

About Us

OPENED IN APRIL 2017 HILLS IS A SMALL FAMILY RUN RESTAURANT THAT CELEBRATES ALL THINGS BURGER.

AS A FAMILY, WE ARE NOT SIMPLY PASSIONATE ABOUT MAKING BURGERS; WE'RE COMMITTED TO MAKING THE MOST OF THE BOUNTIFUL SUPPLY OF QUALITY PRODUCE AROUND US. THE MAJORITY OF INGREDIENTS ARE WELSH AND FROM THE LOCAL AREA – AS WELL AS MANY OF THE DRINKS BEHIND THE BAR. IN SHORT, HILLS IS A CELEBRATION OF ALL THINGS WELSH.

OUR AIM IS TO SERVE QUALITY FOOD, NOT FAST FOOD AND OUR SMALL TEAM ARE HERE TO HELP.

THANK YOU FOR COMING. HAVE FUN, RELAX AND ENJOY YOUR VISIT.

Our Bar suppliers

CELLAR DRINKS
BLAS AR FWYD
BLACK MOUNTAIN DISTILLERY
SWIGG
LUCKY 7
ANTUR BREW CO
CRIBYN COFFEE COMPANY

@HILLSBRECON

#EXPLICITBURGERS

Soft Drinks

| | |
|--|-----------------|
| COKE CLASSIC | 3 ¹⁵ |
| DIET COKE | 3 ⁰⁰ |
| COKE ZERO | 3 ⁰⁰ |
| SPRITE ZERO | 3 ⁰⁰ |
| FANTA ORANGE | 3 ¹⁵ |
| LEMON SAN PELLEGRINO | 2 ⁹⁵ |
| BLOOD ORANGE SAN PELLEGRINO | 2 ⁹⁵ |
| ELDERFLOWER PRESSE | 3 ²⁵ |
| HOUSE CHERRY LEMONADE | 4 ⁰⁰ |
| HOUSE PASSIONFRUIT LEMONADE | 4 ⁰⁰ |
| STILL WATER | 2 ²⁵ |
| SPARKLING WATER | 2 ²⁵ |
| FRUIT SHOOT BLACKCURRENT | 1 ²⁵ |
| FRUIT SHOOT ORANGE | 1 ²⁵ |
| SQUASH - ORANGE/BLACKCURRENT/LIME | 0 ⁵⁰ |
| FRUIT JUICE - PINEAPPLE/ORANGE/APPLE/CRANBERRY | 2 ³⁰ |
| FRUIT JUICE AND LEMONADE | 3 ⁰⁰ |
| LIME AND SODA/LEMONADE | 3 ⁰⁰ |
| GINGER BEER | 3 ⁰⁰ |

Fever Tree

| | |
|---------------------|-----------------|
| INDIAN TONIC | 3 ⁰⁰ |
| LIGHT INDIAN TONIC | 3 ⁰⁰ |
| AROMATIC TONIC | 3 ⁰⁰ |
| MEDITERRANEAN TONIC | 3 ⁰⁰ |
| ELDERFLOWER TONIC | 3 ⁰⁰ |
| LEMONADE | 3 ⁰⁰ |
| SODA WATER | 3 ⁰⁰ |
| GINGER ALE | 3 ⁰⁰ |
| GINGER BEER | 3 ⁰⁰ |

Milkshakes

MADE WITH LLANFAES DAIRY ICE CREAM, TOPPED WITH WHIPPED CREAM AND SAUCE

| | |
|------------|-----------------|
| VANILLA | 4 ²⁵ |
| STRAWBERRY | 4 ²⁵ |
| CHOCOLATE | 4 ²⁵ |

ASK YOUR SERVER ABOUT THIS WEEKS SPECIAL MILKSHAKES (PRICES MAY VARY)

