THE TRADING HOUSE



TEA & SPICE INFUSIONS



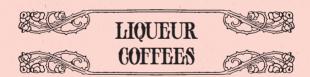


TRUE ARTISAN COFFEE

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	£2.99
CAPPUCCINO	£2.50	£2.79
MACCHIATO	£2.50	£2.79
FLAT WHITE	£2.95	
MOCHA	£3.25	
HOT CHOCOLATE	£2.75	



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 tipple

ESPRESSO MARTINI £7.50

The coffee cocktail



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, Shorrock's Lancashire with fresh apple, fig chutney and cheese biscuits