

# Drinks Selection

If there is a Scottish product available to us that is equivalent to the market leader then we choose to support our fellow Scottish businesses.

Scotland is awash with fantastic artisan food producers and we love finding, sampling and then showcasing the best produce that Scotland has to offer.

Our drink selection is no different. With a long history of brewing and distilling the selection of Scottish made drinks is constantly growing and evolving. Everything from real lemonades to rum is being produced all over Scotland by people passionate about their products.

In recent years an explosion of new companies has led to a rapid growth in terms of style and range of drinks that are now being made. Innovation and experimentation are leading to new and exciting products being launched almost on a weekly basis.

It is no longer just Whisky that Scotland is recognised for. Over 70% of all Gin produced in the UK is now made in Scotland, add to that the Scottish Vodkas, Rums, Beers, Liqueurs, Soft Drinks & Tonics and as you will see it is \*almost\* possible to fully stock a bar with just Scottish produce.

One exception is our wine list. Scotland does produce some very good quality fruit wines but we have chosen to offer a selection of wines from around the world many of them from vineyards that Scott & Steph have visited on their travels or from producers that we have met at tastings and trade fairs.

There may be some drink categories that we do not stock due to our size and location, please ask and we will be happy to recommend an alternative.

# Cocktails

The following short cocktail list showcases some of our favourite Scottish Ingredients.

**Kir Royale** **£14.00**  
Edinburgh Gin Raspberry Liqueur, Camel Valley Brut  
Award winning sparkling wine from Cornwall sweetened with Scottish Raspberry.

**French 75** **£15.50**  
Colonsay Wild Island Gin, Lemon Juice, Sugar, Camel Valley Brut  
A refreshing citrus hit with a kick of gin.

**Espresso Martini** **£9.80**  
Puffing Billy Vodka, Glenlyon Coffee, Crossbill Coffee Liqueur, Sugar  
An alternative caffeine fix, if you dont take sugar in your coffee just let us know.

**Bramble** **£9.80**  
Badvo Gin, Lemon Juice, Sugar, Ogilvy Cassis  
Classic citrus gin cocktal served over crushed ice topped with a drizzle of Scottish cassis.

**Negroni 100 % Scottish** **£9.80**  
Crossbill Gin, Valentian Rosso Vermouth, Sweetdram Whisky Amaro  
Juniper led Crossbill 100 mixed with Scottish Vermouth and Scottish Amaro, bitter & dry with a hint of smoke and herbs.

**Lussa Collins** **£9.80**  
Lussa Gin, Lemon Juice, Sugar, Summerhouse Misty Lemonade  
All things lemon create a dangerously refreshing drink.

**Dark N Stormy** **£9.80**  
Dark Matter Spice Rum, Lime, Sugar, Angostura, Summerhouse Ginger Beer  
A fiery Scottish rum daiquiri topped with ginger beer.

**Aelder Daiquiri** **£9.80**  
Ninefold Pure Rum, Aelder Liqueur, Lime, Sugar served straight up, this Scottish Elderberry daiquiri is deep, dark and rich.

# Whisky Cocktails

Scottish malt whisky does not have to be drunk neat!

The crafts men and women who produce Scotland's national drink want you to enjoy it whether that is neat, on the rocks, with water or as part of a refreshing cocktail.

## **Penicillin**

**£9.80**

Aberfeldy 12, Kings Ginger Liqueur, Ardbeg 10, Heather Hills Honey, Lemon Sour with honey sweetness, subtle smoke and ginger spice. Purely for medicinal purposes.

## **Old Fashioned**

**£9.80**

Edradour 10, Sugar, Angostura

The use of bourbon casks by Edradour mean that it is perfectly suited to an old fashioned. Simply stirred over ice (for a long time!) making a very sipable cocktail.

## **Highland Park Long**

**£9.80**

Highland Park 12, Lime, Sugar, Summerhouse Ginger Beer

A recommendation straight from the makers themselves. A Scottish take on the moscow mule. Long and refreshing.

## **Whisky Sour**

**£9.80**

Auchentoshan American Oak, Lemon, Sugar, Egg White

A very refreshing classic mix of sweet & sour with egg white giving texture.

**Contains unpasteurised egg white**

## **William Wallace**

**£9.80**

Aberfeldy 12, Valentian Rosso Vermouth, Pedro Ximenez Sherry

A slight twist on the classic Rob Roy cocktail switching some of the vermouth for rich PX sherry creating a deep complex martini.