Vegan Milkshakes

MADE WITH VEGAN ICE CREAM, TOPPED WITH VEGAN WHIPPED CREAM AND SAUCE

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|----------------|-----------------|
| VANILLA | 4 ⁷⁵ |
| STRAWBERRY | 4 ⁷⁵ |
| CHOCOLATE | 4 ⁷⁵ |
| SALTED CARAMEL | 4 ⁷⁵ |



MILKSHAKES AVAILABLE FOR TAKEAWAY

Draughts

| | |
|------------------------------------|-----------------|
| INCH'S CIDER 4.5% | 5 ⁰⁰ |
| BIRRA MORETTI 4.6% | 5 ⁵⁰ |
| NECK OIL - SESSION IPA 4.5% | 5 ⁵⁰ |
| HEINEKEN SILVER 5% | 5 ⁰⁰ |

Bottled Beer & Cider

| | | |
|---|-----------|-----------------|
| TINY REBEL - CLWB TROPICA - TROPICAL IPA 5.5% | | 4 ²⁵ |
| TINY REBEL - CWTCH - WELSH RED ALE 4.6% | | 4 ⁰⁰ |
| TINY REBEL - STAY PUFT - MARSHMALLOW PORTER 5.2% | | 4 ²⁵ |
| LUCKY 7 - LUMA - DOUBLE DRY HOPPED PALE ALE 3.8% | --VEGAN-- | 4 ⁷⁵ |
| LUCKY 7 - HALO - EAST COAST PALE ALE 5.2% | --VEGAN-- | 4 ⁷⁵ |
| LUCKY 7 - SIPA - SESSION INDIA PALE ALE 4.4% | --VEGAN-- | 4 ⁷⁵ |
| CRAFTY DEVIL - MIKEY RAYER - SESSION PALE ALE 4% | --VEGAN-- | 4 ⁷⁵ |
| ANTUR BREW CO. - DRY HOPPED KÖLSCH 4.8% | | 4 ⁷⁵ |
| ANTUR BREW CO. NEW ENGLAND IPA 6.0% | | 5 ⁰⁰ |
| | | 5 ²⁰ |

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|--|--|-----------------|
| MONTY'S OLD JAILHOUSE - REAL AMBER ALE - 500ML 3.9% | | 5 ²⁵ |
| WREXHAM BOOTLEGGER 1974 PILSNER LAGER 5% | | 3 ⁸⁰ |
| PERONI LAGER 5% | | 4 ⁰⁰ |
| OLD MOUT BERRIES AND CHERRIES 4% | | 4 ²⁵ |
| OLD MOUT STRAWBERRY AND APPLE 4% | | 4 ²⁵ |
| OLD MOUT PINEAPPLE AND RASPBERRY 4% | | 4 ²⁵ |

Low Alcohol Beer

| | | |
|---------------------------------------|--|-----------------|
| DROP BEAR TROPICAL IPA 0.5% | | 3 ⁴⁰ |
| DROP BEAR NEW WORLD LAGER 0.5% | | 3 ⁴⁰ |
| DROP BEAR YUZU PALE ALE 0.5% | | 3 ⁴⁰ |

Red Wine

LAST STAND SHIRAZ

12.5%

WARM, SOFT, SULTRY WITH A SALTY FINISH. PREMIUM QUALITY FRUIT AND MATURE VINES HAVE PRODUCED A WINE WITH GREAT BALANCE, LENGTH AND FRUIT INTENSITY. THIS ATTRACTIVELY FRUITY SHIRAZ IN A COOLER- CLIMATE STYLE HAS CONCENTRATED MULBERRY AND BLACK PEPPER NOTES COMBINED WITH SOFT PLUMMY FRUIT FLAVOURS AND SMOOTH SAVOURY TANNINS.

