



MENU

The Home Of
South African Comfort Food
In The Heart Of York

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Welcome

Welkom | Wamkelekile | Wamukelekile | Mauya | Siyakwamukela

The Karoo isn't just a place—it's a feeling

It sneaks into your bloodstream, unfolds slowly, and by the time you leave, you

realise it's taken root in your soul

Here at Karoo Bar & Kitchen, we serve uncomplicated food with unapologetic

flavour, in a setting that's as laid-back as a Sunday nap

Our menu is built on the dishes that have journeyed with Nathan and Zach since

their early days in Cape Town—staunch favourites, lovingly reimaged

We celebrate the true spirit of the Rainbow Nation

From the spice trails of Malaysia and India to the comfort of Northern Europe,

paired with the Western Cape's finest wines and a

few cheeky beers from Yorkshire and beyond

we've gathered all the ingredients for the perfect get-together

So kick back, raise a glass, and let Karoo do what it does best –

make you feel right at home.

SMALL BOWLS

BILTONG

£8

A South African delicacy made from air-dried, seasoned beef, sliced thin for the perfect bite. Rich, savoury, and packed with umami, our biltong is marinated with a blend of spices and vinegar, then cured to tender perfection

PIKANTE VARKE

£7

Our version of Pigs in Blankets. Spicy paprika sausage wrapped in smoked streaky bacon and drizzled in a delicately spiced honey and chilli glaze

TOAST OF THE WILD

£8

Biltong butter served with sliced gherkins and roast red peppers. All ready to spread thickly on toasted ciabatta

LEMON & PEA BITES

£5

Smashed peas infused with lemon zest and a crunchy vegetable crumb. Served with regular or plant-based mayo



BOEREWORS MEATBALLS

£7

Home-made pork and beef meatballs with classic boerewors seasoning served in a rich tomato, chilli and spinach sauce

TEMPURA GHERKINS

£5

Cornichons dipped in a light tempura batter and fried until golden. Served with a spicy chipotle mayo dip



CHEESY MIELIE BITES

£6

Mielie (corn) meal balls stuffed with feta and tiny red peppers, fried until golden and crisp, served with our house chakalaka



CORN WEDGES

£5

Sweetcorn Cob Wedges Tossed In Maple Syrup & Mild Smoky Spices



PAN FRIED KING PRAWNS

£8

Choose from a rich tomato and chilli sauce or classic garlic butter with a wedge of lemon. Served with toasted sourdough

CHEESY GARLIC BREAD

£6

Sourdough ciabatta smothered in our signature cheese sauce and garlic butter. Topped with even more cheese to tug and pull on as you please



BAKED CAMEMBERT

£10

Oven baked Camembert round dressed with fresh rosemary and studded with garlic cloves. Drizzled with a honey glaze. Served with toasted sourdough bread. Ideal for sharing



MRS B'S LOADED FRIES

£6

Skin on fries smothered in Mrs H Ball's Classic Chutney with chopped red onion, fresh coriander, some chilli for heat and mayo of your choice (standard or plant based)



MAINS

CLASSIC DISHES

BOBOTIE

£16

A warmly spiced Cape Malay classic featuring curried minced beef gently baked beneath a golden, savoury egg custard. Infused with hints of fruit chutney, sultanas, and aromatic spices. Served with basmati rice and sambals

CAPE MALAY CURRY

£16

A vibrant blend of sweet and savoury, this traditional Cape Malay curry features a rich tomato-based sauce infused with warm spices like cinnamon, cardamom, and turmeric. Accents of garlic, ginger, and mango add depth and a subtle sweetness, while sweet potatoes and chick peas soak up the fragrant gravy. Served with fluffy basmati rice and naan bread, this dish captures the soulful essence of Cape Town's multicultural cuisine



Add Chicken Breast £2.5 | King Prawns £3.5

CHICKEN SCHNITZEL

£16

A classic inspired by our European Ancestors. Crumbed and Fried Chicken Breast. Served with any two of our side dishes and a sauce of your choice

