

# WELCOME TO THE COFFEE APOTHECARY

*{menu}*

		<i>{drinks}</i>	<i>coffee</i>
			<i>tea</i>
			<i>hot chocolate</i>
			<i>beer</i>
			<i>cocktails</i>
			<i>soft</i>
			<i>wine</i>
<i>breakfast</i>	<i>{food}</i>		<i>spirits</i>
<i>lunch</i>			
<i>evening</i>			

*scan me to see an electronic version of the menu and  
other links that may be of interest*



# 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, drip filter (kalita wave) / £3.70 -

- cafetière / small £3.70 / large £7.40 -

*{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

£3.00

- espresso -

- long black -

### BEANS

choose either coffee 3,  
our seasonal espresso blend

or

coffee 2 on the  
coffee menu board, add 20p

decaf also available

### WHITE

£3.40

- latte -

- cappuccino -

- flat white -

- piccolo latte -

- macchiato -

£3.70

- mocha -

*{oat / soya milk - add £0.20}*

## - KEEP IT COOL -

- iced latte / £3.40 -

- iced mocha / £3.70 -

- affogato / indulgent mix of espresso & ice cream / £4.20 -

- caffe shakerato / chilled, shaken espresso / £3.20 -    - iced espresso tonic / £3.80 -

## - TASTING BOARDS -

- 2 filters / taste 2 single origin coffees side by side / £4.90 -

- 2 ways / taste the same coffee brewed as an espresso & a filter / £5.20 -

- black & white / taste the same coffee as an espresso & flat white / £3.90 -



## 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 / £4.30 -

## ICED TEA & CHOCOLATE

### - ICED CHOCOLATE -

- dark or salted caramel / £3.20 -

### - ICED CHAI TEA LATTE -

- £3.40 -

## LOOSE LEAF TEA

### - BLACK TEAS -

- breakfast blend / £3 -

- chocolate abyss / £3.20 -

- royal earl grey / £3.20 -

- bollywood dreams chai / £3.20 -

- decaf breakfast blend / £3.20 -

### - GREEN TEA -

- blooming marvellous / £3.20 -

### - FRUIT & HERBAL TEAS -

- chilli rooibos / £3.20 -

- cranberry & apple / £3.20 -

- peppermint / £3 -

- chamomile / £3.20 -

- lemon & ginger / £3.20 -

### - FLOWERING TEA -

- rose flower blossom / £4 -

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

### - TEA LATTE -

- chai tea latte / house recipe chai tea reduction combined with steamed milk / £3.40 -



## SOFT DRINKS

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

£2.50

£2.50

*{breckland orchard posh pop}*

*{summerhouse drinks}*

- sloe & rose lemonade -

- traditional misty lemonade -

- ginger beer with chilli -

- raspberry lemonade -

- pear & elderflower -

*{hill farm juice}*

- cloudy apple juice -

*{karma cola}*

£1.20

- organic fairtrade cola -

- apple juice carton-

- no sugar organic fairtrade cola -

- orange juice carton-

## KOMBUCHA

*{Kombucha is a sweet, slightly effervescent, fermented tea. When we first tasted Aberdeen's kombucha heroes, Raw Culture's, hopped, craft kombucha, we knew we had to serve it!*

*If you are unsure or have never had kombucha before, ask us for a wee taste}*

**DRAFT** - Raw Culture / mangosaurus / 2/3 pint / £4.20 -

*mango infused, hopped, craft kombucha*

**CAN** - Raw Culture / hopical punch kombucha / £4 -

*hop infused, craft kombucha*

## BEER *{from IOAM}*

- DRAFT -

check the draft beer menu on the wall for our current selection

we are happy to chat about the beers and get you a wee taste before you choose

- FLIGHT -

can't decide? try a flight of 3 or more, 1/3 pints of the draft beers of your choosing

- BEER FLOAT -

*make a beer ice cream float from any draft beer / add £1*

we recommend this with stouts or sours but feel free to try it with anything!

