

DRINKS MENU

HOT DRINKS

SIGNATURE V60 COFFEE
Filter coffee served in decanter or over ice

Honduras - Finca Jerusalem
Notes: Strawberry, mango and plum
9

Kenya - Kijango AA
Notes: Vibrant and tart acidity, with a sweet floral aftertaste
9

COFFEE	Takeaway Only		TEN11 SPECIALITIES	Takeaway Only	
	Regular	12oz		Regular	12oz
Espresso	3.25		Rose Latte	5.3	5.6
Americano	3.9	3.9	Saffron Latte	5.3	5.6
Long Black	3.9		Spanish Latte	5	5.8 (Iced)
Macchiato	3.4		Matcha Latte	5	5.2
Cortado / Piccolo	3.45		Berry Matcha Latte	6.6	7.2
Flat White	4.1		Chai Latte	4.5	4.9
Capuccino	4.4	4.6	HOT CHOCOLATE	5	5.2
Latte	4.4	4.6	DECAFFINATED COFFEE		
Mocha	4.7	5.2	Colombian - Popayan Decaf	+90p	+90p
			Notes: Honey, Malt, Chocolate		

SINGLE ORIGIN ESPRESSO

House Espresso
Colombia - Leonid Ramirez MSF - Natural Process (Fruity - Sweet)
Notes: Fermented Plum, Raisin, Shortbread

Guest Espresso
Peru - La Montaña Field Blend - Washed Process (Chocolate - Nutty)
Notes: Green Apple, Caramel, Hazelnut

SEASONAL DRINK

Decadent Chocolate
Normal 7.2 - Iced 8.2

TEA & INFUSIONS (THE RARE TEA CO.)

Breakfast	4.5	Jasmine	5.5	Camomille	4.5
Earl Grey	4.5	Lemon	5.2	Green Tea	4.8
Mint	5.5	Ginger and Lemongrass	4.7		

COLD DRINKS

ICED COFFEE (12oz)		SOFT DRINKS	Regular	Large
Iced Latte	5.7	Coca Cola / Diet Coca Cola	4.5	
Iced Chai	6.3	Sprite	4.5	
Iced Matcha	6.3	Fentimans Mandarin	5	
Iced Chocolate	6.5	Fentimans Raspberry	5	
Iced Mocha	6.6	Fentimans Pink	5	
Iced Americano	4.1	Sparkling Water	4.5	6.5
		Still Water	4.5	6.5
MILK - Estate Dairy / Oat		Orange Juice	6	

MOCKTAILS

Botivo and Tonic / Soda	Botivo aperitivo, tonic or soda, orange wedge, sprigs of thyme	8.5	Marmalade Sour	Egg white, marmalade, Pentire blood orange, lemon juice, agave syrup, grated orange zest	14
Ginger and Raspberry Mojito	Fresh raspberries, mint, Mother Root ginger, Karma Raspberry Lemonade, sprig of mint	12.5	Chocolate Espresso Nogroni	Clean Co. Gin, Giffard Ruby Grape, Martini Vibrante, ground coffee, dark cocoa nibs, chocolate twig, orange twist	13.5