BEETROOT AND BUTTERNUT PIE

£16

A rustic celebration of seasonal produce, this golden-crusted pie is filled with roasted butternut squash, tender beetroot, apples, and plump sultanas spiced with Coriander, Ginger, Cloves and Cardamom. Served with any two of our side dishes



TOMATO AND PEPPER TART

£16

A crisp vegan pastry shell cradles a rich layer of slow-roasted tomato sauce, topped with grilled courgettes, sweet red and yellow peppers and juicy cherry tomatoes. Baked to perfection and finished with a fragrant parsley and pumpkin seed crumb. Served with any two of our side dishes



CHICKEN AND CHORIZO SOSATIE

£16

Succulent chunks of marinated chicken breast and spicy chorizo sausage are grilled alongside sweet peppers and juicy cherry tomatoes. Threaded onto a skewer and kissed by the grill, this vibrant combination delivers smoky depth, juicy bites, and a burst of Mzansi sunshine in every mouthful. Served with any two of our side dishes

SIDE DISHES

SWEET POTATO FRIES

£ 4.5

Crispy & Lightly Salted

SKIN ON FRIES

£ 4.5

Crispy & Lightly Salted.

MIELIE PAP

£ 4.5

Sadza, Ugali, Nshima, Pap: One Africa, many names. A Creamy African Staple. Buttered ground corn cooked until soft. Served with a drizzle of our marrow bone beef gravy and our signature Chakalaka Sauce

SEASONAL VEGETABLES

£ 4.5

Our Chef's selection of steamed vegetables. Please let us know if you don't want butter on them

POTATO AND PEA KROKET

£ 4.5

Crushed potatoes and peas in a crispy gluten-free cider vinegar batter

CORN WEDGES

£ 4.5

Side portion of our smoky spiced ribs of sweetcorn tossed in maple syrup

STEAMED BASMATI RICE

£ 4.5

Coloured with Tumeric, our yellow steamed rice is a staple in South Africa

BUTTERED / OLIVE OIL MASH

£ 4.5

Smooth potatoes with either butter or olive oil

GARDEN SALAD

£ 4.5

Salad leaves, red onion, tomatoes and tiny peppers in a light vinaigrette dressing

MAINS

SIGNATURE DISHES

LAMB SHANK

£25

A generous Yorkshire lamb shank, slow-braised until the meat yields effortlessly to the touch of a fork. Served with a choice of two of our house side dishes

BRAISED OXTAIL

£24

A favourite of the Early Settlers, a generous portion of oxtail, slow-braised for hours until the meat is fall-off-the-bone tender and infused with a rich, velvety gravy. Served with any two of our side dishes

HOG ROAST

£20

Simple Crispy Pork Belly with Swaledale Sausagemeat baked with a hint of fried leeks. Served with our rich beef gravy and two side dishes of your choice

PAN FRIED SALMON FILLET

£22

Perfectly pan-seared salmon fillet, crisped to golden perfection on the outside while remaining tender and flaky within. The salmon is seasoned simply with salt and cracked black pepper and served with a sauce of your choice (although we recommend the Shallot Infused Saffron and Orange Cream

SIRLOIN STEAK

£28

A hand-cut 10oz Angus Sirloin steak, expertly grilled to your preferred doneness, boasting a rich, beefy flavour and tender bite. Served with a sauce and two sides of your choice*

**Raw Weight*

OSTRICH FILLET

£28

Lean, tender ostrich fillet pan-seared to a perfect medium-rare, showcasing its rich, beef-like flavour with a subtle gamey edge. Served with a sauce and two house side dishes of your choice

BABYBACK RIBS

£22

Fall-off-the-bone tender baby back ribs, slow-roasted and basted in a sticky tamarind and black treacle glaze. The glaze delivers a bold balance of sweet molasses depth and tangy tamarind sharpness, with hints of ginger, mild chilli and star anise. Served with your choice of two of our side dishes