| | |
|--------|------------------|
| 125ML | 3 ⁵⁰ |
| 175ML | 5 ⁰⁰ |
| 250ML | 6 ⁵⁰ |
| BOTTLE | 19 ⁰⁰ |

LES VOLETS PINOT NOIR, PAYS DE LA HAUTE VALLÉE DE L'AUDE

12.5%

DARKLY-STAINED DIAPHANOUS RED WITH UPFRONT AROMAS OF FRESHLY PICKED RASPBERRIES AND AN UNDERLYING SAVOURY LEESINESS. FLESHY RED FRUITS AND JAM CONTINUE TO THE PALATE AND ARE MET WITH STRUCTURED TANNINS AND ACID - THE FOUNDATIONS OF A SERIOUS PINOT NOIR.

| | |
|--------|------------------|
| 125ML | 4 ⁰⁰ |
| 175ML | 5 ⁵⁰ |
| 250ML | 7 ⁰⁰ |
| BOTTLE | 22 ⁰⁰ |

PABLO Y WALTER MALBEC

14.5%

A CELEBRATION OF MENDOZA - THE COLOUR, CULTURE, FLAVOUR, AND A CELEBRATION OF FRIENDSHIP. A REALLY PURE EXPRESSION OF MALBEC; BRIGHT RED & JUICY, RICH CHOCOLATE FLAVOURS, WITH A LICK OF OAK TO ROUND OUT THE EDGES.

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|--------|------------------|
| 125ML | 4 ²⁵ |
| 175ML | 5 ⁹⁵ |
| 250ML | 8 ⁵⁰ |
| BOTTLE | 24 ⁰⁰ |

White Wine

CLOUD FACTORY SAUVIGNON BLANC 13.5%

PERFUMED WITH NETTLE RIPE TROPICAL FRUITS WHICH ARE ALSO EVIDENT ON THE PALATE ALONG WITH LIMEY FLAVOURS AND A RICH MINERALITY - CLASSIC MARLBOROUGH SAUVIGNON. THE WINE IS SAPPY FRESH, CLEAN AND DELICIOUS.

| | |
|--------|------------------|
| 125ML | 4 ²⁵ |
| 175ML | 5 ⁹⁵ |
| 250ML | 8 ⁵⁰ |
| BOTTLE | 24 ⁰⁰ |

FALSE BAY, CRYSTALLING CHARDONNAY ^{13.5%}

CLASSY CHARDONNAY WITH FLINTY MINERALITY AND GREAT PURITY AND RESTRAINT. A CITRUS CORE WITH RIPE APPLE AND PEAR, PRODUCES A WINE WITH GREAT POISE. EXTENDED TIME ON THE LEES ADDS NUTTY AND TOASTY NOTES. INTENSE YET DELICATE RIGHT THROUGH TO THE FINISH.

| | |
|--------|------------------|
| 125ML | 4 ⁰⁰ |
| 175ML | 5 ⁵⁰ |
| 250ML | 7 ⁰⁰ |
| BOTTLE | 22 ⁰⁰ |

ANCORA, PINOT GRIGIO ^{12%}

A FRESH, DRY WHITE WITH STONE FRUIT AND CITRUS AROMAS AND LIGHTLY SPICY NOTES. CRISP AND DELICATE ON THE PALATE WITH SOME HONEYED FRUIT BALANCED BY LEMONY ACIDITY, MINERALITY AND A FRESH, DRY FINISH.

| | |
|--------|------------------|
| 125ML | 3 ⁵⁰ |
| 175ML | 5 ⁰⁰ |
| 250ML | 6 ⁵⁰ |
| BOTTLE | 19 ⁰⁰ |

Spritzer?

ADD A FEVER TREE MIXER

1⁵⁰

Rose Wine

WEST COAST SWING WHITE ZINFANDEL ^{11%}

FULL OF RIPE FRUIT AROMAS SUCH AS PEACHES, MANGO AND MELON. JUICY ON THE PALATE WITH STRAWBERRY AND TROPICAL FRUIT FLAVOURS WITH FRESH ACIDITY BALANCING THE SWEETNESS.

