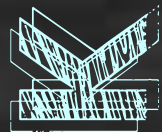


HOT



CAPPUCCINO	£2.25 / £2.65
LATTE	£2.25 / £2.65
BABYCCINO	£1.00
FLAVOURED LATTE	£2.55 / £2.95
FLAT WHITE	£2.40
AMERICANO BLACK	£2.00 / £2.40
AMERICANO WHITE	£2.20 / £2.60
ESPRESSO	£1.50 / £1.80
MACCHIATO	£2.00
MOCHA	£2.80 / £3.20
WHITE MOCHA	£2.80 / £3.20
EXTRA SYRUP SHOT	30P
NOVUS HERBAL TEA	£2.00
YORKSHIRE TEA	£1.00
HOT CHOCOLATE:	£1.00/£2.60/£3.50

ADD SYRUP: 30P

HOT CHOC STICKS	£2.99 / £2.49
CHAI LATTE	£2.60
SOYA / SKIMMED / DECAF AVAILABLE	



COLD

MILKSHAKE	£3.50
FRUIT SMOOTHIE	£3.50
MANGO CRUSH	£2.50
STRAWBERRY CRUSH	£2.50
ICED TEA:	
PEACH/RASPBERRY/LEMON	£1.95

FRAPPES

£3.50

COFFEE BASED

CARAMEL / HAZELNUT / MOCHA

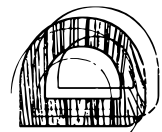
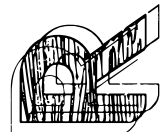
NO COFFEE

CHOCOLATE / VANILLA

SUMMER FRUITS

KEY LIME

ICED LATTE (OVER ICE)	£2.85
ADD SYRUP	30P



HOT

CAPPUCCINO	£2.25
LATTE	£2.25
CARAMEL LATTE	£2.55
FLAT WHITE	£2.40
AMERICANO BLACK	£2.00
AMERICANO WHITE	£2.20
ESPRESSO—SINGLE	£1.50
ESPRESSO—DOUBLE	£1.80
CHOCOLATE MOCHA	£2.80
WHITE MOCHA	£2.80
SYRUP SHOT	30P
NOVUS ENGLISH BREAKFAST	£1.80
NOVUS HERBAL	£2.00
YORKSHIRE TEA	£1.00
HOT CHOCOLATE—KIDS	£2.20
HOT CHOCOLATE—REG	£2.60
HOT CHOCOLATE—ULTIMATE	£3.50
HOT LEMON & WATER	£1.50



COLD

COFFEE BASED	
ICED LATTE (NOT BLENDED)	£2.85
With white chocolate & pistachio	
CARAMEL FRAPPE (BLENDED)	£3.25
ROASTED HAZELNUT FRAPPE (BLENDED)	£3.25
WHITE CHOCOLATE FRAPPE (BLENDED)	£3.25
(no coffee)	
VANILLA FRAPPE (BLENDED)	£3.25
(no coffee)	
CANDY BAR MILKSHAKE	£3.50
FRUIT SMOOTHIE	£3.50
MANGO CRUSH	£2.50
STRAWBERRY CRUSH	£2.50
ICED TEA—PEACH	£1.95
ICED TEA—RASPBERRY	£1.95
ICE TEA—LEMON	£1.95

FRUIT SMOOTHIES

- **16oz clear cup**
- **Put in blender**
- **300ml apple juice with bag of frozen fruit**
- **BLEND ON NO. 1**
- **SERVE**

FRUIT CRUSHES

- **Half fill 16oz cup with fruit puree**
- **Fill to top with ice and put in blender**
- **Add SMALL amount of fresh cold water**
- **BLEND ON NO. 1**
- **SERVE**

MILKSHAKES

- **Add 250ml of milk to blender**
- **Add 3-4 scoops of ice cream**
- **Add flavour (Ferrero etc)**
- **BLEND ON NO. 1**
- **Add cream/toppings**
- **SERVE**

COFFEE BASED

CARAMEL Frappe

1 x double espresso

200ml milk

12 oz cup of ice—black cup level

1 oz (1 white scoop) caramel syrup

1 x scoop vanilla frappe powder

BLEND 30 SECONDS & SERVE topped with cream and toffee sauce

ROASTED HAZELNUT Frappe

1 x double espresso

200 ml milk

12 oz cup of ice—black cup level

1 oz (1 white scoop) hazelnut syrup

1 scoop VANILLA frappe powder

BLEND 30 SECONDS & SERVE topped with cream and choc sauce

MOCHA Frappe

1 x double espresso

200 ml milk

12 oz cup of ice—black cup level

1 scoop CHOCOLATE frappe powder

BLEND 30 SECONDS & SERVE

NO COFFEE

WHITE CHOC Frappe

PUT IN BLENDER

200ml milk

1.5oz white chocolate syrup

12oz cup of ice

1 scoop vanilla frappe powder

BLEND 30 SECS AND SERVE topped with cream and chocolate sauce and white buttons

VANILLA Frappe

PUT IN BLENDER

200ml milk

1.5 PUMPS vanilla syrup

12oz cup of ice—black cup level

1 scoop vanilla frappe powder

BLEND 30 SECS AND SERVE topped with cream and chocolate sauce and white buttons

CHOCOLATE Frappe

PUT IN BLENDER

200ml milk

1.5 PUMPS vanilla syrup

12oz cup of ice—black cup level

1 scoop vanilla frappe powder

BLEND 30 SECS AND SERVE topped with cream and chocolate sauce and

ICED LATTE

NOT BLENDED

16oz clear cup

3/4 fill with ice

Fill cup with milk leaving 1/2 inch at top

1 scoop white chocolate syrup

1/2 scoop pistachio syrup

Stir then add

1 x double espresso

SERVE

ICED LATTE

BLENDED

PUT IN BLENDER

12oz cup of ice

200ml milk

1 x double espresso

1 scoop vanilla frappe powder

BLEND 30 SECONDS & SERVE

WHITE CHOC MOCHA

COMBINE in a 12oz black cup

1 x double espresso

1.5oz white chocolate syrup

Steam latte milk (not too hot) and add to cup. Top with cream, white chocolate buttons and dusting of chocolate powder