# Scottish Gin

New distilleries are opening up all over the country, and there's never been a better time to enjoy Scottish gin which accounts for 70% of the UK's overall gin production. Such a diverse category leads to a variety of different tastes and styles to sample.

**\*\*\* We normally have around 50 different Scottish Gins available and we change the range every week. The following list is just an example of some of the gins that we stock \*\*\***

25ml

## Crossbill

**Crossbill Highland Distilling, Glasgow, 43.8%**

**£4.20**

With the help of the Forestry Commission and PlantLife.org, Crossbill has revived Scotland's juniper production and is able to produce the only gin to use 100% Scottish juniper. A celebration of juniper and rosehip, two bold and fresh Highland botanicals.

## Tobermory

**Tobermory Distillery, Isle of Mull, 43.3%**

**£4.20**

All of the hand-picked botanicals including heather, Hebridean tea, juniper and sweet orange peel, are steeped for a minimum of 24 hours in a unique base spirit. This spirit is made up of both Grain Neutral Spirit and our spirit from Tobermory's own whisky stills. Fresh juniper balanced with sweet orange and lemon, hints of coriander, gentle herbs and spices, with a luxurious, creamy mouth-feel and a hint of sweet malt.

## Lussa

**Ardlussa, Isle of Jura, 42.0%**

**£4.20**

Lussa use 15 botanicals that they grow or forage themselves on the island. They grow roses, lemon balm and ground elder and also forage for sea lettuce, bog myrtle, watermint, elderflower, Scots pine, honeysuckle, lime flowers and rosehips. The other main ingredient is lemon thyme which they grow in their own polytunnels and source from the local community – often in exchange for Lussa gin!

Lussa Gin has a complex flavour with fresh and zingy lemon thyme, balanced with the pine notes of juniper, a touch of warmth from coriander seed all bound together with the smoothness of rose.

# Scottish Gin

**This is just a small sample of our 50+ Scottish Gins that we have on the bar. Just ask and we will be able to find something for you to try.**

**25ml**

## **Achroous**

**Electric Spirit Co, Leith, 41.0%**

**£4.20**

Other than juniper, The Electric Spirit Co. opted for non-traditional botanicals including Sichuan Pepper, which adds a woody, floral warmth and spice to the taste. Sensitively made so the botanicals blend and compliment the faint aniseed and herbal kick of fennel.

## **Lind & Lime**

**Port of Leith Distillery, Leith, 44.0%**

**£4.20**

Born in Edinburgh in 1716, James Lind is a relatively unsung hero, by 1747 he had become Surgeon of a ship called HMS Salisbury. It was on this vessel that he conducted what is recognised today as one of the first clinical trials ever recorded. Lind selected twelve sailors on the Salisbury with scurvy, and allocated two men each to six different treatments for a period of fourteen days. He recorded that the 'most sudden and visible good effects' were shown by the sailors eating citrus fruits. Hence the addition of lime within this gin. To balance the powerful citrus freshness, the distillers also used pink peppercorn alongside five other botanicals (including juniper) to create the recipe.

## **Glen Wyvis**

**Glenwyvis Distillery, Dingwall, 40.0%**

**£4.20**

Established in 2015 the idea was to unite the community of Dingwall through the creation of a distillery owned in-part by local people. Dingwall's last whisky distillery closed in 1926. After a 90 year absence, GlenWyvis revived the town's lost distilling tradition, and made its own history in 2016 by running a record-breaking open share offer. More than 3,000 like-minded people invested in GlenWyvis to create the first ever 100% community-owned distillery

GoodWill has a crisp, full-bodied taste with distinct hints of orange and lemon, followed by a spiced warmth of coriander and cinnamon.

# Scottish Gin

**This is just a small sample of our 50+ Scottish Gins that we have on the bar. Just ask and we will be able to find something for you to try.**

**25ml**

## **Arbikie Kirsty's**

### **Arbikie Highland Estate, Angus, 43.0%**

**£4.20**

Distilled from potatoes, Kirsty's Gin is named after master distiller at Arbikie, Kirsty Black, who carefully chose local botanicals to represent Arbikie's unique landscape and surroundings. The kelp, carline thistle and blaeberreries represent the elements of ocean, rock & land that surround the Scottish east coast farmlands. Smooth, creamy, floral, citrus with delicate black pepper notes.

