

S A M P H I R E

ON THE DECK

LUNCH MENU

Snacks

Marinated Provençal olives GFA DFA VGA	2.95
Rustic Italian bread, extra virgin olive oil & balsamic DFA VGA	2.75
Salt and pepper squid, roasted garlic aioli and lime GFA DFA	4.95/7.95

Small Dishes

Haggis scotch egg, grain mustard & whisky mayonnaise	6.95
King prawns in garlic & chilli oil, Aioli, toasted ciabatta GFA DFA	9.45
Soup of the day with rustic bread GFA DFA VGA	4.55
Pan seared scallops, chorizo, crispy leeks, garlic roasted squash purée, GFA	11.95/21.95
Shellfish & smoked bacon chowder, rustic bread	8.75
Charred cauliflower bao buns, gochujang ketchup, cracked peanuts, pickled vegetables GFA DFA VGA	5.95
Ham hock & pistachio terrine, apple crisps, toasted bread, and mustard dressing GFA DFA	8.75
Baked baby camembert, candied chillies, savoury granola, toasted ciabatta VGA DFA	7.95
Scottish mussels:	½ Kilo Kilo
White wine, cream, garlic & parsley GFA DFA	9.95 15.45
Chorizo & tomato GFA DFA	9.45 14.45
Thai red curry GFA DFA	8.95 13.95

Oysters

Shallot & red wine vinegar GFA DFA	
Chilli, lime & coriander GFA DFA	
Grilled with garlic & herb butter GFA DFA	
One 2.95	Six 14.95 Twelve 27.95

From the Chargrill

Each of our steaks are served with hand cut chips
& rocket salad GFA DFA

Sirloin steak 225g	26.95
Rib eye steak 300g	27.95
Fillet steak 225g	33.95

To Share

Rib eye, 700g	65.00
Chateaubriand 700g	80.00

Style your steak

Sauces £2.95

Béarnaise GFA, peppercorn, blue cheese GFA, chimichurri GFA DFA	
Grilled king prawn and scallop GFA DFA 5.95	
Half lobster, grilled in garlic butter GFA DFA	19.95

Sides

Hand cut chips with garlic aioli GFA DFA	3.40
Parmesan chips and truffle mayo GFA	3.95
Baby gem with blue cheese dressing GFA	3.45
Broccoli with garlic and chilli GFA DFA	3.95
Mac 'n' cheese	3.95

Knotty Pretzels

Served on a fresh pretzel roll with sweet potato fries,
fennel slaw. Choose from:

Lobster tempura with Béarnaise sauce 21.95

Creole crusted soft shell crab,
papaya & scotch bonnet hot sauce 18.00

Bhaji black bean and lentil burger, mint chutney,
crushed poppadum, Korma sauce DFA VGA 14.95

Large Dishes

Tandoori spiced trout, Bombay masala fried potatoes, peas, coriander yogurt GFA DFA	15.95
Wagyu beef burger, Bloody Mary ketchup, caramelised onions, cheddar, tomato, baby gem, and hand cut chips GFA DFA	16.95

Spinach, feta & sundried tomato filo tart, fattoush salad, croutons, pomegranate, mint & parsley, tahini dressing	13.95
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West coast lobster roasted in garlic, lemon & parsley butter, hand cut chips and house salad GFA DFA	Half 23.95 Whole 42.95
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Pan seared seabass, chive crushed potatoes, fennel purée, orange and pickled fennel salad, lemon & tarragon oil GFA DFA	16.95
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King prawn tempura, hand cut chips, lemon mayo and chilli jam	15.95
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Charred corn & courgette salad, avocado, radish, red peppers, sweet cajun almonds, chipotle & maple dressing GFA DFA VGA	12.95
Add grilled lime & garlic chicken GFA DFA	4.35
Add southern fried mushroom GFA VGA	2.95

Battered haddock, hand cut chips, minted mushy peas, chunky tartare sauce	13.95
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Sweet & sticky soy glazed tofu, udon noodles chillies, sesame, spring onions & pak choi, DFA VGA	14.95
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12-hour slow roasted maple glazed pork belly, Loaded, cheese, onion & chilli, potato, sesame fried broccoli GFA DFA	14.95
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Minute steak in ciabatta, caramelised onions, Swiss cheese, horseradish mayo, house salad & slaw GFA DFA	12.55
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Chargrilled Malaysian chicken, sweet potato, crushed peanuts, lime yoghurt, chilli & coriander naan bread GFA DFA	13.95
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Roast seafood platter: Half lobster, seabass, oysters, scallops, prawns, mussels, garlic & parsley butter GFA DFA	45.95
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Desserts