- ALCOHOL FREE -

- BrewDog Lost AF / alcohol free lager / 330ml can / 0.5% / £4.20 -

- BrewDog Punk AF / alcohol free IPA / 330ml can / 0.5% / £4.20 -

- BrewDog Hazy AF / alcohol free hazy IPA / 330ml can / 0.5% / £4.20 -

## CIDER

- Hawkes urban orchard / medium dry apple cider / 330ml / 4.5% / £4.20 -

- Hawkes dead & berried / mixed berry cider / 330ml / 4% / £4.20 -



# COCKTAILS & SPIRITS

## COCKTAILS CURATED WITH THE TIPPLING HOUSE

### - L'ESPRESSO MOCHA -

- cognac, tia maria, espresso, vanilla sugar, cocoa / £9 -

### - PORT OF CALL -

- lonewolf gin, ruby port, lemon, spiced cranberry syrup / £8.50 -

### - MAI CHAI -

- mango & pineapple rum, pineapple juice, lime, chai syrup, pinch of turmeric / £8.50 -

## APOTHECARY CLASSICS

### - ESPRESSO MARTINI -

- double measure of Rogue Wave vodka & cobblestone espresso / £9 -

### - NEGRONI -

- Teasmith gin, Carpano Antica formula vermouth & Campari cocktail / £8.50 -

### - DARK & STORMY -

- 500 cuts spiced rum, ginger beer, lime, angostura bitters / £6.50 -

### - CAFFÈ CORRETTO -

- Italian digestif, alcohol 'corrects' the caffeine / espresso & Nardini Leone rum / £3.50 -

### - GIN & TONIC -

- Udney's Teasmith gin, single £5.20 / double £8.80 -

- Lonewolf gin, single £5.10 / double £8.60 -

- Lonewolf cloudy lemon gin, single £5.40 / double £9.20 -

- Lonewolf peach & passion fruit gin, single £5.40 / double £9.20 -

### - RUM -

- Brewdog Distilling Co's 500 cuts spiced rum, single / 40% / £3.70-

- Brewdog Distilling Co's 500 cuts pineapple and mango rum, single / 40% / £3.70-

*{add a shot of rum to a hot chocolate for an incredible treat}*

### - SINGLE MALT WHISKY -

- Auchentoshan / three wood / 43% / £3.90 -

- James Eadie / 8 year old / Inchgower distillery / 46% / £3.90 -

### - LIQUEUR -

- Amaretto / Disaronno Originale / 28% / £3.50 -

- Baileys / 17% / £3.50 -

### - PORT -

- Sandeman / Vau Vintage 1999 / 20% /  
50ml / £5 -



# WINE *{from IOAM}*

	<i>glass</i> 175ml	<i>glass</i> 250ml	<i>bottle</i>
<i>{white}</i>			
Lamura / organic pinot grigio / Italy / 12.5% <i>apple . pear . citrus</i>	£5.60	£8	£20
Oude Kaap / sauvignon blanc / South Africa / 13% <i>gooseberry . tropical fruit . fresh</i>	£5.60	£8	£20
Adobe / viognier / Chile / 13.5% <i>fresh . orange . peach</i>			£24
Vendange Nocturne / natural melon blanc / France / 11% <i>stone fruit . citrus . spritz finish</i>			£29
<i>{red}</i>			
Oude Kaap / shiraz / South Africa / 14% <i>black cherry . plum . spicy</i>	£5.60	£8	£20
Toro Pintado / malbec / Argentina / 13.5% <i>blackberry . rich . full bodied</i>	£5.90	£8.40	£21
Adobe / carmenere / Chile / 13.5% <i>plum . redcurrant . smooth</i>			£24
Prisma / organic monastrell / Spain / 14.5% <i>plum . fig . spicy</i>			£28
<i>{rosé}</i>			
Adobe / syrah, cabernet sauvignon, merlot / Chile / 12% <i>strawberry . blackcurrant . refreshing</i>	£6.80	£9.60	£24

## - PROSECCO -

- Villalta / 750ml / 11% / £27 -

- Il Caggio / 200ml / 11% / £9.50 -

*{natural wines?}*

*Natural wines are made with minimal intervention, both in the growing of the grapes and in the wine making. This means that at the very least they are organic and that nothing has been added or taken away during the whole process. This includes sulphites that are often used to preserve wines.*



# **BREAKFAST** {until 11:45 am}

*{please talk to us if you have any food allergies / gluten-free bread available - add £0.50}*

## **- SWEET PANCAKES -**

*{light & fluffy pancake stack with apple compote, house made granola & crème fraiche}*

- £8.50 / add bacon £1.50 / add organic maple syrup £2 -

## **- SAVOURY PANCAKES -**

*{pancake stack with bacon, fried eggs & an Arran mustard, chive & organic maple syrup sauce}*

- £9.50 -

## **- CROQUE APOTHECARY -**

*{cheddar, apple chutney & pickled walnuts in toasted bloomer bread, topped with a fried egg & rocket}*