SAUCES

Chakalaka – A vibrant medley of sautéed onions, bell peppers, and carrots, simmered with garlic, ginger, and curry spices. Finished with a hearty spoonful of baked beans and a touch of chilli for warmth, this iconic South African relish delivers bold flavour and comforting depth

MonkeyGland - Don't let the name fool you—this iconic South African condiment is all flavour, no monkey business. A bold blend of fruit chutney, tomato, garlic, and Worcestershire, simmered with onions, vinegar, and a touch of brown sugar for balance

And our Classic Cream Based Sauces

Saffron And Orange

Cheese

Peppercorn

Mushroom

Garlic

Dijon

MAINS

GOURMET BURGERS

START WITH YOUR CHOICE OF PATTY BELOW*

STICKY BANDIT

£18

Get messy with flavour! This mouthwatering burger features a juicy patty glazed in sticky monkeygland sauce — a sweet and tangy South African-inspired blend of chutney, garlic, and spices — topped with melting cheddar cheese and served in a toasted sesame bun. It's bold, saucy, and unapologetically delicious

Sticky Bandit: One bite and you're hooked

HOT LIPS

£18

A fiery twist on a tropical classic. This juicy, grilled patty is stacked with sharp aged cheddar, a slice of grilled pineapple for a sweet kick, and smothered in our signature smoky chipotle mayo. Served on a toasted bun, it's a perfect balance of heat, sweet, and savoury — guaranteed to make your taste buds tingle

Warning: May cause spontaneous lip smacking

FETALICIOUS

£18

A bold blend of tang and zest! This gourmet creation features a succulent grilled patty topped with crumbled feta cheese, crisp pickled gherkins, and a generous drizzle of creamy Dijon mustard dressing — all nestled in a toasted artisan bun

Fetalicious: It's salty, sharp, and seriously satisfying

FIGGY STARDUST

£18

A celestial bite of sweet and creamy indulgence. This dreamy burger stars a juicy patty crowned with velvety brie cheese and preserved green figs, bringing a lush contrast of savoury and sweet. Served in a toasted bun, it's a flavour constellation that's out of this world

Figgy Stardust: Glam, jam, and a whole lot of brie brilliance

KAROO HOUSE

£14

Simple, satisfying, and straight-up delicious. A perfectly grilled patty served with fresh tomato slices, crisp lettuce, and sweet red onion, all tucked into a toasted bun. No frills — just honest flavour and timeless appeal

The Karoo House: Where great burgers begin

All Burgers Include Two Sides

Choose any two sides from our selection to complete your meal

Gluten-Free Option Available

Prefer it bun-free? Ask your server for our gluten-free 'Naked' burger option

*Pick Your Patty

Craft your perfect burger with one of our mouthwatering patty choices:

Angus Beef – Rich, juicy, and full of flavour.

Boerewors – A lightly spiced South African blend of beef and pork.

Grilled Chicken Breast – Tender, lean, and grilled to perfection.

Beyond Meat™ – 100% plant-based patty. (Please note: meal is only fully vegan when paired with the Karoo House Burger option)

Karoo Bar & Kitchen

Where the Wine Whispers and the Brandy Shouts

At Karoo, the drinks don't whisper—they sing,
With a clink and a cheer and a bit of a swing.
From Pinotage pours to craft beer delight,
You'll leave with a wobble and dreams of the night.

The waiter's got swagger, the cocktails have flair,
And someone's debating springbok vs. hare.
The wine flows smoother than a kudu's stride,
And the brandy? Well, it's national pride.

There's laughter by the fire, and boerie on the grill,
With chakalaka spice and a refillable thrill.
"Just one more," you say, with a grin so wide
Then forget your coat and your sense of pride.

The guests feel like family, the vibe's always warm,
Even the ice cubes have rustic charm.
You'll dance to the music, or maybe just sway,
And swear you saw Table Mountain from York today.

So here's to the Karoo, where the spirit runs deep,
And the drinks are so good, they tuck you to sleep.
Raise your glass high, let the good times begin
Because every sip here feels like a win.

