



Breakfast - Brechwast

Served all day

Cobbles Full Welsh Breakfast - Brechwast Fawr £8.50

(GF option available)

Two local Pork sausages, two rashers back bacon, free range local egg, grilled tomato, sautéed mushrooms, black pudding, home-made leek hash brown, baked beans, round of doorstep toast. Tea or Americano included.

Cobbles Small Welsh Breakfast – Brechwast Fach £6.95

(GF option available)

One local Pork sausage, one rashers back bacon, free range local egg, sautéed mushrooms and baked beans served with a round of doorstep toast. Tea or Americano included

To make your breakfast even more Welsh add a lavarbread cake 'bara lawr' and cockles for an extra £2.00 – Delicious and Highly recommended!

Vegetarian Breakfast £7.95

Two Glamorgan Vegetarian Sausages, free range local egg, grilled tomato, sautéed mushrooms, home-made leek hash brown, baked beans, round of doorstep toast. Tea or Americano included.

Vegan Breakfast £8.50

Two vegan sausages, homemade vegan hash brown, whole grilled tomato, sautéed mushrooms, baked beans, fresh avocado, vegan scramble, round of doorstep toast with vegan spread. Tea or Americano included

Eggs Benedict £7.75

Fresh toasted muffin, topped with a free range poached egg, hollandaise sauce and either smoked salmon or back bacon.

Pancakes of the Day £6.95

A stack of fluffy own recipe American style pancakes with daily changing toppings – see the daily specials board.

Oats of the Day £3.95

Large bowl of whole grain rolled oats, cooked in local dairy milk with daily changing toppings – see the daily specials board.

Brunch

Served from 11am

The Taffia £7.95

Baked eggs in a rich Italian tomato sauce with chorizo, mature cheddar and basil served with locally baked toasted garlic focaccia

Hash Stack £7.50

Cobbles home-made hash brown layered with crispy bacon, grilled tomato, Portobello mushroom and a fried egg. Add hollandaise sauce for an extra £1.00

Avocado on Toast £6.25

One slice of thick doorstep toast topped with crushed, ripe avocado and a perfectly poached, free-range egg

Brunch Burger £10.95

Chunky, own recipe Welsh beef burger, layered with our famous home made leek hash brown, crispy bacon and free range egg. Served in a locally baked enriched brioche bun and accompanied with salad and slaw.

Welsh Rarebit £6.95

A rich a delicious Welsh classic. Mature cheddar, Welsh ale and wholegrain mustard, melted on a crusty, toasted baguette. Accompanied by salad and chutney.



Kids Menu!

Breakfast - Brechwast

Served All Day

Kids Welsh Breakfast £4.95

Local pork sausage, bacon, free range egg and beans – toast included.

Pancakes of The Day £3.75

Homemade fluffy American style pancakes – ask for our flavour of the day!

Round of Toast £2.50

Two slices of hot buttered toast with either:

Milk chocolate spread

Strawberry Jam

Honey

Beans

Dinner

Thursday-Sat from 4pm

Kids eat for just £2.00 from 4-6pm from the menu below

Chicken Goujons & Fries

Fish Goujons & Fries

Sausage & Fries

Lunch - Cinio

From Midday

Sausage & Chips £5.95

Local pork sausages served with our triple cooked chips and either beans or peas

Fishfingers & Chips £5.95

Home made fish fingers with our triple cooked chips and either beans or peas

Beef burger & Chips £6.25

Welsh beef burger with our triple cooked chips and home made slaw

Sandwiches & Melts

Half portion - Half Price!

Something Sweet?

Check out the cake display or pop into the Deli to see what the pastry chefs have been making today!

We also sell award winning Welsh ice cream too!



Lunch

Served from midday

Soup of the Day £5.00

Homemade and served with doorstep buttered bread

Catch of the Day £12.95

Locally caught fish in our own recipe crispy Welsh ale batter, served with hand cut, triple cooked chips, minted pea puree and home made tartare sauce.

Pie of the Day £9.95

Homemade pie crammed full with locally sourced fillings. Served with hand cut triple cooked chips.

Mr Nice pie Vegan Pie £9.00

Bountiful butternut curry filled pie, served with our hand-cut triple cooked chips.