- £9 / add Parma ham £2 -

## **- CINNAMON FRENCH TOAST -**

*{rolled sweet French toast filled with cinnamon butter and topped with cream cheese drizzle}*

- £7.50 / add bacon £1.50 -

## **- GOATS' CHEESE & CHILLI JAM BAGEL -**

*{caramelised goats' cheese topped with sesame seeds, with baby spinach,  
chilli jam & poached eggs on half a toasted bagel}*

- £9.50 / add Parma ham £2 -

## **- PORRIDGE -**

*{sweet & creamy chocolate porridge with winter spices, topped with candied orange zest}*

- £6 / add organic maple syrup £2 -

## **- BREAKFAST ROLL / ON TOAST -**

- one filling £4 {+50p for bacon, sausage or halloumi} / add fillings -  
black pudding / free range egg / veg haggis / mature cheddar / £1 each  
free range bacon / free range pork sausages / halloumi / £1.50  
mushrooms / baby spinach / tomatoes / £0.80 each

## **- THE BIG BEAR -**

*{full cooked breakfast with bacon, pork sausage, black pudding, free range eggs your way  
- fried, scrambled or poached, mushrooms, baked beans & sourdough toast}*

- £12 -

## **- THE BIG PANDA -**

*{vegetarian breakfast with Greek halloumi, vegetarian haggis, free range eggs your way  
- fried, scrambled or poached, tomatoes, mushrooms, baby spinach, baked beans & sourdough toast}*

- £11.50 -

- like it hot? Ask us for some of our Apothecary hot sauce, {365K} -



## LUNCH {12pm – 3pm}

*{please talk to us if you have any food allergies / gluten-free bread available - add £0.50}*

### - SOUP -

*{soup of the day served with artisan bread}*

- £5.50 -

### - SWEET / SAVOURY PANCAKES -

*{see the breakfast menu for the current toppings & prices – available all day}*

### - CROQUE APOTHECARY -

*{cheddar, apple chutney & pickled walnuts in toasted bloomer topped with a fried egg & rocket}*

- £9 / with Parma ham £11 -

### - TURKEY DINNER -

*{Barra Bronzes free range pulled turkey with free range bacon wrapped chipolatas, roasted Rooster potatoes, honey roasted parsnips, buttery sprouts, carrots, sage & onion stuffing, cranberry sauce & gravy, all in a giant Yorkshire pudding}*

- £22 -

### - SAUSAGE ROLL -

*{cooked to order turkey mince, free range pork sausage meat, cranberry sauce, sage & onion sausage roll, sweet potato wedges, baked beans & gravy mayonnaise}*

- £13 -

### - SMOKED HADDOCK FISHCAKE -

*{smoked haddock fishcake topped with a fried egg, with a mature cheddar & parmesan sauce & a salad garnish}*

- £13 -

### - TACOS -

*{your choice of topping on taco shells, with guacamole & a zesty, creamy sauce}*

- chicken, onion & peppers £12.50 / sweet potato, chipotle & black bean £11.50 -

### - LAMB BHUNA -

*{braised lamb shoulder in a curry sauce with fragrant basmati rice & mango chutney}*

- £16 -

### - TRUFFLE MAC & CHEESE -

*{chestnut mushrooms, baby spinach & truffle oil macaroni cheese topped with herby breadcrumbs}*

- £11 -

*{turn over for more}*





## - BURGERS -

*{in a pretzel bun served with hand-cut, oven baked, sweet potato wedges & a salad garnish}*

- **steak burger** with free range bacon & mature cheddar / £15 -
- **steak burger** with teriyaki mayonnaise, pickled chillis, fried peppers, spring onions & a fried egg / £15 -
- **sweetcorn burger** with a spiced tomato sauce, roasted red peppers & rocket / £13 -
- **THE ULTIMATE** / double steak burger, bacon, black pudding, onion marmalade & macaroni cheese / £22 -

*{extras} double your burger £3 / bacon £1.50 / cheddar £1 / onion marmalade £1*

## **BURGER & BEER THURSDAYS - every Thursday get a burger & beer for £16**

*{schooner of punk IPA or similarly priced beer or a soft drink for £16 / add £7 for ultimate burger}*

- **WEDGES** - / *{add a side of hand-cut, oven baked, sweet potato wedges to any dish - £4}*

## - CIABATTAS & WRAPS -

*{served with root vegetable crisps & a salad garnish}*

- Philly cheese steak ciabatta – minute steak, peppers, onions, mozzarella & cheddar / £16 -
- bacon, brie & cranberry sauce ciabatta / £11 -
- carrot & cumin seed fritters with a beetroot & walnut puree & cos lettuce wrap / £9.50 -