## **Arbikie AK's**

### **Arbikie Highland Estate, Angus, 43.0%**

**£4.20**

AK'S Gin is distilled using wheat farmed at Arbikie. It is flavoured with fresh honey, black pepper and cardamon. The honey originates from nearby bees that forage the local area. The Viscount wheat is grown in Arbikie's own fields a stones-throw from the distillery. The honey comes through clearly, bringing creamy sweetness to the palate. Helpings of peppery spices and oily juniper give it some balance.

## **Caorunn**

### **Balmenach Distillery, Cairngorms, 41.8%**

**£4.20**

Caorunn, pronounced 'ka-roon', is the Gaelic word for Rowan Berry – a Celtic botanical that forms the very soul of the gin. Made with a combination of traditional and handpicked botanicals including rowan berry, heather, coul blush apple and dandelion.

## **Seven Crofts**

### **Highland Liquor Co, Ullapool, 43.0%**

**£4.20**

Marvellously flavoursome Scottish gin here from the Highland Liquor Co., Seven Crofts Gin features seven botanicals, including pink peppercorn, cubeb, fresh lemon peel and more. Notes of perfumed forest fruit and a suggestion of woodland. The juniper is assertive with spicy hints of coriander and pink pepper and a long, warm finish.

# Scottish Rum

Rum may be more commonly associated with the tropical islands of the Caribbean than the rugged British Isles, but in 2015, rum distillation came to Scotland for what was thought to be the first time when Dark Matter Distillers unveiled its first product.

**25ml**

## **Ninefold Pure Single Rum**

**Ninefold Distillery, Lockerbie, 40.0%**

**£4.20**

An unaged rum pot distilled from sugar cane molasses in Scotland, Ninefold Pure Single Rum is deliciously smooth and creamy. Notes of vanilla, caramel, butterscotch and citrus, with a long and spicy finish.

## **Ninefold Dormont Spiced Rum**

**Ninefold Distillery, Lockerbie, 40.0%**

**£4.20**

Naturally flavoured with nutmeg, allspice and aniseed. A little sugar and natural caramel are added to sweeten it up and give it a beautiful colour.

The flavours of the spices are beautifully balanced with the caramel and butterscotch. As lovely with just ice, as it is served with your favourite mixer.

## **Dark Matter Spiced Rum**

**Dark Matter Distillers, Banchory, 40.0%**

**£4.20**

Produced at Scotland's first ever rum distillery, in Banchory, by two brothers, Jim and John Ewen, Dark Matter Spiced Rum is a molasses-based rum that features full-bodied notes of long pepper, fresh ginger, green peppercorns and allspice.

## **Sea Wolf White Rum**

**SeaWolfRum, Edinburgh, 41.0%**

**£4.20**

Jason Scott & Mike Aikman of Bramble Bar in Edinburgh (Top 50 Best bar in the World) were looking for a UK based white rum for use in their cocktails. When they couldn't find one they did what any self respecting bartender would do - make their own. Produced at Ogilvy in Angus, using molasses, this is full of tropical-fruit notes, with hints of citrus and spice.

# Scottish Vodka

Scotland is in fact, a vodka loving nation, it makes up around 35 per cent of our spirit intake – beating both blended whisky (13 per cent) and gin (7 per cent). However distillation of Vodka in Scotland is still very small scale.

**25ml**

## **Puffing Billy Steam Vodka**

**The Borders Distillery, Hawick, 40%**

**£4.20**

Malted barley gives Puffing Billy Steam Vodka a rich, creamy texture. The spirit vapours are steamed through charcoal rather than filtered as a liquid. The only vodka in the world made in this way. Its full rounded smoothness provides an excellent balance to sharp and dry mixer flavours like tonic water or ginger beer.

## **Ogilvy Scottish Potato Vodka**

**Hatton of Ogilvy Farm, Angus, 40%**

**£4.20**

Sadly, each year a large percentage of misshapen potatoes are rejected by supermarkets. Their loss is our gain. The Ogilvy Distillery, built on their farm in 2014 by the Jarron family, now uses these rejected potatoes for vodka production. Smooth warmth of potato spirit, a sweet, creamy character with fruity esters, a hint of toffee and green pasture notes.

