



## Drinks

### COFFEE

**Brazil Fazenda Pantano** Full bodied with light, natural sweetness

**Guatemala Finca La Colina** Rich and smooth  
**Decaffeinated, Guatemalan** Dark roast and slightly sweet

Cafetière for 1 3.90

Cafetière for 2 6.90

Served with a choice of cream, hot frothy or cold organic milk, or rice or coconut milk

Vanilla, caramel, hazelnut or gingerbread syrup 60p

### LOOSE LEAF TEA

English breakfast or decaf English breakfast blend  
**Pot for 1 £2.80, pot for 2 £4.90**

Earl Grey, peppermint, gunpowder green, Assam, Darjeeling, camomile, Rooibos, hibiscus green tea, winter blend, Passion fruit & orange tisane, cinnamon secret, lemon sencha and mango, passionfruit & guava sencha

**Pot for 1 £3.10, pot for 2 £5.90**

### HOT CHOCOLATE

Choose from natural, Mint, white, mocha, hazelnut, vanilla or caramel. Full cream Jersey milk and real chocolate. Marshmallows on the side. 3.80

### SOFT DRINKS

San Pellegrino blood orange, lemon or grapefruit. 2.90

Belvoir ginger beer, raspberry lemonade, lime & lemongrass or elderflower pressé. 2.90

Orange, apple or mango juice 2.80

Coke or Diet Coke 2.50

Still or sparkling mineral water. 330ml 1.90, 750ml 3.50

### COCKTAILS

**House Bloody Mary.** Vodka, Big Tom tomato juice, banderilla. Glass 6.95

**Allotment Gin and Tonic.** With house dill gin. 6.95

**Aperol Spritz.** Aperol, prosecco, soda, orange. 6.95

**Negroni.** Campari, vermouth, gin, orange. 6.95

A range of spirits and mixers are also available.

### WINE

#### White

**Grange des Rocs Sauvignon/Viognier 2017, Pays d'Oc, France 12%.** Refreshing with typical flavours of citrus and gooseberry leaf softened by peachy Viognier 125ml 3.80 , 175ml 5.10, 250ml 7, Bottle 20

**Alpha Zeta C Chardonnay 2016, Veneto, Italy 13%.** Lightly oaked to give richness and concentration balancing crisp melon flavours. Bottle 25

**Cento Cavalli Grillo 2016, Eastern Sicily, Italy 13%.** Aromatic and delicate with lime zest aromas and full, balanced fruitiness. Bottle 28

#### Red

**Merlot, SO Vignerons Terres Cortal, 2017, Pays d'Oc, France 12.5%.** Soft, rounded, easy drinking with juicy blackcurrant and red fruit aromas. 125ml 3.80, 175ml 5.10, 250ml 7, Bottle 20

**Cabernet Sauvignon, Vignes d'Oc 2017, Pays d'Oc, France 12.5%.** Oak adds toasted bread and smoke to the red berry fruitiness. Bottle 25

**Bordeaux, Berger, France, 2015, 14%.** Made by English vintner Jonathan Maltus. Classy with well integrated tannin, bring out the best of all the grapes. Bottle £28

#### Rosé

**Alpha Zeta Rosato, Verona, Italy, 2017, 13%.** Fruit forward with summer berries and a light-medium acidity. 125ml £3.80 , 175ml £5.10, 250ml £7, Bottle £20

#### Prosecco

**House Prosecco, Italy 11%.** Delightful and bright. Clean apple and pear notes and a creamy fizz. 125ml £5 Bottle £20

### BEER AND CIDER

**Adnams dry hopped lager 4.2%.** Light and crisp with tropical flavours. 330ml, 4.25.

**St Peter's Ruby Red Ale 4.3%.** Distinctive spicy, peppery and pleasant woody flavours. 500ml, 4.40.

**St Peter's Golden Ale 4.7%.** Caramel aromas, toffee apple and late bitterness. 500ml, 4.25.

**St Peter's Gluten Free 4.2%.** A clean crisp ale with a pilsner style finish. 500ml £5.45

**Aspall draught cyder 5.5%.** Fruity, dry and zippy 500ml, 5.

**Aspall Peronelle's Blush 4%.** Sweet and sharp with flavours of blackberry. 500ml, 5.

Service not included. All tips go to the Café team.

If you have any allergies or intolerances, please speak to a member of the team