| | |
|--------|------------------|
| 125ML | 3 ⁵⁰ |
| 175ML | 5 ⁰⁰ |
| 250ML | 6 ⁵⁰ |
| BOTTLE | 19 ⁰⁰ |

LA GRANDE PLAGE ROSE, IGP PAYS D'OC ^{12%}

THIS LUSCIOUS AND TEXTURAL BLEND IS VERY MUCH A FOOD WINE; RICH CURRANT FLAVOURS PROVIDED BY GRENACHE AND TANGY RASPBERRY AND SPICE FROM CINSULT BEFORE A DRY AND FRESH FINISH.

| | |
|--------|------------------|
| 125ML | 3 ⁵⁰ |
| 175ML | 5 ⁰⁰ |
| 250ML | 6 ⁵⁰ |
| BOTTLE | 19 ⁰⁰ |

GRIS MARIN GRIS DE GRIS, IGP, ROSE SABLE DE CAMARGUE ^{12.5%}

A DELICIOUS, VERSATILE ROSE FROM THE FRENCH CAMARGUE. RIPE PEACH AND MELON, WITH GRAPEFRUIT ZEST AND FRESHNESS.

| | |
|--------|------------------|
| 125ML | 4 ⁰⁰ |
| 175ML | 5 ⁵⁰ |
| 250ML | 7 ⁰⁰ |
| BOTTLE | 22 ⁰⁰ |

BOUTINOT LA COLLECTION ROSE, CÔTES DE THAU ^{12.5%}

A LUSCIOUS AND TEXTURAL ROSE WITH A DRY AND FRESH FINISH

| | |
|--------|------------------|
| 125ML | 4 ²⁵ |
| 175ML | 5 ⁹⁵ |
| 250ML | 8 ⁵⁰ |
| BOTTLE | 24 ⁰⁰ |

Rose Wine

CHATEAU L'ERMITAGE ROSE AUZAN COSTIÈRES DE NÎMES ^{14%}

A PRETTY, AROMATIC NOSE. CRANBERRY FLAVOURS ON THE PALATE WITH JUST A HINT OF TANNIN UNDERPINNING THE BRIGHT ACIDITY. ELEGANT AND WELL BALANCED THIS IS A GREAT FOOD ROSÉ.

| | |
|--------|------------------|
| 125ML | 4 ²⁵ |
| 175ML | 5 ⁹⁵ |
| 250ML | 8 ⁶⁰ |
| BOTTLE | 24 ⁰⁰ |

ULTIMATE PROVENCE AOP COTES DE PROVENCE ^{12.5%}

A FRESH WINE WITH GREAT ACIDITY. VIBRANT, PALE PINK. RED BERRIES WITH SCENTS OF PINE, CINNAMON AND GINGERBREAD COOKIES. THE SPICE NOTES FROM THE SYRAH PROVIDE A DRY, WHITE PEPPER CHARACTERISTIC ACROSS THE ENTIRE PALATE. A TOUCH OF ROLLEGIVES GREAT ACIDITY AND BRIGHTNESS THAT LENDS NOTES OF WINTER CITRUS, SPICE WITH A WARMING FINISH.

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| BOTTLE | 30 ⁰⁰ |
|--------|------------------|

CHATEAU D'ESCLANS WHISPERING ANGEL ROSE ^{13%}

SURPRISING FULL-BODIED ROSÉ WITH BRIGHT CITRUS NOTES BUT MINIMAL ACIDITY

Prosecco

LE DOLCI COLLINE PROSECCO SPUMANTE ^{11.5%}

FRESH AND GENTLY FRUITY FIZZ FROM NORTHEAST ITALY (VENETO) WITH CITRUS AND GREEN APPLE AROMAS. DELICATE AND LIVELY ON THE PALATE WITH RIPE, LIGHTLY GRAPEY FRUIT, ZESTY ACIDITY AND A CLEAN, REFRESHING FINISH. FROM SELECTED PARCELS OF GLERA GRAPES GROWN NORTHEAST OF TREVISO. HAND HARVESTED AT OPTIMUM RIPENESS TO GIVE THE REQUIRED BALANCE BETWEEN AROMATICS AND GOOD ACIDITY. GENTLE PNEUMATIC PRESSING FOLLOWED BY SLOW, COOL FERMENTATION IN STAINLESS STEEL. SECOND FERMENTATION IN PRESSURE TANKS, LASTING 4 WEEKS