Tonka bean panna cotta, brandy poached rhubarb, honeycomb brittle GFA	6.45
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Chocolate brownie, white chocolate ganache, dark chocolate soil, raspberry cream	6.45
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Coconut rice pudding, mango ripple, chia seed, caramelised coconut, shortbread GFA DFA VGA	6.45
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Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6.45
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Vanilla cheesecake, granola, mascarpone, roasted nectarines	6.45
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Mull of Kintyre, Breton aged Brie, Tuxford blue Stilton, oatcakes and peach chutney GFA	9.75
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Allergen Advice

Please inform a member of staff if you have any allergies or intolerances
and we will try our very best to accommodate.

For those with serious allergies, please be aware that there may be
trace allergens as all dishes are freshly prepared in our kitchen.

GFA – Gluten free option available DFA – Dairy free option available
VGA – Vegan option available

A 10% discretionary service charge will be added to your bill.
The service charge will be going to all staff.

COCKTAILS

Classic cocktails are also available from our bartenders. Requests are welcome.

Chambord Royal	7.55
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Prosecco with Chambord

Tiki'n All The Boxes	8.35
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Bacardi Carta Negra rum, Bacardi 4YO rum, triple sec,
passion fruit, Angostura bitters, and lime

My Thai	8.35
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Edinburgh Gin Rhubarb and Ginger liqueur, Lillet Blanc,
kaffir lime leaves, lime, and grapefruit bitters

Pornstar Martini	7.95
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Finlandia vodka, passion fruit liqueur, lemon, pineapple,
vanilla and egg white, with a Prosecco chaser

Cola Cube Cooler	7.95
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Absolut Cherrys vodka, lemon, grenadine and cola

The Spring of '75	8.35
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Edinburgh Gin Elderflower liqueur, Bombay Sapphire gin,
lemon, rosemary and Prosecco

Silver Mercedes	8.35
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Finlandia Lime vodka, sorbet, cranberry and Prosecco

Over the Rainbow	8.35
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Cointreau, Midori, strawberries and sorbet

Bold and Barrelled	8.35
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A stirred cocktail from our living barrel. See your server
about what's on offer!

Sevilla Sour	7.55
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Aperol, Tanqueray Sevilla gin, lemon, marmalade,
egg white and Peychaud's

AFTER DINNER COCKTAILS

Strawberry Shortcake	7.55
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Amaretto Disaronno, crème de cacao, strawberries & cream

Rum and Raisin Martini	7.55
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Bacardi 4YO rum, Pedro Ximenez, Cointreau and cream

Espresso Martini	8.35
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Choose a base of Absolut Vanilia vodka, Bacardi 8YO
rum or Patron XO Café tequila, Kahlua and espresso

Something S'more?	7.55
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Baileys, chocolate liqueur, cream and gingerbread spice,
with toasted marshmallow

NON-ALCOHOLIC COCKTAILS

Apple Virgin Mojito	3.95
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Apple juice, mint and lime, with ginger ale

Kiwi Kula	4.95
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Kiwi, cucumber, lemon, and elderflower tonic

Just the Tonic	4.95
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Rhubarb, lime, kaffir leaves, grapefruit, aromatic tonic

BOURBON & RYE

Gentleman Jack	40%	4.85
Jack Daniel's	40%	3.90
Jack Daniel's Fire	35%	4.10
Jack Daniel's Honey	35%	4.10
Jack Daniel's Rye	45%	5.90
Knob Creek	50%	4.55
Maker's Mark	45%	4.10
Woodford Reserve	43.2%	4.50
Woodford Reserve Rye	45.2%	6.10

VODKA

Absolut flavours	40%	3.75
Cherrys, Pears, Raspberri, Vanilia		
Arbikie Highland Estate	43%	5.10
Davna Bison Grass	40%	4.00
Davna Honey	38%	4.00
Grey Goose	40%	5.10
Grey Goose Citron, Orange, Pear	40%	5.30
Finlandia	40%	3.75
Finlandia Cranberry, Grapefruit, Lime	40%	3.85
Reyka	40%	3.90