## **Holy Grass Vodka**

**Dunnet Bay Distillers, Caithness, 41.5%**

**£4.20**

The unusual botanical Holy Grass (or Anthoxanthum nitens) was discovered on the banks of the nearby Thurso River by Robert Dick, a legendary botanist. Additionally, Highland apples and apple juice are used to complement the vodka's herbal character.

## **Tattie Bogle Potato Vodka**

**Arbikie Highland Estate, Angus, 40%**

**£4.20**

Arbikie Estate is a four generation family-owned working farm perched on the east coast of Angus. A genuinely single-site, field to bottle operation – the ingredients for all their spirits are planted, sown, grown and harvested within an arms-length of the distillery. The vodka tastes silky smooth with creamy, rich, black pepper and hints of pear.

# Scottish Liqueurs

Liqueur, refers to a spirit sweetened with 100g of sugar per litre and bottled at least 15% ABV. With its vast range of spirit drinks it is therefore no surprise that Scotland is home to an ever increasing and varied range of liqueurs.

## Whisky Liqueur

50ml

### **Drambuie**

**William Grants, Glasgow, 40.0%**

**£7.00**

Drambuie is perhaps the most famous liqueur made with Scotch whisky, heather and herbs and spice.

### **Glavya**

**White & Mackay, Glasgow, 35.0%**

**£7.00**

The other popular Scottish liqueur made with whisky, honey, spices, almonds and tangerines.

## Cream Liqueur

### **Arran Gold**

**Isle of Arran Distillers, Arran, 17.0%**

**£6.00**

Scotland's answer to its famous Irish counterpart. Made with a healthy dose of Arran malt whisky, this is a cream liqueur where you can really taste the quality

## Coffee Liqueur

### **Cross Brew**

**Crossbrew Co, Edinburgh, 20.0%**

**£6.00**

From the award winning team behind Edinburgh's Bramble and Lucky Liquor Co cocktail bars comes this purist take on a coffee liqueur. Using nothing but dark roasted coffee, new-make spirit, sugar and water, Cross Brew keeps it simple yet rich and deep

### **Spiced Mocha**

**Dark Matter Distillers, Banchory, 20.0%**

**£6.00**

From Scotland's first rum distillery comes this modern take on a coffee liqueur. Combining rich Arabica coffee, toasted South American cocoa seeds and heat from Aji chilli peppers, we discovered new levels of delicious when blended with our own base rum.

# Scottish Liqueurs

## Amaretto Liqueur

### Amaretto

#### **Gin Bothy, Kirriemuir, 20.0%**

**£7.00**

Following a trip to Italy, the mind behind Gin Bothy came back with a nugget of inspiration for a new addition to the Gin Bothy range - an Amaretto Liqueur! To make it, Amaretto is infused into Gin Bothy's Original gin with a touch of sugar, imparting lip-smacking nutty, fruity notes.

## Fruit Liqueur

### Creme de Cassis

#### **Hatton of Ogilvy Farm, Angus, 16.1%**

**£6.00**

The exceptional summer of 2018 produced an abundance of blackcurrants, but not all of them had a home to go to. The ethos at Ogilvy, they hate to see things go to waste, so they had the idea to fuse the unloved blackcurrants with their vodka that is made from wonky potatoes.

### Spiced Rhubarb

#### **Dark Matter Distillers, Banchory, 20.0%**

**£6.00**

The first experiment in creating a rum liqueur in the Dark Matter Lab. They looked at finding a new way of bringing together the established and well-loved flavour set of rum with fresh ginger, and adding tangy rhubarb into the equation.

### Aelder Elixir

#### **Buck & Birch, Macmerry, 17.0%**

**£6.00**

Aelder is made from an array of Scottish botanicals mixed with foraged elderberries and blended with whisky.

### Raspberry

#### **Still River, Royal Deeside, 18.0%**

**£7.00**

Intensely sweet, juicy and fruity raspberry bursting onto the palate, with a slightly natural tartness.

### Various

#### **Edinburgh Gin, Edinburgh, 20.0%**

**£6.00**

The team at Edinburgh Gin have a vast selection of flavoured liqueurs and our range often changes. Ask to see which we have:

Apple & Spice / Rhubarb & Ginger / Raspberry / Orange Blossom & Mandarin

# Scottish Beers & Cider

Beer is pretty big business in Scotland. With more than 100 breweries operating across the country, the variety and quality of beer and ale being produced and served in Scotland is greater than ever.

