EVENING MENU

SERVED FROM 5PM

BAR SNACKS

Olive oil crisps **4** (Ve)

Spanish olives **4.5** (Ve)

Catalan almonds **5** (Ve)

Saucisson & bread sticks **6.5**

SMALL PLATES

Patatas bravas **7** (V)
Served with tomato salsa brava & aioli

Brindisa chorizo bites **7.5**
Served warm, with baguette

Nachos **8** (V)
Served with guacamole, sour cream & tomato salsa

Hummus, dukkah & olive oil **7** (Ve)
Served with pita

+ warm falafel **2** (Ve)

Roasted aubergine imam **7.5** (V)
In a rich tomato sauce served with pita

Tomato bruschetta **8** (Ve)
Served with garlic & balsamic glaze

Spinach & feta parcels **9** (V)
In a filo pastry

SOMETHING SWEET?

Tarta de Santiago **7** (V)
Galician almond tart served warm
+ vanilla ice cream **1.5** (Ve)

Affogato **5** (V)
Double espresso over vanilla ice cream

Chocolate - 60% Colombian **3.8** (V)
King's Ransom, Sweet Tart or Home Run

THIN CRUST PIZZA

TARTE FLAMBÉE FROM ALSACE

Classic 12
With bacon & créme fraîche

Vegetarian **12**
With goat cheese & créme fraîche

SHARING BOARDS

Dipping board **18** (Ve)
Guacamole, hummus, beetroot hummus, aubergine imam, served with celery, cucumber, pita & tortilla chips

Mezze board **15** (V) or (Ve)
Hummus, falafel, Greek butter beans & halloumi or vegan feta

CHARCUTERIE

Charcuterie board **18**
Salchichón Iberico de Bellota, Bastonet de Vic, Galician chestnut-fed jamón with baguette and breadsticks

Jamón & burrata **20**
Served with olives & sourdough

Cheese & charcuterie **28**
Salchichón Iberico de Bellota, Bastonet de Vic, Galician chestnut-fed jamón, Suffolk Baron Bigod, Isle of White Blue & Lincolnshire Poacher – served with baguette, breadsticks, grapes, and Real Ale chutney

CHEESE

Cheese board **14**
Suffolk Baron Bigod (soft), Isle of White Blue (blue) & Lincolnshire Poacher (hard) served with baguette, crackers, grapes, and Real Ale chutney

Goat cheese, walnuts & honey **9** (V)
Served with Real Ale chutney

notes
COFFEE ROASTERS & BAR

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Please inform us of any allergens or dietary requirement you may have. A discretionary service charge of 12.5% will be added to your bill.

GLUTEN FREE BREAD AVAILABLE (V) **SUITABLE FOR VEGETARIANS** (Ve) **SUITABLE FOR VEGANS**

WINES

125ML MEASURES AVAILABLE

SPARKLING

	125ML	Bottle
Prosecco Extra Dry Ca' del Console *Glera - Veneto*	8	37
Steinbock Zero *Riesling (Non-alcoholic)*	8	35

WHITE

	175ML	250ML	Bottle
Villa Rossi *Trebbiano*	8	11	30
Picpoul de Pinet *Beauvignac*	10	14	38
Featherdrop Hill *Sauvignon Blanc*	11.5	14.2	45
Chinon Blanc Les Bondonnieres *Chenin Blanc*	13.5	17	48

ROSÉ

	175ML	250ML	Bottle
Valdemoreda Rosado *Garnacha*	8	11	30
Domaine Coste *Grenache – Cinsault*	9.5	13.5	40

RED

	175ML	250ML	Bottle
Villa Rossi *Sangiovese*	8	11	30
Wild Iris *Merlot*	10	14	34
Feudo Arancio *Nero d'Avola*	11	15	40
Couly-Dutheil, Les Boisselieres *Cabernet Franc*	13.5	17	48

CRAFT BEER & CIDER

DRAUGHT

Studio Lager *Signature Brew – 4%*	7.1
Roadie IPA *Signature Brew – 4.3%*	7.2

BOTTLES & CANS

Lucky Saint *Unfiltered Lager – 0.5%*	5
Neck Oil Session IPA *Beavertown – 330ml – 4.3%*	6.2
Noam *Bavarian lager – 340ml – 5.2%*	6.5

