



SWEET TREATS,
FINE TEA &
ARTISAN COFFEE

TRUE ARTISAN COFFEE

Our signature blend wood-roasted in Oxfordshire by UE Coffee Roasters, true artisans who've revived traditional processing methods and handpicked the finest green beans to bring you a flavour and quality that's completely unique...

	<i>single</i>	<i>double</i>
Espresso/Ristretto	2.25	2.50
Americano	2.25	2.50
Caffè latte	2.75	2.95
Cappuccino	2.50	2.75
Macchiato	2.50	2.75
Flat white	2.95	
Mocha	3.25	
Hot chocolate	2.75	

SPECIALITY COFFEE

Baileys/brandy hot chocolate 4.95
Chocolate and milk blended with a measure of Baileys or brandy

Irish coffee 4.95

Espresso, hot water and Jameson's whiskey topped with a layer of cream

Liqueur coffee 4.95

Espresso, hot water and your choice of tippie

Espresso martini 7.50

The coffee cocktail

THE WORLD'S FINEST TEA

Genuine artisan teas from Canton Tea Co., who've crossed oceans and scoured continents to discover the world's highest quality tea from small independent farms; grown and processed today just as they have been for thousands of years...

English breakfast 2.50

Earl Grey 2.50

Jade tips green 2.95

Rich in tea-growing culture, the Fujian province of China produces a smooth and refreshing green tea

Triple mint 2.75

From Norfolk to Jordan then blended in Bristol; the triple mint lives up to its name and provides the ideal digestif

Red berry & hibiscus 2.75

A German-blend of sweet berries with a touch of bitterness from the hibiscus flower

Lemongrass & ginger 2.75

Blended from India to Egypt for a sweet citrus tea with a kick

Chai 2.75

Think mulled wine with the spiced flavours of chai; warming and perfectly balanced

Jasmine pearl 2.75

An award-winning blend of soft honey notes with a sweet finish



DESSERTS

Sticky toffee pudding

with vanilla ice cream

5.75 V

Baked chocolate chip cookie dough

with salted caramel ice cream and toffee sauce

5.95 V

Peanut and chocolate brownie cake

with salted caramel and vanilla ice cream

6.95 V

Bitter chocolate and roasted pineapple pot

with raspberry sorbet

5.75 DF / VG

Homemade banana doughnuts

with salted caramel sauce and peanut milkshake

5.75 DF / VG

Ice cream selection

4.50 V

Melted garlic cheese pot

with charcoal croutes and Braeburn apple

6.95

TO SHARE

Chocolate fondue

with brownies, strawberries, honeycomb, toasted marshmallows, coconut balls and krispie squares

8.50

DF Dairy Free **VG** Vegan **V** Vegetarian

*If you have any special dietary requirements,
please request our allergen information.*

A non gluten menu is also available upon request.
