



Drinks Menu

Signature Söderberg Cocktails

Kladkakka Negroni Akvavit, Cynar, Vermouth, Chocolate	9.00
Cinnamon Margarita Tequila, Akvavit Klar, Cinnamon, Lime	9.00

Fika Martini Spirit of Hven Vodka with a double shot of espresso & 50ml homemade coffee liqueur served with a mini chocolate treat. Our signature cocktail!	11.00
Söderberg Collins Spirit of Hven gin(50ml), elderflower, mint & lime	9.50
Mimosa Prosecco topped with freshly squeezed orange juice	7.50
Aperol Spritz Aperol, Prosecco, soda water	9.50

Söderberg Bellini Prosecco, lingonberry & cardamom	7.00
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BEER

Pillars Helles	4.50
Pillars Lager	4.50

SOFT

BY THE BOTTLE

Thirsty Planet still water 330ml	2.50
Thirsty Planet sparkling water 330ml	2.50
Fairtrade Karma Cola 330 ml	3.30
Fairtrade Karma Cola Sugar free 330 ml	3.30
Gingerella Organic Ginger Ale 330 ml	3.30
Lemony Organic Lemonade 330 ml	3.30
Lemonaid Passion Fruit 330 ml	3.50
Lemonaid Lime and Lemon 330 ml	3.50
Lemonaid Blood Orange 330 ml	3.50
Momo Kombucha Elderflower	4.00
Momo Kombucha Raspberry and Hibiscus	4.00

COLD PRESSED

Orange	4.10
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WINE

SPARKLING	125ml bottle
<i>Ceradello Prosecco Spumante</i>	6.50 / 35.00
<i>Delicate fruit and floral aroma, peach palate, fresh finish, appealing texture</i>	
<i>Henners Brut</i>	55.00
<i>English sparkling: green apple, pear, sourdough, brioche, elegant, refreshing, long finish</i>	
ROSE & ORANGE WINE	175ml bottle
<i>Wild House Grenach</i>	7.10 / 27.00
<i>Pale rosé, coppery hue, crisp, vibrant, youthful strawberry fruit, fresh acidity, crisp finish</i>	
<i>Emiliana Animalia</i>	35.50
<i>Golden orange, fragrant, ripe stone fruits, figs, dried herbs aroma</i>	
WHITE	175ml bottle
<i>Da Vero Biologico Catarratto, IGT Terre Siciliane [Organic]</i>	23.00
<i>Citrus and fennel aroma, fresh incisive palate, grapefruit, preserved lemon, tangy finish.</i>	
<i>Adobe Reserva Sauvignon Blanc, Casablanca Valley [Organic]</i>	7.90 / 30.00
<i>Complex nose, grapefruit, lime, bay leaf, smooth palate, citrus freshness, good volume, persistence</i>	
<i>Diez Siglos Verdejo Ecológico</i>	24.50
<i>Fresh citrus, herbaceous aroma, ripe stone fruit, appealing texture, zesty lime</i>	
<i>Vila Nova Vinho Verde</i>	25.00
<i>Floral, citrus, tropical aroma, off-dry palate, ripe melon, refreshing finish</i>	
<i>Montresor Lugana Bio [Organic]</i>	32.50
<i>Fragrant aromas of white flower, tropical fruit, gently honeyed notes and minerality</i>	
<i>Henners Gardner Street Classic Bacchus Chardonnay</i>	45.00
<i>Aromatic, bright, zesty, elderflower, gooseberry, stone fruit, lime zest, creamy finish</i>	
RED	
<i>Ananto Organic Bobal Tempranillo</i>	7.60 / 29.50
<i>Smooth, blueberry, blackberry notes, juicy plum, velvety, warm, spicy finish</i>	
<i>Coterie by Wildeberg Cabernet Franc Malbec, Coastal Region</i>	32.50
<i>Plush, richly flavoured, ripe black fruit, savoury notes, spicy oak, juicy acidity.</i>	
<i>Novas Gran Reserva Cabernet Sauvignon, Colchagua Valley [Organic]</i>	28.50
<i>Black cherry red, intense blackcurrant, green capsicum aroma, black pepper, tobacco leaf hints</i>	
<i>Strange Kompanjie Cinsault, Paarl</i>	29.00
<i>Bright, fresh strawberry, juicy cherry, tangy berry, fresh acidity, delicious</i>	
<i>Les Pivoines, Beaujolais Villages - served chilled</i>	32.50
<i>Juicy, super ripe Gamay fruit, summer fruit compote, vibrant acidity, approachable finish</i>	
<i>Ontañón Rioja Natura</i>	37.00
<i>Bramble, fig, plum, herbal, spicy, complex, supple tannins, mineral</i>	
<i>Nicosia Etna Rosso Contrada San Nicolò</i>	46.00
<i>Wild cherry, herbal, spicy aroma, elegant, complex, redcurrant, sour cherry, savoury.</i>	

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No extra charge for non-dairy

COFFEE * | *Our own signature beans, roasted in Edinburgh by Obadiah*

Espresso	2.90 sgl / 2.90 dbl
Americano	3.00
Long Black	3.00
Macchiato	3.00
Flat White	3.60
Cappuccino	3.90
Latte	3.90
Matcha Latte - ceremonial grade	5.00
Mocha	3.90
Iced Black	3.20
Iced Latte	4.20
Iced Matcha Latte - ceremonial grade	5.50
Iced Chai	4.20
Iced Mocha	4.30
Iced Berry Hibiscus Tea with lemon	4.00
Iced Green Tea with lemon	4.00

TEA † <i>From Shibui</i>	3.20
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BLACK

English Breakfast, English Breakfast Decaf, Earl Grey, Masala Chai, Happy Valley Darjeeling, Vanilla

GREEN

Jasmine, Gunpowder

HERBAL

African Winter, Lemon Punch, Berry Hibiscus - Loose, Peppermint, Chamomile, Turmeric & Ginger

VALRHONA HOT CHOCOLATES

Regular	3.90
Cardamom	3.90

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