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| 200ML | 8 ⁰⁰ |
| BOTTLE | 24 ⁰⁰ |

Gin

50ML WITH MIXER

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| ABER FALLS - RHUBARB & GINGER ^{41.3%} - SERVED WITH FEVER TREE AROMATIC | 7 ⁵⁰ |
| ABER FALLS - ORANGE MARMALADE ^{41.3%} - SERVED WITH FEVER TREE MEDITERRANEAN | 7 ⁵⁰ |
| ABER FALLS - WELSH DRY ^{41.3%} - SERVED WITH FEVER TREE MEDITERRANEAN | 7 ⁵⁰ |



50ML WITH MIXER

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|--|------------------|
| THE SWIGG - DRY GIN _{43%} - SERVED WITH FEVER TREE INDIAN | 9 ⁵⁰ |
| THE SWIGG - BLUE PEA FLOWER _{43%} - SERVED WITH FEVER TREE MEDITERRANEAN | 9 ⁵⁰ |
| BRECON BOTANICALS GIN _{43%} - SERVED WITH FEVER TREE MEDITERRANEAN | 7 ⁰⁰ |
| BLACK MOUNTAINS BOTANICALS - DISTILLERS CUT _{48%} - SERVED WITH FEVER TREE MEDITERRANEAN | 9 ⁵⁰ |
| BLACK MOUNTAINS BOTANICALS - HILL BILLY LEMON GIN _{40%} - SERVED WITH FEVER TREE ELDERFLOWER | 8 ⁰⁰ |
| BLACK MOUNTAINS BOTANICALS - HILL BILLY RED GIN _{38%} - SERVED WITH FEVER TREE MEDITERRANEAN | 8 ⁰⁰ |
| BLACK MOUNTAINS BOTANICALS -HILL BILLY DRY GIN _{43%} - SERVED WITH FEVER TREE INDIAN | 8 ⁰⁰ |
| WILD KNAPP GIN _{41%} - SERVED WITH FEVER TREE ELDERFLOWER | 9 ⁵⁰ |
| MONMOUTH PINK GIN _{41%} - SERVED WITH FEVER TREE MEDITERRANEAN | 8 ⁰⁰ |
| MONMOUTH DRY GIN _{43%} - SERVED WITH FEVER TREE AROMATIC | 8 ⁰⁰ |
| JIN MÔR _{43%} - SERVED WITH FEVER TREE AROMATIC | 9 ⁵⁰ |
| PENRHOS APPLE AND ELDERFLOWER GIN _{40.5%} - SERVED WITH FEVER TREE ELDERFLOWER | 9 ⁵⁰ |
| PENRHOS RHUBARB GIN _{40.5%} - SERVED WITH FEVER TREE ELDERFLOWER | 9 ⁵⁰ |
| PENRHOS DRY GIN _{40.5%} - SERVED WITH FEVER TREE ELDERFLOWER | 9 ⁰⁰ |
| CARDIFF DISTILLERY CALON FACH DRY GIN _{43%} - SERVED WITH FEVER TREE AROMATIC | 8 ⁰⁰ |
| CARDIFF ST CLEMENTS GIN _{43%} - SERVED WITH FEVER TREE MEDITERRANEAN | 8 ⁰⁰ |
| LUDLOW SPICED GIN _{42%} - SERVED WITH FEVER TREE GINGER ALE | 10 ⁰⁰ |
| LUDLOW ELDERFLOWER, CHAMOMILE & LEMON VERBENA GIN _{42%} - SERVED WITH FEVER TREE INDIAN | 10 ⁰⁰ |
| LUDLOW TRIPLE CITRUS & POMEGRANATE _{42%} - SERVED WITH FEVER TREE MEDITERRANEAN | 10 ⁰⁰ |
| LUDLOW HIBISCUS, ORANGE & PINK PEPPERCORN GIN _{42%} - SERVED NAKED | 8 ⁵⁰ |
| GŴYR:RHOSLILI DRY GIN _{45%} - SERVED WITH FEVER TREE AROMATIC | 9 ⁵⁰ |