• D R I N K S •

EXPLORE SOUTH AFRICAN WINES

	 175ML	 250ML	 500ML	 750ML
WHITES, FIZZ AND ROSE				
SAUVIGNON BLANC				
House Selection : 12.5% Light and Fruity with hints of Apricot and Peach	£6	£7	£13	
Franschhoek Cellar : Statue de Femme : 13% Expressive tropical aromas tinged with capsicum open up to attractive Cape gooseberry, passion fruit and green fig flavours balanced by a lively but gentle coated acidity that follows through to a beautiful fresh finish				£29
Fat Barrel : 12.5% An aromatic Sauvignon Blanc which expresses a combination of tropical fruit flavours over layers of freshly cut grass and white asparagus. It is a crisp wine with lingering fruit flavours and a mouth-watering zesty lime acidity				£29
CHENIN BLANC				
House Selection : 12.5% The perfect balance of green apple and richer stone fruit	£6	£7	£13	
Franschhoek Cellar : La Cotte Mill : 13% Animated pear and pineapple, fleshy peach, nectarine and litchi aromas supported by a line of bright citrus and tropical fruit that blossom on the palate, and finish with zesty freshness and grace				£29
Illusion : 12.5% Green Apple and Peach aromas with the perfect balance of sweetness and acidity				£29
CHARDONNAY				
House Selection : 13% Aromas of Crisp Apple and tones of Citrus Fruits. Unoaked	£6	£7	£13	
Franschhoek Cellar : Our Town Hall : 13.5% Radiant pale gold with a youthful green glow. Attractive pineapple and lemon & lime fruit purity with an intensity on both the nose and palate. A gracious and engaging wine even without oak				£29
FIZZ				
Durbanville Hills : Sparkling Sauvignon : 13% The bubble in the wine elevates both the greener and the riper tropical elements of the Sauvignon Blanc, resulting in a delightful bouquet of green pepper, kiwi fruit, fig and gooseberry				£34
ROSE				
House Selection : 14% Delicate medium bodied Rose derived from the young-vine grenache	£6	£7	£13	
Franschhoek Cellar : Club House : 12.5% This crisp and dry Rose is made in a classic Provencal style, according to the winemaker, with a fresh acidity. An appealing, pink-tinged colour with sumptuous red berries and cherries, tinged with discrete spice				£29

• D R I N K S •

EXPLORE SOUTH AFRICAN WINES

	 175ML	 250ML	 500ML	 750ML
REDS				
CABERNET SAUVIGNON				
<i>House Selection : 13.5%</i> <i>Flavours of the Western Cape's assortment of dark fruits</i>	£6	£7	£13	
<i>Franschhoek Cellar : The Churchyard : 14%</i> <i>This Cabernet Sauvignon shows blackcurrants and violets on the nose, followed by concentrated dark berry flavours integrated with tobacco and spice from savoury oak, a rich mouthfeel, and a smooth and juicy-lingering finish</i>				£29
<i>Fat Barrel : Cabernet Sauvignon Shiraz Blend : 13.5%</i> <i>A bright, deep red wine showing upfront flavours of plum and blackberry fruit with hints of pepper spice, cloves, nutmeg and cinnamon with a wild red berry core and undertones of sweet vanilla pod</i>				£29
PINOTAGE				
<i>House Selection : 14%</i> <i>Rich and elegant with intense Plum and Dark Cherry fruits flavours and a toasty oak finish</i>	£6	£7	£13	
<i>Franschhoek Cellar : Stone Bridge : 14%</i> <i>The fruit-driven Pinotage, which offers a good, juicy glass of wine, as handled very gently in the cellar to preserve its generous aromas of black cherries, cloves and raspberry jam. A smooth and juicy palate, redolent with ripe mulberries, and glimmers of tobacco and spice from gentle oakings, is followed by an appealingly savoury finish</i>				£29
<i>Illusion : 14.5%</i> <i>A beautiful mulberry nose that is clean and fresh. The palate is medium-bodied with chewy black fruit. A hint of herbs and fennel, leading to a nicely poised finish</i>				£29
MERLOT				
<i>House Selection : 14%</i> <i>Rich and elegant with intense Plum and dark Cherry flavours with a toasty oak finish</i>	£6	£7	£13	
<i>Franschhoek Cellar : The Old Museum : 13.5%</i> <i>Bright ruby red with attractive plum and black cherry aromas tinged with herbal tea, liquorice and gentle oak spice. Soft and juicy with mouth-filling summer berry flavours that finish smoothly with sour cherry succulence</i>				£29
SHIRAZ				
<i>House Selection : 14%</i> <i>Smooth and full bodied with robust ripe red berry and plum flavours.</i>	£6	£7	£13	
<i>Franschhoek Cellar : Baker Station : 14%</i> <i>Deep ruby with exuberant mulberry, plum, pepper and modest oak spice supported by soft ripe tannins that provide a well-structured and balanced juicy finish of pleasing length and finesse</i>				£29
MALBEC				
<i>House Selection : 12.0%</i> <i>With flavours of ripe cherry, plum and blackberries. Its well-structured profile is complemented by refined spice undertones</i>	£6	£7	£13	