GIN

Bombay Sapphire	40%	3.90
Oxley	47%	5.35
Star of Bombay	47.5%	5.00
Tanqueray	43.1%	4.10
Botanist	46%	4.55
Caorunn	41.8%	4.25
Edinburgh Gin	43%	4.00
Edinburgh Rhubarb & Ginger Gin	40%	4.25
Edinburgh Seaside Gin	43%	4.80
Garden Shed Gin	45%	5.00
Hendricks	41.4%	4.25
Hills & Harbour	40%	5.70
Isle of Harris Gin	45%	4.95
Arbikie 'Kirsty's Gin'	43%	4.90
Pickering's Gin	42%	4.35
Rock Rose	41.5%	5.10
Aviation	42%	4.45
Bathtub Gin	43.3%	4.40
Bloom	40%	4.25
Bosford Rose	37.5%	3.90
Brockmans	40%	4.70
Gin Mare	42.7%	4.50
Martin Millers	40%	3.90
Monkey 47	47%	5.45
Roku	43%	4.35
Tanqueray 10	47.3%	5.25

GIN LIQUEURS

Edinburgh Gin Liqueurs	20%	4.10
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Raspberry, elderflower or rhubarb & ginger

RUM

Bumbu	35%	4.30
Diplomatico Mantuano	40%	4.35
Diplomatico Planas	47%	4.35
Gosling's Black Seal	40%	3.85
Plantation Pineapple Rum	40%	4.30
Appleton Estate Signature Blend	40%	3.75
Bacardi Carta Blanca	37.5%	3.65
Bacardi Carta Negra	40%	3.85
Bacardi 4 year old	40%	3.90
Bacardi 8 year old	40%	4.25
Captain Morgan's Spiced Rum	35%	3.65
Havana 3 Year Old	40%	3.75
Havana 7 Year Old	40%	4.10
Kraken Dark Spiced Rum	40%	3.80
O.V.D.	40%	3.80
Ron Zacapa 23 Year Old	40%	5.90
Sailor Jerry	40%	3.80
Wray & Nephew	63%	3.75

VERMOUTH & BITTERS

Aperol	11%	3.50
Campari	25%	3.80
Martini Riserva Speciale Ambrato	18%	3.95
Martini Riserva Speciale Rubino	18%	3.95
Amaro Montenegro	23%	3.95
Dolin Chamberry Dry	17.5%	3.65
Dolin Chamberry Rouge	16%	3.65
Lillet Blanc	17%	3.95
Pernod	40%	4.15

TEQUILA

Patrón Silver	40%	5.40
Patrón XO Cafe	35%	4.35
Don Julio Blanco	38%	5.75
Don Julio Reposado	38%	5.75

BLENDED WHISKY

Dewar's 12	43%	4.15
The Famous Grouse	40%	3.65
Johnnie Walker Gold Label 18	40%	9.90
Monkey Shoulder	40%	4.00

SAMPHIRE

ON THE DECK

DRINKS LIST

WORLD WHISKEY

	Region	ABV	
Jameson,	Ireland	40%	3.80
Slane,	Ireland	40%	5.35
Tullamore D.E.W.,	Ireland	40%	3.75
SCOTTISH MALTS			
Auchentoshan 12	Lowland	40%	5.00
Glenkinchie 12	Lowland	43%	4.55
Ardbeg 10	Islay	46%	4.50
Bowmore 12	Islay	40%	5.10
Bruichladdich Classic	Islay	46%	5.50
Laphroaig 10	Islay	40%	5.50
Craigellachie 13	Speyside	46%	6.35
Glenfiddich 12	Speyside	40%	4.60
Macallan Gold	Speyside	40%	4.60
Aberfeldy 12	Highland	40%	5.25
Glenmorangie Original	Highland	40%	4.40
Highland Park 12	Orkney	40%	4.85
Highland Park 18	Orkney	43%	12.05
Balvenie Double Wood 12	Speyside	40%	5.70
Balvenie Caribbean Cask 14	Speyside	43%	6.05
Springbank 10	Campbeltown	46%	5.40
Talisker 10	Skye	45.8%	5.50