Spirits

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|--|----------------------------------|
| PENDERYN WHISKY (25ML/50ML) 46% | 3 ⁵⁰ /7 ⁰⁰ |
| JACK DANIELS (25ML/50ML) 40% | 2 ²⁵ /4 ⁵⁰ |
| ABER FALLS SINGLE MALT WELSH WHISKY (25ML/50ML) 40% | 2 ⁵⁰ /5 ⁰⁰ |
| CARMARTHEN DARK RUM (25ML/50ML) 40% | 2 ⁵⁰ /5 ⁰⁰ |
| CARMARTHEN WHITE RUM (25ML/50ML) 40% | 2 ⁵⁰ /5 ⁰⁰ |
| CARMARTHEN GOLD RUM (25ML/50ML) 40% | 2 ⁵⁰ /5 ⁰⁰ |
| BARTI DDU SPICED RUM (25ML/50ML) 35% | 3 ⁰⁰ /6 ⁰⁰ |
| DEAD MANS RUM COCONUT (25ML/50ML) 37.5% | 2 ⁵⁰ /5 ⁰⁰ |
| PENRHOS HONEY SPICED RUM (25ML/50ML) 37.5% | 3 ⁰⁰ /6 ⁰⁰ |
| DEVILS BRIDGE BARA BRITH SPICED RUM (25ML/50ML) 42% | 3 ⁰⁰ /6 ⁰⁰ |
| AU VODKA BLACK GRAPE (25ML/50ML) 35.2% | 3 ⁷⁵ /7 ⁵⁰ |
| AU VODKA WATERMELON (25ML/50ML) 35.2% | 3 ⁷⁵ /7 ⁵⁰ |
| AU VODKA BLUE RASPBERRY (25ML/50ML) 35.2% | 3 ⁷⁵ /7 ⁵⁰ |
| BRECON FIVE VODKA (25ML/50ML) 43% | 2 ⁵⁰ /5 ⁰⁰ |
| DISARONNO (25ML/50ML) 28% | 2 ²⁵ /4 ⁵⁰ |
| PASSOA (25ML/50ML) 17% | 2 ²⁵ /4 ⁵⁰ |
| ARCHERS (25ML/50ML) 18% | 2 ²⁵ /4 ⁵⁰ |
| MERLYN CREAM (25ML/50ML) 17% | 3 ⁰⁰ /6 ⁰⁰ |

Mixer?

ADD COKE, LEMONADE, SODA OR TONIC

1⁵⁰

Cocktails

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|--|------------------|
| GIN FIZZ - DRY GIN (50ML), FRESH LEMON JUICE, EGG WHITE, SODA WATER | 10 ⁵⁰ |
| HILLS ROYALE - CHAMBORD (25ML), PROSECCO | 11 ⁵⁰ |
| ELDERFLOWER TOM COLLINS - DRY GIN (50ML), ELDERFLOWER LIQUOR (25ML), FRESH LEMON JUICE & SODA WATER | 10 ⁵⁰ |
| PORNSTAR MARTINI - VANILLA VODKA (50ML), PASSOA (50ML), PASSIONFRUIT, LIME AND A SHOT PROSECCO (50ML) | 9 ⁵⁰ |
| ESPRESSO MARTINI - CRIBYN COFFEE ESPRESSO, BRECON FIVE VODKA (50ML) & KAHLUA (50ML) | 9 ⁵⁰ |
| SALTED CARAMEL ESPRESSO MARTINI - ESPRESSO, VODKA (50ML), KAHLUA (50ML) & SALTED CARAMEL SYRUP | 10 ⁵⁰ |
| PINKY PINKY - RASPBERRY GIN (50ML), RASPBERRY SYRUP, AND SERVED WITH AROMATIC TONIC OR LEMONADE | 10 ⁵⁰ |
| MARGARITA - TEQUILLA (50ML), COINTREAU (25ML), FRESH LIME JUICE, SALT RIM | 10 ⁵⁰ |
| ROSE SANGRIA - CHAMBORD (25ML), ELDERFLOWER CORDIAL, APPLE JUICE, ROSE WINE | 9 ⁵⁰ |
| APPLE & GINGER MOJITO - WHITE RUM (50ML), SPICED APPLE SYRUP, GINGER, FRESH LIME JUICE | 9 ⁵⁰ |