• D R I N K S •

OUR SIGNATURE BEERS

LOCALLY BREWED

BREW YORK GOLDEN EAGLE

£5.5

4.5% : Vegan : Pint

Golden Eagle, inspired by the most noble of the American birds of prey is a classic Czech style pilsner made with super soft water and noble Saaz hops for a refreshing and crisp finish with just a hint of spice

BREW YORK CALMER CHAMELEON

£5.5

4.1% : Vegan : Pint

The green dream of super juicy and resinous hops Columbus, Mosaic, Simcoe and Idaho 7 uniting in a super smashable pale ale.

Half pint of our chilled keg beers

£3.5

BREW YORK LORIS (440ML)

£4

Loris is an easy-drinking, juice and hazy low alcohol pale ale. We use El Dorado, Citra and Mosaic hops to create an intense tropical and citrus fruit aroma, which is followed by a crisp, refreshing bitterness which doesn't linger. It's a tasty drop at just 0.5%!

MADE IN MZANSI

CASTLE LAGER

£5.5

5.0% : Contains Gluten : 330ml
Pure South African ingredients come together to form a lager which is somewhat bitter, somewhat dry, but never sweet

WINDHOEK LAGER (NAMIBIA)

£5.5

4.0% : Contains Gluten : 330ml
Brewed using Hallertauer hops that give a complex aroma and a refreshing bitterness

ALCOHOL FREE

PERONI NASTRO AZZURO 0.0%

£3.5

<0.05% : Contains Gluten : 330ml
The classic flavour and aroma of the original Nastro, discretely alcohol free

BREWDOG PUNK IPA(AF)

£3.5

0.5% : Contains Gluten : 330ml
The reinvented post-modern classic. Juicy tropical fruit mixed up with grassy and pine notes for an ale that is all flavour and no alcohol

AND SOME FRUITY CIDERS

SXOLLIE : A BAD BAD MAN

GOLDEN DELICIOUS XIDER

£6

4.5% : Gluten Free : 500ml

A very inviting pale golden colour with a subtle sparkle with a natural floral sweetness and sour tropical fruit notes

GRANNY SMITH XIDER

£6

4.5% : Gluten Free: 500ml

The palest of yellow ciders with a fresh and bright acidity on the nose. Crisp, tart and refreshing with a delightful fizz

THE OTHER NEW WORLD - OLD MOUT

BERRIES & CHERRIES

£5

4.0% : Gluten Free : 500ml
A special blend of Strawberry and Raspberry with notes of Blueberry, finished off with a refreshing burst of juicy Apple

MANGO & PASSION FRUIT

£5

4.0% : Gluten Free : 500ml
A refreshing blend of zingy passionfruit and juicy mango

KIWI & LIME

£5

4.0% : Gluten Free : 500ml
Refreshing Kiwi fruit character cut with tangy Lime

BERRIES & CHERRIES (AF)

£4

0.0% : Gluten Free : Alcohol Free : 500ml
An alcohol free version of the Old Mout Classic

