

COFFEE

*{we use speciality grade coffee – the top 10% of the world's coffee production by quality.
we use the best equipment available & our highly trained baristas take rigorous
care to make sure the coffee in your cup is the finest it can be}*

- looking for something even more special, check out our reserve coffee menu -

- FILTER -

{choose from either coffee 1 or 2 on the coffee menu board or decaf}

- pour over filter (kalita wave) / £3.50 -

- cafetière / small £3.50 / large £7 -

{we think these drinks are best enjoyed black but are happy to get you some milk}

- ESPRESSO -

{not sure what any of these drinks are? turn to the back of the menu for an explanation}

BLACK

£2.80

- espresso -

- long black -

WHITE

£3.10

- latte -

- cappuccino -

- flat white -

- piccolo latte -

- macchiato -

BEANS

choose either coffee 3, our seasonal
espresso blend, cobblestone

or

coffee 2 listed on the
coffee menu board, add 20p

decaf also available

£3.40

- mocha -

{oat / soya milk - add £0.20}

- KEEP IT COOL -

- iced latte / £3.10 -

- iced mocha / £3.40 -

- affogato / indulgent mix of espresso & ice cream / £4 -

- caffe shakerato / chilled, shaken espresso / £3 - - iced espresso & tonic / £3.60 -

- TASTING BOARDS -

- 2 filters / taste 2 single origin coffees side by side / £4.60 -

- 2 ways / taste the same coffee brewed as an espresso & a filter / £4.80 -

- black & white / taste the same coffee as an espresso & flat white / £3.70 -



HOT CHOCOLATE

{flakes of chocolate melted in steamed milk make this like nothing you have ever tasted before}

- DARK -

- 70% cocoa / £3.20 -

- SALTED CARAMEL -

- salted caramel milk chocolate / £3.20 -

- RUM HOT CHOCOLATE -

- with a shot of Brewdog Distilling Co's 500 cuts spiced botanical rum / £6.90 -

- CHAI HOT CHOCOLATE -

- with the famous Apothecary chai syrup / £4.20 -

LOOSE LEAF TEA

- BLACK TEAS -

- breakfast blend / £2.90 -

- second flush darjeeling / £3.10 -

- royal earl grey / £3.10 -

- bollywood dreams chai / £3.10 -

- decaf breakfast blend / 3.10-

- GREEN TEA -

- blooming marvellous / £3.10 -

- FRUIT & HERBAL TEAS -

- rooibos / £3.10 -

- cranberry & apple / £3.10 -

- peppermint / £2.90 -

- lemon & ginger / £3.10 -

- chamomile / £3.10 -

- FLOWERING TEA -

- rose flower blossom / £3.90 -

{a hand stitched bud of green tea and rose petals that flowers as it brews}

- TEA LATTE -

- chai tea latte / £3 - - iced chai tea latte / £3 -

{house recipe chai tea reduction combined with steamed milk}



SOFT

- make a soda ice cream float from any of these / add £1 -

£2.50

{breckland orchard posh pop}

- strawberry & rhubarb -
- ginger beer with chilli -
- cream soda with hint of rhubarb -

{karma cola}

- organic fairtrade cola -
- no sugar organic fairtrade cola -

£2.50

{summerhouse drinks}

- traditional misty lemonade -
- raspberry lemonade -
- {hill farm juice}*
- cloudy apple juice -

£1.20

- apple juice carton-
- orange juice carton-

- KOMBUCHA -

{raw culture} / hopical punch - £4

WINE, BEER, ... *{from IIAM}*

- WINE -

{175ml £5.30 / bottle £19}

- lamura organic pinot grigio / apple. pear. citrus. / Italy / 12.5% -
- pleno tempranillo / red berries. spicy. vibrant. / Spain / 13.5% -

- PROSECCO -

- il caggio / 200ml / 11% / £9 -

- BREWDOG BEER -

- lost lager / 330ml / 4.7% / £4.20 -
- dead pony club / session pale ale / 330ml / 3.8% / £4.20 -
- punk IPA / 330ml / 5.4% / £4.20 -
- elvis juice / grapefruit IPA / 330ml / 6.5% / £4.20 -
- punk AF / alcohol free IPA / 330ml / 0.5% / £4.20 -
- lost AF / alcohol free lager / 330ml / 0.5% / £4.20 -

- CIDER -

- Hawkes urban orchard / medium dry apple cider / 330ml / 4.4% / £4.20 -

- GIN & TONIC -

- Udney's Teasmith gin, Walter Gregor tonic & mint / single £5.20 / double £8.80 -

- ESPRESSO MARTINI -

- made with a double measure of Brewdog Distilling Co's vodka
& cobblestone espresso / £9 -



ESPRESSO



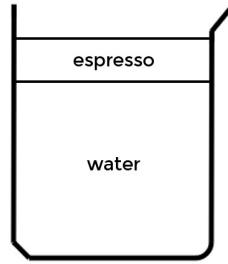
espresso

{pure}



macchiato

{marked with foam}



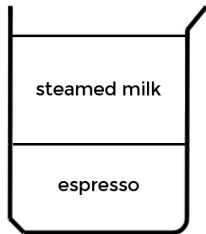
long black

{it's in the name!}



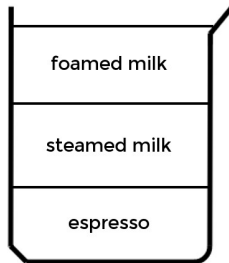
piccolo latte

{very short latte}



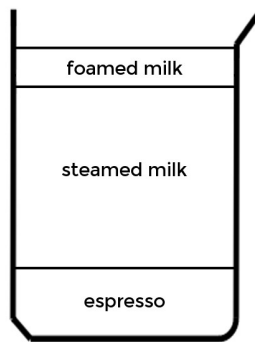
flat white

{strong and white}



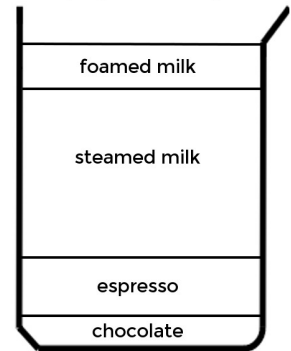
cappuccino

{velvety foam}



latte

{all about the milk}

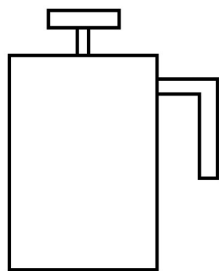


mocha

{decadent}

{The milk in our drinks may be slightly cooler than you might be used to. This is because milk loses its natural sweetness when heated over 65°C, let's keep it sweet!}

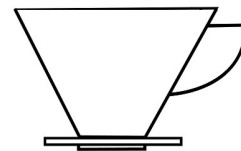
FILTER



cafetière

{immersion method}

- full bodied -
- low clarity of flavour -
- oils present in cup -



kalita wave

{pour over method}

- clean and bright cup -
- high clarity of flavour -
- oils removed by filter -