## **Kveik Session IPA**

**330ml Can**

**Wasted Degrees, Blair Atholl, 4.3%**

**£5.00**

Naturally hazy and beautifully bright session IPA. Fermented on Voss Kveik and dry hopped with Azacca, Citra and Mosaic for lashings of juicy citrus aromas and flavours.

## **Schiehallion Lager**

**330ml Bottle**

**Harviestoun, Alva, 4.8%**

**£5.00**

When you name your beer after the local Rannoch mountain Schiehallion, your beer better be breath-taking too. This has an elegant head, fresh crispness and a lingering grapefruit finish.

## **Bitter & Twisted Golden Ale**

**330ml Bottle**

**Harviestoun, Alva, 4.2%**

**£5.00**

Crystal malt for sweetness, aromatic fruit from the hops and oats to give the brew some body. Not to mention a naughty tingling lemon finish.

## **Oh My Darling Clementine & Pomegranate Sour**

**440ml Can**

**Fallen Brewing, Kippen, 4.5%**

**£5.50**

A bold, tart and brightly coloured sour beer which is both refreshing and sweet. The pomegranate & clementine combination delivers a festive citrus twist that will enliven the palate and contrast with the heartiest winter fare.

## **Chew Chew Milk Stout**

**440ml Can**

**Fallen Brewing, Kippen, 6.0%**

**£5.50**

A sweet, chewy stout brewed with soft brown sugar, lactose and sea salt. The recipe was originally conceived to be paired with Jura whisky as part of their tastival project. As such, this rich and unctuous dark beer is the perfect accompaniment to a lightly-peated whisky, for a complex hawf & hawf.

## **Black Stout**

**330ml Bottle**

**WEST, Glasgow, 4.3%**

**£5.50**

It's like a pint of fresh espresso with rich fudge and treacle flavours held together with Herkules hops. Bold and smoky, reminiscent of a roast coffee.

# Scottish Beers & Cider

## **Pale Blonde**

**500ml Bottle**

**Glen Spean Brewing Co, Spean Bridge, 3.6%**

**£5.20**

Lovely fresh, biscuity and refreshing blonde ale. Enjoy the malty aroma with its light fresh citrus hit and smooth finish.

## **Red Revival**

**500ml Bottle**

**Glen Spean Brewing Co, Spean Bridge, 4.5%**

**£5.20**

Lovely fresh, biscuity and refreshing blonde ale. Enjoy the malty aroma with its light fresh citrus hit and smooth finish.

## **Vagabond Pale Ale ( Gluten Free)**

**330ml Bottle**

**Brewdog, Ellon, 4.5%**

**£5.20**

Citrus and tropical fruit flavours meld with a light caramel malt base, giving way to a riot of resinous bitterness.

## **Original Cider**

**330ml Bottle**

**Scruffy Dog, Methven, 5.0%**

**£4.80**

Crisp, light and lively with a hint of sweetness. Traditionally crafted with care. Made with 100% fresh British apples. Fermented with champagne yeast.

# Alcohol Free Scottish Beers

## **Nanny State**

**330ml Bottle**

**Brewdog, Ellon, 0.5%**

**£4.00**

A brigade of speciality malts and North American hops sends bitterness to the brink and back.

## **Wheesht Dark Ale**

**330ml Bottle**

**Harviestoun, Alva, 0.0%**

**£4.00**

A dark ruby ale with aromas of roasted chocolate, sweet biscuit and dried fruit.

# Scottish Soft Drinks

It is often reported that Scotland is the only country in the world where Coca Cola is not the biggest selling soft drink.

Irn Bru “Scotland’s other national drink” is the market leader, probably helped by it’s magical healing powers the morning after a few too many whiskys.

Scotland produces a variety of soft drinks and these are some of our favourites.

**Irn-Bru** **330ml**  
**A.G. Barr, Glasgow** **£2.60**

Launched in 1901, Irn-Bru is a carbonated soft drink made to a secret recipe, which contains 32 flavours. The unique combination of ingredients delivers the indescribable and phenomenal taste and colour.

**~~Alba Cola~~ (OUT OF STOCK)** **330ml**  
**Caledonian Cola Company, Glasgow** **£2.60**

Alba Cola is made with Scottish water and heather extract, an homage to one of Scotland’s most iconic flowers. Lightly carbonated with a buzz of botanicals, the recipe is made with all-natural sugars.