Mocktails

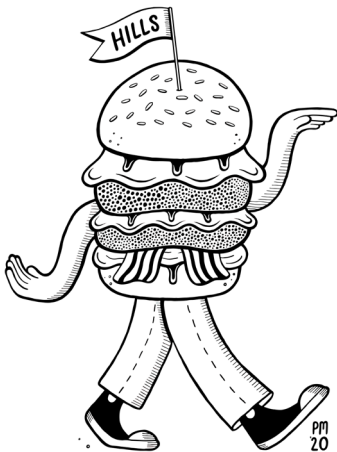
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|--|-----------------|
| ELDERFLOWER VIRGIN COLLINS - 0% GIN (50ML), FRESH LEMON JUICE & FEVER TREE ELDERFLOWER TONIC | 7 ⁵⁰ |
| HILLS TROPICAL PUNCH - PINEAPPLE JUICE, LEMONADE & MONIN GRENADINE SYRUP | 5 ⁰⁰ |
| BETH'S ELDERFLOWER SPECIAL - APPLE JUICE, LEMONADE & ELDERFLOWER CORDIAL | 5 ⁰⁰ |
| VIRGIN PINKY PINKY - 0% RASPBERRY GIN (50ML), RASPBERRY SYRUP, WITH EITHER AROMATIC TONIC OR LEMONADE | 7 ⁵⁰ |
| 0% GIN FIZZ - DRY GIN (50ML), FRESH LEMON JUICE, EGG WHITE, SODA WATER | 7 ⁵⁰ |

0% Gin

| | |
|--|-----------------|
| CELTIC MYST STILLERS - 0% DISTILLED BOTANICAL GIN _{0%} - SERVED WITH FEVER TREE AROMATIC | 7 ⁵⁰ |
| PENRHOS 0% RASPBERRY GIN _{0%} - SERVED WITH FEVER TREE INDIAN | 7 ⁵⁰ |

Hot drinks

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|---|----------------------------------|
| CAPPUCCINO | 3 ²⁵ |
| LATTE | 3 ²⁵ |
| FLAT WHITE | 3 ²⁵ |
| CORTADO | 2 ⁸⁰ |
| AMERICANO (WITH OR WITHOUT MILK) | 3 ⁰⁰ |
| ESPRESSO (DOUBLE OR SINGLE) | 2 ²⁵ /2 ⁷⁵ |
| MACHIATO | 2 ⁸⁰ |
| ICED COFFEE | 3 ⁷⁵ |
| SHOT OF SUGAR FREE SYRUP (HAZELNUT, VANILLA OR SALTED CARAMEL) | 0 ⁵⁰ |
| | |
| HOT CHOCOLATE (CREAM & MARSHMALLOWS) | 3 ⁷⁵ |
| | |
| EARL GREY | 2 ⁸⁰ |
| ENGLISH BREAKFAST TEA | 2 ⁷⁵ |
| MIXED BERRY | 2 ⁹⁵ |
| WELSH CHAMOMILE | 2 ⁹⁵ |
| PEPPERMINT | 2 ⁹⁵ |
| LEMON AND GINGER | 2 ⁹⁵ |



DECAF OPTIONS AVAILABLE

MILK ALTERNATIVES:

- COCONUT
- OAT (GLUTEN FREE)