jam or marmalade +0.5)

Please turn over for lunch

WiFi: Booths by the Bridge Guest | Password - flat white

Lunch

Served 11.30am - 2.30pm/sell out



Booths by the Bridge

Please order at the bar
with your table number

Baguettes

Rare roast beef, caramelised onion chutney, rocket, roasted garlic mayonnaise and parmesan with peppercorn sauce dunker 11.5

Booth's Fave!

Tandoori chicken, mint yoghurt, mango chutney, kachumber salad, rocket 10.5

Roast ham, rocket, honey and wholegrain mustard mayonnaise 8.5

Vintage Welsh cheddar and roast ham 8.5

Vintage Welsh cheddar, cherry tomato, rocket, spiced apple chutney 8.5 (V)

Apricot and Moroccan spiced falafel, humous, rocket, fresh herbs, tomato, cucumber, onion, chilli jam 9 (Ve)

Bowls

Rigatoni alla Vodka 12.5 (add chicken +3.5)

Rigatoni pasta tossed in a creamy garlic and tomato sauce infused with a hint of vodka and chilli. Topped with parmesan and served with garlic bread.

Booth's Fave!

Chicken Caesar Salad 14.5

Romaine lettuce tossed in our homemade caesar dressing, roast chicken and garlic croutons. Finished with crispy parma ham and a sprinkling of parmesan.

Please turn over for breakfast

WiFi: Booths by the Bridge Guest | Password - flat white

Drinks

Turn over for alcohol



Booths by the Bridge

Please order at the bar
with your table number

Coffee/Tea

Latte	3.9
Cappuccino	3.9
Flat White	3.5
Long Black	3.3
Espresso	2.2
Macchiato	2.5
Cortado	3.2
Mocha	4
Hot Chocolate	3.6
(Add toasted mallows and whipped cream)	0.8
Chai Latte	3.9
Iced Latte	3.9
Matcha	4.3
Iced tea	3.7
Hot tea	2.5
(Selection of traditional and herbal)	
Milk Substitute	0.3
(Oat/Coconut)	
Extra Shot	1

Soft Drinks

Coke	2.5/3.6
Diet Coke	2.3/3.5
Lemonade	2.3/3.5
Soda Water	1.6/1.9
Orange Juice	3.25
Apple Juice	3.25
Fruit Shoot	1.8
Ginger Beer	3
Rose Lemonade	3.5
Light Tonic Water	3
Mediterranean	3
Tonic Water	3

Syrup Options 0.7

Caramel, vanilla hazelnut,
strawberry, raspberry,
raspberry ripple. Please ask
for seasonal specials.

Cold Foam 0.7

Available with any syrup option

Alcohol



Booths by the Bridge

Turn over for coffee/soft drinks

Draught/Bottles

Poretti Premium Italian Lager (4.8% ABV)	3.7 / 5.95
1664 Blanc French Wheat Beer with Citrus (5% ABV)	4.1 / 6.2
Brooklyn Stonewall Indian Pale Ale (4.6% ABV)	4.1 / 6.3
Somersby Cider (4.5% ABV)	3.5 / 5.5
Peroni 0% Bottled zero alcohol (0% ABV)	4.5

Wine

	175ml	250ml	750ml
St Marc Reserve Merlot (France)	6.4	9.1	25
Bodega Privada Malbec (Argentina)	6.6	9.4	26
Via Albini Pinot Grigio (Italy)	6.2	8.4	26
Kokutu Sauvignon Blanc (New Zealand)	8.2	11.2	30
Almorano Pinot Grigio Rosé (Italy)	6.2	8.4	26
Twisted House Zinfandel Rosé (California)	6.4	8.8	28
Prosecco Spumante doc Borgo Alato (Italy)	5.9		29

Welsh Spirits

Benjamin Hall (Hensol)	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	
Don Levi Tequila (Port Talbot)	5.5 / 7.5	

Spritz

Aperol Spritz	9
Aperol, prosecco, soda, orange	
Elderflower Spritz	9
Cygnnet gin, elderflower liquor, soda	
Rose Garden Spritz	9
Lilet Rose, strawberry, prosecco, soda, berries	