PORT & SHERRY

	ABV	
Dow's Fine Ruby Port	19%	3.76
Graham's 10 year old Tawny	20%	4.20
Graham's Vintage Port	20%	5.65
Harveys Bristol Cream	17.5%	3.45
Tio Pepe Palomino Fino	17.5%	3.45

COGNAC

	ABV	
Bermeroy Calvados XO	40%	5.25
Calvados	40%	4.60
Courvoisier VS	40%	3.80
Courvoisier VSOP	40%	5.10
Martell XO	40%	14.35

LIQUEURS

	ABV	
Amaretto Disaronno	28%	3.85
Baileys	17%	4.25
Chambord	16.5%	3.85
Cointreau	40%	3.85
Drambuie	40%	4.00
Glavya	35%	4.10
Kahlúa	20%	3.80
Luxardo Limoncello	27%	3.80
Luxardo White Sambuca	38%	4.05
St Germain	20%	3.75
Southern Comfort	35%	3.75
Southern Comfort Black	40%	4.35
Tia Maria	20%	3.75

DRAUGHT BEER & CIDER

	ABV	
Coors Light, U.S.A.	4.2%	4.80
Peroni Nastro Azzurro, Italy	5.1%	6.05
Belhaven Best, Scotland	3.2%	4.50
Guinness, Ireland	4.1%	4.80
Innis & Gunn IPA, Scotland	4.2%	5.80
Blue Moon, U.S.A.	5.4%	5.95
Aspall Cyder, England	5.5%	5.40

BOTTLED

	ABV	
Williams Joker IPA, Scotland 500ml	5.0%	5.55
Erdinger Weissbier Germany 500ml	5.3%	5.80
Peroni Nastro Azzurro Italy 330ml	5.1%	4.60
Peroni Gluten Free Italy 330ml	5.1%	5.05
Corona Extra Mexico 330ml	4.5%	4.65
Crabbie's Ginger Beer U.K. 500ml	4.0%	5.85
Rekorderlig Sweden 500ml		
- Strawberry & Lime	4.0%	5.85
- Wild Berries	4.0%	5.85
Magners Cider Ireland 568ml	4.5%	5.85

LOW ALCOHOL BEER & CIDER

	ABV	
Beck's Blue Germany 275ml	0.05%	3.70
Erdinger Alkohol Frei Germany 500ml	0.5%	5.60
Peroni Libera Italy 330ml	0.0%	4.40
San Miguel Spain 330ml	0.0%	4.50
Kopparberg Sweden 500ml	0.0%	5.75
<i>Strawberry & Lime Cider</i>		

SOFT DRINKS

Strathmore Mineral Water Still or sparkling 330ml	2.75	
San Pellegrino Mineral Water Still or sparkling 750ml	5.20	
Appletiser 275ml	2.95	
Coca-Cola 200ml	2.95	
Diet Coke 200ml	2.60	
Coke Zero 330ml	2.60	
Fanta Orange 330ml	2.95	
Fentimans Rose lemonade 275ml	3.45	
Ginger Beer 200ml	2.60	
Irn Bru / Sugar Free Irn Bru 330ml	2.95	
J2O Orange & passion fruit/ Apple & mango 275ml	2.95	
Red Bull 250ml	4.15	
San Pellegrino Fruit Beverages Orange/ Lemon 330ml	3.45	

Tonic

Fever-Tree Original, Light, Mediterranean, Elderflower 200ml	3.05
Schweppes Original or Slimline 125ml	1.90

CHAMPAGNE

	125ml glass / 1750ml bottle
Taittinger Brut Réserve NV. Reims, France	51.00
<i>Light, delicate, elegant, green fruit, citrus character</i>	

Taittinger Prestige Brut Rosé. Reims, France	57.00
<i>Delicate salmon-pink colour, ripe, red-berry summer fruits</i>	

Taittinger Nocturne Sec NV. Reims, France	54.00
<i>Sweeter in style, refreshing, ripe red apple, elegant richness</i>	

Louis Dornier et Fils Brut.	8.55 48.00
<i>Light and lively, citrus notes</i>	

Louis Dornier et Fils Brut Rosé	48.00
<i>Summer-berry fruit, citrus undertones</i>	

Veuve Clicquot Yellow Label Brut	71.00
<i>Dry, rich, creamy style, biscuity flavours</i>	

Veuve Clicquot Brut Rosé	80.00
<i>Luminous fresh, pink, red fruits, dried fruits, biscuit note</i>	