Falafel £7.95 (vg)

Own recipe falafel bites layered with seasonal crunchy salad, beetroot slaw and garlic humous.

Cobbles Homemade Lasagne £10.95 (vg option available)

Own recipe Welsh beef lasagne, Served with hand cut, triple cooked chips and locally baked, salted garlic focaccia.

Ploughmans Slab £14.95

Perfect as a sharer or for hearty appetites

Warmed rustic Pork pie, scotch egg, Welsh mature cheddar, brie, thick sliced roast ham.

homemade pickled onions, Welsh chutney, Cobbles homemade slaw.



Sandwiches, Melts and Salads

Served from midday

All sandwiches and melts are served with either a side salad or crisps.

Upgrade to our famous, hand-cut triple cooked chips for £2.00

Cobbles Doorstop Sandwiches - Brechdanau

Ploughmans £6.20

Hand cut Welsh cheddar cheese layered with sliced apple, punchy pickle and crisp lettuce (v)

Homemade Fishfinger Sandwich £7.75

Sustainable cod fish fingers, layered with homemade tartare sauce and a crisp leaf garnish.

Ham salad £6.60

Thick slices of roast ham, layered with wholegrain mustard, mayonnaise, lettuce, cucumber and tomato.

The Cuban £7.50

Toasted French style baguette, with slow cooked tender pork, roast ham, sweet pickle, mustard and melted Welsh cheddar

Cobbles Salads

Cobbles Superfood Bowl £8.95

Roasted sweet potato with charred garlic broccoli, purple kale, feta, avocado and pomegranate jewels on a bed of mixed grains (v) (vegan option available)

Smoked mackerel salad £8.95

Smoked Mackerel on bed of Welsh mid potatoes with watercress and horseradish salad.

Cobbles vibrant Greek Salad £8.95

Sundried tomatoes, olives, sliced cucumber, red onions marinated in our own recipe tzatziki sauce, served on a bed of fresh crisp leaves (v)

Cobbles Melts

Freshly made hot pressed sandwiches.

The Reuben £7.25

A Welsh twist on the New York classic. Layered toasted sandwich of cured beef, punchy sauerkraut, emmental cheese and our own recipe reuben sauce.

The Beet £7.50

Toasted sandwich layered with Brie, ripe avocado and beetroot (v)

Monte Cristo £6.70

Tender roast ham and melted mature cheddar with a kick of mustard, piccalilli and mayonnaise

The Captain £6.70

Tuna and rich mayonnaise with a Welsh mature cheddar melted between thick doorstop toasted bread.

The Pierre £7.50

Melted Brie with poached pear and crispy bacon on a French style toasted baguette.

Sides

Hand-cut, triple cooked chips £3.50

Homemade crispy onion rings £3.50

Cobbles loaded fries, chorizo, jalapeno and melted cheddar on French fries £4.95



Evening Menu
Thursday-Saturday from 4pm

Sharers

Bwyta Bach – Welsh Tapas Sharer £14.95

Dates wrapped in streaky bacon, Glamorgan sausage balls with a Perl Wen, Welsh brie melted centre, King prawn and Welsh chorizo skewer, picante olives and local breads

Welsh Grazing Board £15.95

A selection of Welsh cheese and cured meats served with garlic focaccia, olives, and a selection of pickles, fruits, nuts and seeds

Welsh Farmhouse Slab £14.95

Warmed pork pie, scotch egg, roast ham, Welsh cheddar and Perl Las with homemade slaw and pickles

Plat Mawr – Main Dishes

Steak – Cobbles Cut of the Day (ask your server)

Served with our hand-cut, triple cooked chips, fried marrow and our own recipe pepper sauce

Own recipe Welsh Beef Burger £11.95

Made with Penderyn Whiskey & Perl Las, served with crisp onion and our hand-cut, triple cooked chips

Cobbles own recipe, Welsh beef lasagne £10.95

Served with our hand-cut, triple cooked chips and garlic focaccia

The Taffia £7.95

Baked, free range local hens eggs in a rich tomato and welsh cheddar sauce with chunky Welsh chorizo

Tender Welsh Pork belly £11.95

Served with Welsh black pudding, purple sprouting broccoli and our own recipe apple and Welsh cider sauce