• D R I N K S •

MZANSI MUTHI - OUR COCKTAIL SELECTION

£ 9

ESPRESSO MARTINI

*Absolut Vanilia Vodka, Kahlua, Sugar Syrup
& a double shot of Espresso*

NEGRONI TWIST

*Aperol, Malfy Con Arancia Gin, Red Vermouth
& Aranciata Rossa Soda*

BAIN'S OLD FASHIONED

*Bain's South African Grain Whisky, Maple Syrup
& Orange and Vanilla Bitters*

CAMPS BAY COOLER

*Coconut Rum, Mango Rum, Kwai Feh Lychee Liqueur
& Pineapple Juice and Soda*

MARGARITA

CLASSIC | 1800 Blanco Tequila, Triple Sec and fresh Lime juice

COCONUT | 1800 Coconut Tequila, Triple Sec and fresh Lime juice

MANGO | Lujo Mango Tequila, Triple Sec and fresh Lime juice

MOTHER CITY MOJITO

*Spiced Rum, Lime Juice, Crushed Mint &
Fever Tree Mediterranean Tonic*

GRAND WEST

*Malfy Originale Gin, Stambeco Maraschino, Lemon Juice &
Orange Bitters and Limonata Soda*

CITY BOWL COSMO

*Absolut Blue, Triple Sec, Limoncello, Cranberry juice &
Freshly Squeezed Lime Juice*

CHERRY GIMLET

*Malfy Originale Gin, Gordon's Morello Cherry Gin,
Cherry Syrup and Freshly Squeezed Lime*

SUMMER SIZZLER

*Absolut Blue Vodka, Melon Liqueur, Grenadine, Apple Juice &
Freshly Squeezed Lemon Juice*

CLASSIC MARTINI

*Malfy Originale Gin, Martini Dry Vermouth,
Orange and Vanilla Bitters, Lemon Slice*

BERRY DAIQUIRI

*Lime Rum, Crushed Frozen Berries, Strawberry Juice &
Freshly Squeezed Lime Juice*

MOCKTAILS

£ 6

ESPRESSO MOCKTINI

*A Double Shot of Espresso, A Splash of Sugar Syrup
Shaken Over Ice. Decaff Available*

STRAPPLE DAIQUIRI

*Classic Strawberry Puree Over Crushed Ice
Topped With Appletiser Sparkling Apple Juice*

SUNSET SPRITZ

*Pineapple Juice, A Splash of Black Cherry Syrup
Topped with Soda & Freshly Squeezed Lime Juice*

GINGER & LIME KICKER

*Fentimans Ginger Beer Over Crushed Ice &
A Splash of Freshly Squeezed Lime Juice*

LIQUEURS

£ 5

*We stock a wide and ever changing range of Liqueurs and Aperitifs
All are served in 50ml measures*

• D R I N K S •

GIN FROM AROUND THE GLOBE

CLASSIC

SINGLE £3.50 : DOUBLE £4.50

Gordon's Dry
Gordon's Premium Pink
Gordon's Sloe
Gordon's White Peach
Gordon's Morello Cherry
Gordon's Sicilian Lemon
Gordon's Mediterranean Orange

PREMIUM

SINGLE £4.50 : DOUBLE £6.00

Beefeater 24
Bombay Bramble
Bombay Presse
Bombay Sapphire
Star of Bombay
Caorunn
Hendrick's Gin
Malfy Con Arancia
Malfy Con Limone
Malfy Gin Rosa
Malfy Originale
Opihr
Ophir Black Lemon
Slingsby Blackberry
Slingsby Gooseberry
Slingsby Marmalade
Slingsby Rhubarb
Slingsby London Dry
Tanqueray

SIGNATURE

SINGLE £6.00 : DOUBLE £7.50

Amarula Gin
Cruxland Kalahari Truffle
Inverroche Amber
Inverroche Classic
Inverroche Verdant
Six Dogs Karoo