Dom Pérignon 2006 Vintage Brut	180.00
<i>Grand Cru Champagne, layers of nutty yeasty flavours</i>	

	125ml glass / 750ml bottle
SPARKLING WINE	
Prosecco Extra Dry, Il Baco da Seta. Veneto, Italy	5.55 29.95
<i>Light, zesty, lively</i>	

Prosecco Brut, Bottega Gold. Veneto, Italy	39.95
<i>The iconic gold bottle. Intensely aromatic with acacia flower and Williams pear notes</i>	

Prosecco Rose, Bottega Rose Gold. Veneto, Italy	41.50
<i>Veneto, Italy</i>	

<i>Notes of mixed red berries alongside floral & white fruit aromas</i>	
PUDDING WINES	50ml 125ml 375ml bottle 500ml bottle

Muscat de Beaumes de Venise, Cave des Vignerons	N/A 6.75 20.95 N/A
<i>Rhône Valley, France Orange blossom, elderflower, luscious</i>	

Late Harvest Sauvignon Blanc, Errazuriz	N/A 7.60 25.60 N/A
<i>Casablanca Valley, Chile. Light, notes of honey & dried apricots</i>	

Pedro Ximénez, Triana	3.50 N/A N/A 33.95
<i>Hidalgo, Spain Intense raisins & figs,</i>	

Akashi Tai Shiraume Umeshu	5.70 N/A N/A 48.00
<i>Hyogo Prefecture, Japan</i>	

<i>A luxurious liqueur made by preserving plums in the finest of Japanese sakes, best served over ice</i>	
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WHITE WINE

125ml | 175ml | 250ml | 750ml bottle

Very dry, delicate, light whites

Easy drinking with or without food	
Inzolia, Borsari	4.10 5.50 7.80 23.15
<i>Sicily, Italy</i>	

<i>Almonds, herbs and peach</i>	
Organic Pinot Grigio, Vinuva	4.80 6.70 9.50 28.45
<i>Sicily, Italy</i>	

<i>Delicate, apples and pear</i>	
Albariño, Castell de Raimat	5.55 7.70 10.90 32.75
<i>Costers del Segre, Spain</i>	

<i>Crisp, modern and fresh</i>	
Dry, herbaceous or aromatic white	
<i>Perfect with fish, shellfish and salad</i>	

Sauvignon Blanc, Daciana	4.50 6.30 8.95 26.45
<i>Budapest, Hungary</i>	

<i>Passion fruit, tangerine and gooseberry</i>	
Muscadet de Sèvre et Maine	5.50 7.65 10.90 32.45
<i>Sur Lie, Cuvée du Millénaire, Marquis de Goulaine</i>	

<i>Loire Valley, France</i>	
<i>Dry, citrusy and refreshing, perfect with seafood</i>	
Organic Falanghina,	5.65 7.85 11.15 33.15
<i>Tenuta del Porconero</i>	

<i>Campania, Italy</i>	
<i>Fresh and aromatic, grapefruit, apricot, dried herbs</i>	
Sauvignon Blanc,	6.35 8.85 12.55 37.65
<i>Leftfield, Te Awa</i>	

<i>Nelson, New Zealand</i>	
<i>Bursting with fresh tropical fruit and a crisp finish</i>	
Sancerre,	8.55 11.85 16.85 50.15
<i>Domaine de Terres Blanches</i>	

<i>Loire Valley, France</i>	
<i>Floral notes with a touch of citrus; the plate is lively with green fruit flavours and a hint of minerality</i>	
Juicy, fruit-driven, ripe white wine	
<i>Meat friendly and perfect with spice</i>	

Chenin Blanc,	4.30 5.95 8.45 25.45
<i>Kleine Zalze Bush Vines</i>	

<i>Stellenbosch, South Africa</i>	
<i>Soft, creamy exotic fruit hints</i>	
Chardonnay, La Campagne	4.50 6.30 8.95 26.45
<i>Pays D'Oc, France</i>	

<i>Soft, unoaked with green apple</i>	
Pinot Gris, Dashwood	5.45 7.65 10.85 32.75
<i>Marlborough, New Zealand</i>	

<i>Pink lady apple, pear and exotic spice</i>	
Wild Ferment Chardonnay,	6.50 9.10 12.90 38.95
<i>Errazuriz</i>	