Catch of the day £12.95

Welsh ale battered white fish, served with our hand-cut, triple cooked chips, minted pea puree and own recipe tartar sauce

Smoked, peppered mackerel salad £9.95

Served on a bed of sauté Welsh mid potatoes, dressed leaves and horseradish

Plat Ilyiau – Vegan Plates

Falafel £7.95

Own recipe, spiced falafel bites with hummus and beetroot slaw, pressed and warmed in a wholemeal wrap and served with dressed leaves

Cobbles Superfood bowl £8.95

Sweet potato, garlic charred broccoli, kale, red berries and mixed grains

Vegan lasagne £10.95

Roasted Mediterranean vegetables and soy mince layered with Italian pasta, rich tomato sauce and our own recipe vegan béchamel sauce, served with our hand-cut, triple cooked chips and garlic focaccia

Pan seared To-fish £9.95

served with our hand-cut, triple cooked chips and garlic focaccia

Desserts

Please see our specials board for daily specials made in house by our Pastry Chefs.



Desserts

Please check out our cake display for a daily changing selection of sponge cakes –
Vegan and gluten free options available too!

We also have a daily specials board with all of our patisseries and sweet desserts
made daily in house by our pastry chefs. Pop over to the Deli to see what's on
display today – All available to eat in or takeaway.

Afternoon Tea served daily from 12:30-14:30

Afternoon Tea £16.95 per person

Pre booking advised

*Served on vintage bone china. Tiers include dainty, crustless finger sandwiches with a
variety of fillings, mini quiche tartlets, Fresh scones with clotted cream and
homemade jam and a selection of fresh homemade patisseries. All made in house -
Served with bottomless pots of tea.*

Tipsy Tea £20.95 per person

Pre booking advised

*Served on vintage bone china. Tiers include dainty, crustless finger sandwiches with a
variety of fillings, mini quiche tartlets, Fresh scones with clotted cream and
homemade jam, and a selection of fresh homemade cakes. Served with one 20cl
glass of prosecco per person.*

Gentleman's Tea £18.95 per person

Pre booking advised

*Chunky sandwiches, pork pies, scotch eggs, cheese selection, pickles, chutneys,
bottomless pots of coffee. Served on chucky oak slabs.*

Gentleman's Boozy Brunch £21.95 per person

Pre booking advised

*Chunky sandwiches, pork pies, scotch eggs, cheese selection, pickles, chutneys,
Served on chucky oak slabs with one bottle of ale, larger or cider per person.*



Soft Drinks

Heartsease Farm

Welsh sparkling drinks 330ml bottle £2.50

Elderflower pressè
Blackcurrant crush
Apple and Rhubarb
Traditional Lemonade
Fiery Ginger Beer
Raspberry Lemonade
Strawberry & Mint

San Pellegrino 330ml can £2.00

Limonata
Aranciata
Aranciata Rossa

Radnor Fruit Cartons

Welsh still Fruit Juice 200ml £1.00

Raspberry & Cherry
Orange
Apple
Tropical
Forest Fruits

Fruit Juice by the glass £2.00

Apple
Orange

Coca Cola 330ml Glass bottle £2.00

Diet Coke
Coca Cola

Schweppes 200ml glass bottle £1.50

Ginger Ale
Lemonade
Tonic water
Slimline Tonic
Soda Water
Bitter Lemon

Princes Gate Welsh water 330ml Glass bottle £1.85

Still and Sparkling

Hot Drinks

Fairtrade Locally roasted Coffee

Double shot as standard

Espresso £2.20
Machiatto £2.40
Americano £2.85
Flat White £2.85
Latte £2.85
Cappucinno £2.85
Mocha £2.85
Flavoured Syrups 70p shot

Tea

Large selection of herbal and fruit teas available

For one £2.00
For Two £3.00

Hot Chocolate

Milk Chocolate £3.00
Milk Chocolate with cream and mallows £3.50

Alcoholic Drinks

On the Pumps

Estrella Galicia Lager 5.5% £4.30 pint
Guest Cider
Guest Craft Beer

Bottled Lager

Peroni £3.50
Corona £3.50

Bottled Cider

See server

Bottled Craft Beer

See Server

Large Selection of spirits available