## - NACHOS -

*{warm tortilla chips, melted cheddar, tomato salsa, guacamole, sour cream and pickled chillies}*

- £7.50 for 1 / £14 for 2 -
- add beef chilli / £4 for 1 / £7.50 for 2 -

## - BOWL OF MARINATED OLIVES / £5 -

## - CHEESE PLATTER -

*{British cheese platter, spiced apple chutney, oatcakes & artisan bread}*

- £9.50 for 1 / £17 for 2 -

*- like it hot? Ask us for some of our Apothecary hot sauce, {365K} -*



## **- CAKES, SWEET TREATS & FINE PIECES -**

Do you fancy something utterly delicious with your drink or to perfectly round off your meal? If so, head up to the counter & feast your eyes on our ever changing selection of scrumptious treats.

Everything you see is baked from scratch with love in our kitchen.

## **- OUR COFFEE -**

Coffee is just coffee, right? You may have already guessed that that's not what we think! We love how diverse and incredibly exciting coffee can be! To this end we use what is termed speciality grade coffee. Roughly this is the top 10% of the world's coffee production in terms of quality. It is grown, harvested, processed, exported, roasted and finally brewed by us in ways that try to bring the best out of the coffee. If you are interested in reading more, check out the A5 clipboard on your table.

## **- WHAT YOU ARE EATING -**

We take particular care in sourcing every ingredient that is on this menu and try to make as much from raw ingredients as is feasible for our small kitchen team.

We change the menu seasonally, so to use as much UK grown fruit and vegetables as possible. Our free range eggs come from Rennie's Eggs in Fraserburgh. The pork is from free range and often rare breed pigs. The beef we use has been lovingly reared by local farmers and both our beef and pork has been butchered by our favourite butcher, Ewan Morrice, in Stuartfield. The fish we use comes through Blue Flag Seafoods in Aberdeen, some of it straight from Aberdeen harbour. Our dry ingredients, such as nuts, chocolate, sugar, flour, etc. that come from overseas are as ethically traded as possible; many of them carry the Fairtrade mark and come to us through Highland Wholefoods Co-op in Inverness. For more information, see the A5 clipboard on your table.



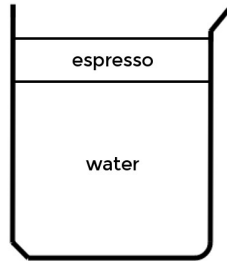
# ESPRESSO



**espresso**  
*{pure}*



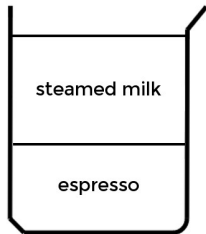
**macchiato**  
*{marked with foam}*



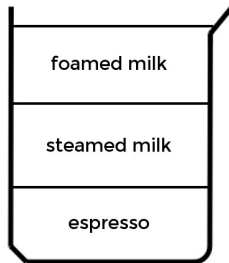
**long black**  
*{it's in the name!}*



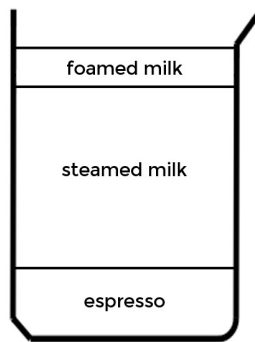
**piccolo latte**  
*{very short latte}*



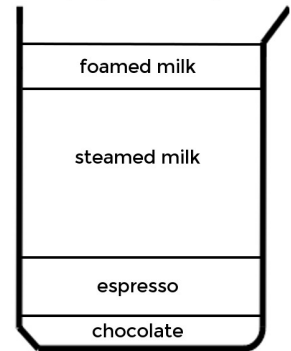
**flat white**  
*{strong and white}*



**cappuccino**  
*{velvety foam}*



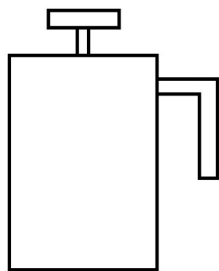
**latte**  
*{all about the milk}*



**mocha**  
*{decadent}*

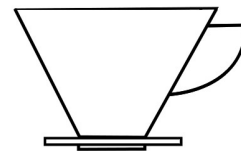
*{The milk in our drinks may be slightly cooler than you might be used to. This is because milk loses its natural sweetness when heated over 65°C, let's keep it sweet!}*

# 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 -

