

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}*

- ESPRESSO -

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

BLACK

£2.70

- espresso -
- long black -

WHITE

£3

- latte -
- cappuccino -
- flat white -
- piccolo latte -
- macchiato -

BEANS

choose either espresso 1, our seasonal
espresso blend, cobblestone

or

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

decaf also available

£3.30

- mocha -

{oat / soya milk - add £0.20}

- FILTER -

- pour over filter (kalita wave) / £3.40 -
- cafetière / small £3.40 / large £6.80 -

*{choose your coffee from the current filter selection on the coffee menu board or decaf}
{we think these drinks are best enjoyed black but are happy to get you some milk}*

- KEEP IT COOL -

- iced latte / £3 -
- iced mocha / £3.30 -
- affogato / indulgent mix of espresso & ice cream / £3.90 -
- iced espresso & tonic / £3.60 -

- TASTING BOARDS -

- 2 filters / taste 2 single origin coffees side by side / £4.50 -
- 2 ways / taste the same coffee brewed as an espresso & a filter / £4.70 -
- black & white / taste the same coffee as an espresso & flat white / £3.60 -



HOT CHOCOLATE

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

£3.10

- dark chocolate, 70% cocoa -
- dark chocolate infused with cardamom & cinnamon -
{want to take it up a notch...}
- make it a chai hot chocolate by adding Apothecary chai syrup / £1 -
- add a shot of Brewdog Distilling Co's 500 cuts spiced botanical rum / £3.70 -

TEA

{all our tea is loose leaf}

- BLACK TEAS -

- breakfast blend / £2.60 -
- second flush darjeeling / £2.80 -
- royal earl grey / £2.80 -
- bollywood dreams chai / £2.80 -

- GREEN TEA -

- blooming marvellous / £2.80 -

- FRUIT & HERBAL TEAS -

{all caffeine free}

- rooibos / £2.80 -
- cranberry & apple / £2.80 -
- peppermint / £2.60 -
- lemon & ginger / £2.80 -
- chamomile / £2.80 -

- 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 -



{house recipe chai tea reduction combined with steamed milk}

SOFT

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

£2.30

{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 -

£2.30

{summerhouse drinks}

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

£1.20

- apple juice carton-
- orange juice carton-

WINE, BEER, ...

{from IIAM}

- WINE -

{175ml £4.70 / bottle £15.00}

- la borgata pinot grigio / floral. citrus. fruity. / Italy / 12% -
- pleno tempranillo / red berries. spicy. vibrant. / Spain / 13.5% -

- PROSECCO -

- il caggio / 200ml / 11% / £7.00 -

- BREWDOG BEER -

- lost lager / 330ml / 4.7% / £3.80 -
- dead pony club / session pale ale / 330ml / 3.8% / £3.80 -
- punk IPA / 330ml / 5.6% / £3.80 -
- 5AM saint / red ale / 330ml / 5% / £3.80 -
- elvis juice / grapefruit IPA / 330ml / 6.5% / £3.80 -
- nanny state / alcohol free hoppy ale / 330ml / 0.5% / £3.80 -

- CIDER -

- Hawkes urban orchard / medium dry apple cider / 330ml / 4.4% / £3.80 -

- GIN & TONIC -

- Udney's Teasmith gin, Walter Gregor tonic & mint / single £4.75 / double £8.20 -

- ESPRESSO MARTINI -



ESPRESSO



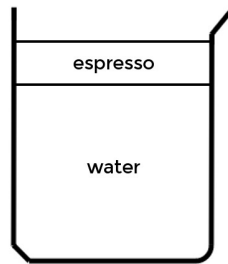
espresso

{pure}



macchiato

{marked with foam}



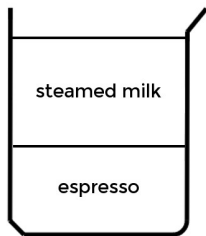
long black

{it's in the name!}



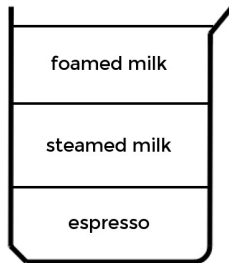
piccolo latte

{very short latte}



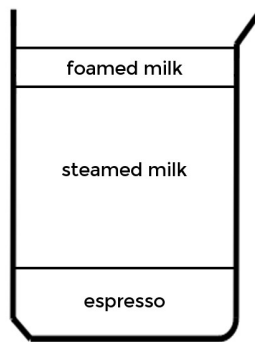
flat white

{strong and white}



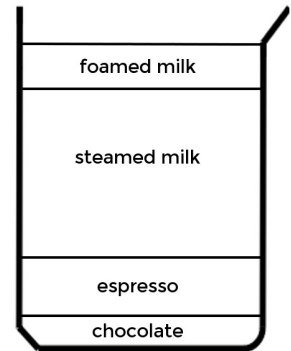
cappuccino

{velvety foam}



latte

{all about the milk}

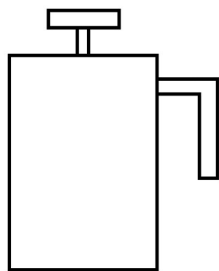


mocha

{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!}

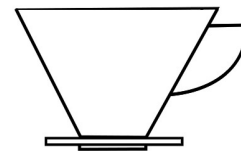
FILTER



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 -



- made with a double measure of lonewolf vodka & cobblestone espresso / £9 -