**Ginger Beer** **330ml**  
**Summerhouse, Peathill** **£2.60**

Handcrafted using all natural fruits, herbs and spices. Bold and zingy.

**Misty / Raspberry / Hint o’ Mint / St Clement’s** **250ml**  
**Summerhouse, Peathill** **£2.60**

A range of real lemonades and sodas, made from all natural ingredients on a family run farm near Rosehearty in the North East of Scotland.

**Walter Gregor Tonic** **200ml**  
**Summerhouse, Peathill** **£2.60**

A light and crisp tonic water with a soft bubble. Lovely on its own and perfect for a G&T where you wish to taste the gin.

**Highland Spring Water (Still / Sparkling)** **330ml £2.50**  
**Blackford, Perthshire** **750ml £5.00**

Perthshire’s finest water sourced from the Ochil Hills.

# Eteaket Tea

Edinburgh based Eteaket Teas, produce the highest quality selection of unique, ethically sourced and innovative loose leaf teas in Scotland

## **Breakfast Blend (Black)**

**£2.80**

Hand picked Ceylon and Assam black teas. This is our 'regular cuppa' although there is nothing regular about this tea, it is wonderfully robust and malty with a gentle smoky edge and a hint of oak.

## **Royal Earl Grey (Black)**

**ALL £3.00**

Built on a base of exceptional whole leaf Ceylon tea which is scented with natural Bergamot Oil (extracted from the rind of the Bergamot orange) and embellished with cornflowers to create a truly regal Royal Earl Grey.

## **Blooming Marvellous (Green)**

Flavoured Sencha green leaf is expertly blended with bright mallow and sunflower petals, exquisite rosebuds, sweet vanilla and fresh tangy fruit. Creating a sweet and slightly floral green tea with bags of taste and personality!

## **Perfect Pepermint (Herbal/Fruit - Caffeine-Free))**

This Perfect Peppermint infusion is cool and invigorating. Peppermint tea also helps to cleanse your palate and aid digestion.

## **Chillaxin Chamomile (Herbal/Fruit - Caffeine-Free))**

The perfect tea to help you kick back and unwind. Our Chamomile is made up of the whole Chamomile flower and creates a sweet intoxicating, elegant floral flavour.

## **Cranberry & Apple Riot (Herbal/Fruit - Caffeine-Free))**

The apple creates a beautifully sweet taste with the cranberry pieces adding a slightly tart finish. An absolute riot in a tea cup.

## **Sea Buckthorn (Herbal/Fruit - Caffeine-Free))**

The blend features 50% Sea Buck Berries mixed with dried apple pieces, hibiscus blossom, elderberries and cranberries. Sweet yet tart flavour that has plenty of ZING!

## **Big Red Rooibos (Red Bush - Caffeine-Free))**

It has a soft, but at the same time tart, flavour with top notes of oranges and dried hay.

**Please note: After dinner service all of our teas/coffees are served with Petit Fours and are priced at £4.50 per person.**

# Glenlyon Coffee Roasters

Set up back in 2011 at the top of Glenlyon, one of the most beautiful and remote glens in the Scotland, Fiona & Jamie were one of our first suppliers. Having expanded over the years you can now find their roastery in Aberfeldy and it is well worth making a stop to pick up some of their fine coffee.

All of their speciality coffees are 100% traceable and ethically sourced. Building direct, long term relationships with producers and trading partners throughout the supply chain they pay the coffee farmers that they work with significantly above Fairtrade prices.

## Single Origin Espresso Beans

Fiona, Jamie and their team know their coffees!

We trust their judgement, so when we place our order we just ask them to send us which ever great beans they are working with at the time. This means that we are constantly serving the best seasonal coffees from around the world, all roasted just over the hills you can see out the window.

<b>Espresso</b>	<b>£2.80</b>
<b>Americano</b>	<b>£2.80</b>
<b>Macchiato</b>	<b>£2.80</b>
<b>Double Espresso</b>	<b>£3.10</b>
<b>Latte</b>	<b>£3.10</b>
<b>Flat White</b>	<b>£3.10</b>
<b>Cappuccino</b>	<b>£3.10</b>
<b>Mocha</b>	<b>£3.10</b>

**Please note: After dinner service all of our teas/coffees are served with Petit Fours and are priced at £4.50 per person.**