From time to time we curate a range of Guest Gins

Details of these are available from one of our team members

FEVER TREE - FOR THE PERFECT SERVE

MIXERS

£2.50

Fever Tree Indian Tonic
Fever Tree Light Tonic
Fever Tree Mediterranean Tonic
Fever Tree Spicy Ginger Ale

Fountain dashes and cordials - Free of Charge

Premium and Signature Doubles include a Mixer of your choice

• D R I N K S •

SPIRITS GALORE

BRANDY

Klipdrift
KWV 10 Year Old

SINGLE
25ML

£4.5

DOUBLE
50ML

£6

RUM

Bacardi Carta Blanca
Captain Morgan Spiced Gold
Captain Morgan Tiki
Dead Man's Fingers : Cherry
Dead Man's Fingers : Coconut
Dead Man's Fingers : Lime
Dead Man's Fingers : Mango
Dead Man's Fingers : Raspberry
Dead Man's Fingers : Spiced
Kraken Black Spiced
Kraken Black Cherry
Hawksbill Banana Skin
Hawksbill Spiced

£4.5

£6

VODKA

Absolut Blue
Absolut Hunni
Absolut Mango
Absolut Raspberri
Absolut Vanilia
Absolut Watermelon

£4.5

£6

WHISKY

Bains' Single Grain (South Africa)
Monkey Shoulder (Scotland)
Jack Daniels (USA)

£4.5

£6

Guest Single Malt (Scotland)

£5.5

£7

TEQUILA

1800 Coconut
1800 Blanco
1800 Reposado
Lujo Mango

£4.5

£6

• DRINKS •

COFFEE

	REGULAR	LARGE
AMERICANO <i>An Americano starts its life as a double shot of espresso which is then diluted by combining it with freshly boiled water. Let us know if you would like milk (either hot or cold) served on the side</i>	£2.2	£2.4
CAFE LATTE <i>Latte (Italian, 'milk') is another popular coffee drink hailing from Italy. It typically consists of a single espresso shot mixed with steamed milk</i>	£2.4	£2.8
CAPPUCCINO <i>Consists of a double shot of espresso mixed with a layer of steamed milk and topped with a layer of foam. It is served with powered chocolate sprinkled on top</i>	£2.4	£2.8
FLAT WHITE <i>The flat white contains a double espresso mixed with steamed milk.</i>	£2.8	
ESPRESSO <i>Espresso is a small, concentrated coffee served in a demitasse</i>	£1.6	£2.2
LIQUEUR COFFEE <i>A Cafe Latte or Americano with a double shot of your choice from a wide range of liqueurs</i>	£6	

TEA & CHOCOLATE

TEA (SINGLE POT) <i>Choose from Five Roses Ceylon, Rooibos, Tea Pigs Earl Grey, Tea Pigs Peppermint or Birchall's Green</i>	£2.2
CHOCOLATE, CHAI AND RED ESPRESSO <i>Choose from Hot Chocolate, Cafe Mocha or Chai Latte, Red (Rooibos) Espresso</i>	£2.8

COOL DRINKS AND SODA

	REGULAR	LARGE	BOTTLE/CAN
PEPSI / PEPSI MAX / LEMONADE	£2	£2.5	
SODA <i>With Blackcurrant, Lime , Cream Soda</i>	£1.5	£2	
FRUIT JUICE <i>Apple, Orange, Cranberry, Pineapple or Mango</i>	£2.5		
COKE GLASS BOTTLE (330ML) <i>Original Coke, Diet Coke or Coke Zero Sugar</i>			£3
FENTIMANS BOTANICAL SODA <i>Ginger Beer, Raspberry Lemonade, Rose Lemonade, Victorian Lemonade</i>			£3
SAN PELLEGRINO <i>Aranciata, Aranciata Rossa, Limonata, Melograno & Arancia</i>			£2.5
APPLETISER			£3
J2O <i>Orange & Passion Fruit, Apple & Raspberry, Apple & Mango, Dragonberry</i>			£2.5
LIPTON'S ICED TEA <i>Lemon, Peach</i>			£2.5