<i>Casablanca Valley, Chile</i>	
<i>Barrel fermented with wild yeasts, great complexity, rich buttery character</i>	
ROSÉ WINE	125ml 175ml 250ml 750ml bottle

<i>Dry, elegant rosé</i>	
Garnacha-Syrah, Talevera	4.00 5.60 7.95 23.95
<i>Cariñena, Spain</i>	

<i>Dark coloured rosé with redcurrant and cherry notes</i>	
Pinot Grigio Rosé, Parini	4.35 6.15 8.75 26.25
<i>Venezie, Italy</i>	

<i>Classic blush style rosé with notes of summer berries</i>	
Provence Mirabeau Rosé	6.30 8.75 12.55 35.40
<i>Côtes de Provence, France</i>	

<i>Beautiful, elegant, classic rosé, a treat with shellfish.</i>	
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RED WINE

125ml | 175ml | 250ml | 750ml bottle

Juicy, medium-bodied, fruit-led reds. Easy with or without food

Montepulciano, Parini	4.00 5.60 7.90 23.15
<i>Abruzzo, Italy</i>	

<i>Plum and cherry with a touch of violet</i>	
Cabernet Sauvignon, Granfort	4.50 6.20 8.80 26.45
<i>Pays d'Oc, France</i>	

<i>Silky smooth, forest fruits</i>	
Cabernet Franc, L'Outsider,	5.85 8.15 11.60 34.45
<i>Sainte Marie des Crozes</i>	

<i>Pays d'Oc, Languedoc-Roussillon, France</i>	
<i>Deep ruby, complex floral, blackcurrant and raspberry</i>	
Pinot Noir, Ceres Composition	8.65 11.95 16.95 51.95
<i>Central Otago, New Zealand</i>	

<i>A light, vibrant and fruity red. The New World classic</i>	
Spicy, warming, peppery reds	
<i>Pair with rich meaty dishes</i>	

Malbec, Lunaris	5.00 6.95 9.95 29.55
<i>San Juan, Argentina</i>	

<i>Well-structured, ripe fruit, spice</i>	
Pinotage, Durbanville Hills	5.00 6.95 9.95 29.55
<i>Durbanville, South Africa</i>	

<i>Blueberry and ripe cherry, smoky, spicy undertones</i>	
Shiraz, Chalk Hill, Luna	5.95 8.30 11.90 35.15
<i>McLaren Vale, Australia</i>	

<i>Chock-a-block with red berry, chocolate, coffee and earthy spice</i>	
<i>Oaked, full bodied and intense. Enjoy with a signature grill dish</i>	
Merlot Reserva,	4.40 6.25 8.85 26.45
<i>Luis Felipe Edwards</i>	

<i>Colchagua Valley, Chile</i>	
<i>Structured, vibrant berry, fruit flavour</i>	
Côtes du Bourg,	5.50 7.85 10.95 32.95
<i>Les Hipsters 'Barbe'</i>	

<i>Bordeaux, France</i>	
<i>New age Bordeaux – a blend of Merlot, Cabernet Sauvignon and Malbec</i>	
Garnacha Blend,	6.05 8.40 11.95 35.95
<i>Casa Rojo, Enemigo Mio</i>	

<i>Murcia, Spain</i>	
<i>Fruity and floral with notes of rose petals on the nose</i>	
Grand Malbec, Alpasión	7.95 11.15 15.95 47.55
<i>Uco Valley, Argentina</i>	

<i>Deeply concentrated with blueberry, blackcurrant, vanilla and chocolate notes</i>	
Barolo, Enrico Serafino	9.10 12.75 18.25 54.70
<i>Piedmont, Italy</i>	

<i>Full, concentrated, and well structured with dark berry, violet, and spice</i>	
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Beverages	
Cup of fresh ground coffee	cup mug
Cappuccino	2.80 3.30
Americano	2.80 3.30
Flat white	2.80
Mocha	2.95
Café or Iced latte	2.95
Hot chocolate	2.75
Hot chocolate with cookie & marshmallows	3.35

Chai latte	3.20
Espresso	Single double
Macchiato	2.30 2.65
Liqueur coffee	2.40 2.75
Liqueur hot chocolate	4.65
Pot of tea: Blended, herbal, fruit or fresh mint	4.35