



Breakfast - Brecwast

9:30-11

Cobbles Full Welsh Breakfast - Brecwast Fawr 10.00

Two local Pork sausages, two rashers back bacon, free range local egg, grilled tomato, sautéed mushrooms, home-made leek hash brown, baked beans, Sourdough toast. Tea or Coffee included.

Cobbles Small Welsh Breakfast - Brecwast Fach 8.00

Local Pork sausage, Back bacon, free range local egg, sautéed mushrooms and baked beans Sourdough toast. Tea or Coffee 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 9.00 (v)

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

Vegan Breakfast 9.50 (vg)

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

Eggs Benedict

Fresh toasted sourdough, topped with a free range poached egg, béarnaise sauce and either:

smoked salmon **9.90**

or crispy pancetta **9.00**

add crushed avo **1.70**

Pancakes of the Day 7.50

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

Oats of the Day 4.90

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



Brunch

Served from 11-3

Cobbles Breakfast 9.00

Veggie, Vegan or Pork

Two sausages, *bacon egg, grilled tomato, sautéed mushrooms, home-made leek hash brown, baked beans, Sourdough toast (*bacon with pork breakfast only)

Huevos Rancheros 8.50

Baked eggs in a spicy tomato & chorizo sauce with mexicana cheddar and guacamole served with fresh toasted sourdough (**vegan option available**)

Hash Stack 8.00

Cobbles home-made hash brown on a bed of grilled cherry tomatoes layered with crispy bacon, mushrooms and topped with a fried egg (vegan option available)

Avocado on Sourdough 10.00

Fresh toasted sourdough with crushed, ripe avocado, feta & sweet chilli, two perfectly poached free-range eggs topped with a black olive & pistachio crumb

Egg in a Hole 9.00

Toasted bagel with Crispy Maple pancetta, cherry tomato salsa and guacamole with baked egg.

Breakfast Burrito 9.00

Scrambled eggs, own recipe hash brown, pancetta & tomato relish, wrapped and topped with cheddar, baked until golden.



Kids Menu!

Breakfast - Brechwast

Served 9:30-11

Kids Welsh Breakfast 6.00

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

Pancakes of The Day 5.00

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

Round of Toast 3.00

Two slices of hot buttered toast with either:
Milk chocolate spread
Strawberry Jam
Honey
Beans

Lunch - Cinio

From Midday

Sausage & Chips 6.00

Local pork sausages served with fries and either beans or peas

Fishfingers & Chips 7.00

Home made sustainable fish fingers with fries and either beans or peas

Chicken Breast Goujons & Chips 7.00

Home made chicken breast goujons with fries and either beans or peas

Homemade Sourdough Pizza 6.00

Toasted sourdough baked with rich tomato & rubbed garlic base, fresh tomato & cheddar

Mac n Cheese 6.00

Baked Macaroni with our own recipe cheese sauce



Lunch

Served from midday

Soup of the Day 6.00

Homemade, seasonal variation and served with toasted sourdough

Catch of the Day 13.00

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

Fragrant Chicken Pie 11.00

Chicken, leek & bacon puff pie in a creamy tarragon sauce, served with baby new pots & garden salad

Vegan Pie 10.00

Bountiful butternut curry filled pie, served with our hand-cut triple cooked chips, salad and beetroot slaw

Cobbles Homemade Lasagne 12.50 (vg option available)

Own recipe Welsh beef lasagne, Served with toasted garlic sourdough and a side of salad and slaw. (chips upgrade £2.00)

Chicken Burger 12.00

Buttermilk fillet chicken burger in a toasted sourdough bun, grilled halloumi, cajun mayo, lettuce, tomato. With triple cooked chips and a side garnish of salad and slaw

Cobbles Burger 14.00

Chunky, own recipe Welsh beef burger, layered with Welsh cheddar, Pedro ximenez onions, homemade onion ring and a fried egg. Served in toasted brioche bun and accompanied with Hand-cut triple cooked chips, salad and slaw.

Pan Seared Cod 14.00

Line caught Swansea Bay Cod, Served with crushed new potatoes, chorizo, chilli tomato relish and tendertsem broccoli

Sides

Hand-cut, triple cooked chips **3.50**

Sweet Potato Fries **3.00**

Own recipe 'slaw **2.50**

Crispy Mac n Cheese Balls with sweet chilli, dill & Cajun mayo dip **4.50**

Garden Salad **3.00**

Beer Battered Onion Rings **3.50**

Chive buttered new potatoes **3.50**

Cobbles Baked Spuds

Large crispy skin and soft centre jacket potato served with salad and slaw

Tuna 7.00

Tuna, mayo & Cucumber

Coronation Chicken 7.00

Own recipe coronation chicken

Cheese & Chorizo 7.00

Pan fried diced chorizo and spicy cheddar

Baked beans & Cheddar 6.00

A classic comfort meal..

Homemade Fishfinger Doorstop Sandwich 8.50

Homemade Line-caught cod fish fingers, layered with homemade tartare sauce and a crisp leaf garnish.

The Reuben 8.00

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

Cobbles Salads

Cobbles Poké Bowl 8.50

Vibrant and nutritious bowl packed full of superfoods. Quinoa, Edame Beans, Kale, radish, blueberries, raspberries, beetroot slaw, pomegranate, pumpkin seeds
Add Chicken, Avo, Halloumi, Smoked Salmon or Tofu for extra 2.00

Honey Mustard Chicken Salad 8.50

Chicken breast in a honey and wholegrain mustard dressing with bacon and avocado on a bed of crispy baby gem and cherry tomatoes.



Desserts

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

Afternoon Tea served Thurs-Sun from 12pm &-2pm

Afternoon Tea 18.95 per person

Booking in advance

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

Tipsy Tea 22.95 per person

Booking in advance

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 19.95 per person

Booking in advance

Chunky sandwiches, pork pie, scotch egg, artisan cheese selection, roast ham, pickles, chutneys, bottomless pots of coffee. Served on chunky oak slabs.

Gentleman's Boozy Brunch 22.95 per person

Booking in advance

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

Ask us about exclusive use of our function room for your events! We also offer external event catering – Cobbles can come to you!



Soft Drinks

Heartsease Farm

**Welsh sparkling drinks 330ml bottle
2.80**

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

San Pellegrino 330ml can 2.70

Limonata
Aranciata
Aranciata Rossa

Cawston Press Cartons 200ml 1.50

Apple & Pear
Apple & Summer Berries
Apple & Mango

Fruit Juice by the glass 2.50

Apple
Orange

Coca Cola 330ml Glass bottle 2.80

Diet Coke
Coca Cola

Princes Gate Welsh water 330ml

Glass bottle 2.50
Still and Sparkling

Alcoholic Drinks

On the Pumps

Asahi 5.2% 5.00 pint
Guest Cider
Guest Craft Beer

Bottled Lager

Peroni £3.50
Corona £3.50

Bottled Cider

See server

Bottled Craft Beer

See Server

Hot Drinks

Fairtrade Locally roasted Coffee

Double shot as standard

Espresso 2.50
Machiatto 2.60
Americano 3.00
Flat White 3.20
Latte 3.50
Cappucinno 3.50
Mocha 3.60
Flavoured Syrups 80p shot

Tea

Large selection of herbal and
fruit teas available
For one 2.50
For Two 3.50

Hot Chocolate

Milk Chocolate 3.50
Milk Chocolate with cream and
mallows 4.00