

THE TRADING HOUSE



TEA & SPICE INFUSIONS

DESSERTS

* COFFEE *

N.W.T.©

TRUE ARTISAN COFFEE

Our signature blend wood-roasted in Oxfordshire by UE Coffee Roasters, true artisans who've revived traditional processing methods and hand-picked the finest green beans to bring you a flavour and quality that's completely unique...

SINGLE DOUBLE

ESPRESSO/RISTRETTO	£2.25	£2.50
AMERICANO	£2.25	£2.50
CAFFÉ LATTE	£2.75	£2.95
CAPPUCCINO	£2.50	£2.75
MACCHIATO	£2.50	£2.75
FLAT WHITE	£2.95	
MOCHA	£3.25	
HOT CHOCOLATE	£2.75	



LIQUEUR COFFEES



BAILEYS/BRANDY HOT CHOCOLATE £4.95

Chocolate and milk blended with a measure of Baileys or brandy

IRISH COFFEE £4.95

Espresso, hot water and Jameson's whiskey topped with a layer of cream

LIQUEUR COFFEE £4.95

Espresso, hot water and your choice of tippie

ESPRESSO MARTINI £7.50

The coffee cocktail

THE
**WORLD'S**
FINEST TEA

Genuine artisan teas from Canton Tea Co., who've crossed oceans and scoured continents to discover the world's highest quality tea from small independent farms; grown and processed today just as they have been for thousands of years...

ENGLISH BREAKFAST £2.50

EARL GREY £2.50

JADE TIPS GREEN £2.95

Rich in tea-growing culture, the Fujian province of China produces a smooth and refreshing green tea

TRIPLE MINT £2.75

From Norfolk to Jordan then blended in Bristol; the triple mint lives up to its name and provides the ideal digestif

RED BERRY & HIBISCUS £2.75

A German-blend of sweet berries with a touch of bitterness from the hibiscus flower

LEMONGRASS & GINGER £2.75

Blended from India to Egypt for a sweet citrus tea with a kick

CHAI £2.75

Think mulled wine with the spiced flavours of Chai; warming and perfectly balanced

JASMINE PEARL £2.75

An award-winning blend of soft honey notes with a sweet finish

DESSERTS

STICKY TOFFEE PUDDING 5.50
with vanilla ice cream

**BAKED CHOCOLATE
CHIP COOKIE DOUGH** 5.50
with salted caramel ice cream
and toffee sauce

S'MORES PUDDING 5.50
warm chocolate brownie with peanut butter
and chocolate ganache, topped with toasted
marshmallows and vanilla ice cream

**BRAMLEY APPLE, AMARENA CHERRY
AND STEM GINGER CRUMBLE** 5.50
served with custard

COCONUT RICE PUDDING 5.50
with minted pineapple salsa, raspberry coulis
and toasted coconut.

MOCHACHOKA 5.50
coffee and biscuit cream, ginger crumb and
chocolate ice cream

CHEESE BOARD 6.95
Stilton, Appleby's Red Cheshire,
Shorrocks Lancashire with fresh apple,
fig chutney and cheese biscuits