



# Drinks Menu

## COCKTAILS

Söderberg Bellini | Prosecco, lingonberry & cardamom

10.00

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

11.50

Mimosa | Prosecco topped with freshly squeezed orange juice

9.00

Aperol Spritz | Aperol, Prosecco, soda water

11.50

## 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

3.70

Fairtrade Karma Cola Sugar free 330 ml

3.70

Gingerella Organic Ginger Ale 330 ml

3.70

Lemony Organic Lemonade 330 ml

3.70

Lemonaid Passion Fruit 330 ml

4.00

Lemonaid Lime and Lemon 330 ml

4.00

Lemonaid Blood Orange 330 ml

4.00

Momo Kombucha Elderflower

4.30

Momo Kombucha Raspberry and Hibiscus

4.30

### COLD PRESSED

Orange

4.10

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## WINE

## SPARKLING

125ml | bottle

*Ceradello Prosecco Spumante*

7.80 / 37.00

*Delicate fruit and floral aroma, peach palate, fresh finish, appealing texture**Henners Brut*

55.00

*English sparkling: green apple, pear, sourdough, brioche, elegant, refreshing, long finish*

## ROSE &amp; ORANGE WINE

175ml | bottle

*Wild House Grenach*

7.10 / 30.00

*Pale rosé, coppery hue, crisp, vibrant, youthful strawberry fruit, fresh acidity, crisp finish*

## WHITE

175ml | bottle

*Da Vero Biologico Catarratto, IGT Terre Siciliane [Organic]*

27.00

*Citrus and fennel aroma, fresh incisive palate, grapefruit, preserved lemon, tangy finish.**Adobe Reserva Sauvignon Blanc, Casablanca Valley [Organic]*

8.60 / 34.00

*Complex nose, grapefruit, lime, bay leaf, smooth palate, citrus freshness, good volume, persistence**Vila Nova Vinho Verde*

28.00

*Floral, citrus, tropical aroma, off-dry palate, ripe melon, refreshing finish*

## RED

175ml | bottle

*Ananto Organic Bobal Tempranillo*

8.20 / 33.00

*Smooth, blueberry, blackberry notes, juicy plum, velvety, warm, spicy finish**Coterie by Wildeberg Cabernet Franc Malbec, Coastal Region*

35.00

*Plush, richly flavoured, ripe black fruit, savoury notes, spicy oak, juicy acidity.*

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No extra charge for non-dairy
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COFFEE \* | Our own signature beans, roasted in Edinburgh by Obadiah

	2.80 sgl / 2.90 dbl
Espresso	3.30
Long Black	3.30
Americano	3.00
Macchiato	3.30
Cortado	3.70
Flat White	3.90
Cappuccino	3.90
Latte	4.10
Mocha	5.00
Matcha Latte - ceremonial grade	3.80
Chai Latte	4.20
Turmeric Latte	3.20
Iced Black	4.20
Iced Latte	5.50
Iced Matcha Latte - ceremonial grade	4.20
Iced Chai	4.30
Iced Mocha	4.00
Iced Berry Hibiscus Tea with lemon	4.00
Iced Green Tea with lemon	

Add organic 100% Maple Syrup fo 50p

TEA | From Shibui 3.20

## 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 &amp; Ginger

## VALRHONA HOT CHOCOLATES

Regular	4.00
Cardamom	4.10

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