CIDER

Sassy Cidre *Inimitable – 330ml – 5.2%*	6.8

WINTER WARMERS

Rum Hot Chocolate **9**
Dark rum – Chocolate – Milk

Irish Coffee **10**
Espresso – Irish whisky – Cream

Cinnamon Roll Espresso Martini **11**
Fair vodka – Fair coffee liqueur – Cinnamon bun syrup – Espresso

Hot Toddy **11**
Bourbon – Lemon – Honey – Spices

COCKTAILS

Notes Espresso Martini **10**
FAIR vodka – FAIR Café liqueur – Espresso – Vanilla syrup

Aperol Spritz **10**
Aperol – Prosecco – Soda

Margarita **12**
Patron Silver tequila – Triple sec – Lime – Sugar

Negroni **12**
Adnams Copper House gin – Martini Rosso vermouth – Campari – Fresh infused oranges

Paloma **12**
Tequila by Bandero Blanco – Lime juice – Sugar – Grapefruit soda

Old Fashioned **13**
Adnams Single Malt whisky – Angostura bitters – Fresh infused oranges

Pornstar Martini **13**
Sapling vodka – Passoa – Vanilla syrup – Passionfruit puree – Lime juice

Strawberry Daiquiri **12**
Suffolk Distillery white rum – Strawberry liqueur – Lime juice – Sugar syrup – Strawberry puree

Cosmopolitan **12**
Absolut Citron – Cointreau – Lime juice – Cranberry juice

Lychee Martini **12**
Sapling vodka – Lychee liqueur – Lychee puree – Sugar syrup

Elderflower Collins **11**
Adnams Copper House gin – Elderflower liqueur – Lemon juice – Sugar syrup – Fresh infused cucumber

MOCKTAILS

Crodino **7**
The classic Italian non-alcholic aperitif

Pineapple Forest **10**
Roasted pineapple soda with Everleaf Forest liqueur

Peach Mountain **10**
White peach soda with Everleaf Mountain liqueur

G&T

East London Gin **11**
with tonic & lime

Fair Gin **12**
with tonic & grapefruit

Hendricks Gin **13**
with tonic & cucumber

PLANNING A PARTY? LOOK NO FURTHER! *Contact* bookings@notescoffee.com

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BOTTLE LIST

WHITE

REFRESHING & AROMATIC

Trebbiano, Villa Rossi Rubicone *Crispy, dry and fruity, with a delicate nutty aroma. Young and fresh.*	**ITALY**	**30**
Chardonnay, Santa Alegra *Delightful unoaked chardonnay that offers subtle aromas of red apple and honeydew melon.*	**CHILE**	**32**
Sauvignon Blanc, Featherdrop Hill *Lively aromas of gooseberry, passion fruit, grapefruit and crisp red capsicum.*	**NEW ZEALAND**	**45**
Chinon Blanc, Les Bondonnieres *Very clean, nicely balanced pinot grigio, with a gentle floral aroma, good medium weight and refreshing finish.*	**FRANCE**	**48**

EASY DRINKERS

Chenin Blanc, Kleinkloof *Very attractive nose with tropical fruits, carrying on to the crisp, refreshing palate.*	**SOUTH AFRICA**	**32**
Picpoul De Pinet, Beauvignac *Elegant aromas of citrus, pear and white flowers. Crispy and mineral palate.*	**FRANCE**	**38**
Pinot Grigio, Mezzacorona Castel Firmian *Very clean, nicely balanced pinot grigio, with a gentle floral aroma, good medium weight and refreshing finish.*	**ITALY**	**40**
Vinho Verde, Anjos Quinta Da Lixa *A fine modern vinho verde. The palate is medium-bodied and refreshing, with the classic touch of spritz.*	**PORTUGAL**	**35**

RICH & FULL

Viognier / Grenache Blanc, Les Lauriers *A bright, floral and elegant, with a rich palate of stone fruit and papayas. Refreshing, zesty finish.*	**FRANCE**	**35**
Grüner Veltliner, Zero G *Crisp green fruit aromas with creamy texture. Satisfying and balanced from start to finish.*	**AUSTRIA**	**45**
Chardonnay, Jean-Marc Brocard Chablis *Pure and mineral. The palate is classic Chablis: structured, crisp and delicious.*	**FRANCE**	**65**
Albariño Sobre Lías, Casal Caeiro *Hints of pear and citrus fruits, along with mineral and spice. Intense and very long on the palate.*	**SPAIN**	**48**

THE CLASSICS

Cortese, Gavi di Gavi Broglia La Meirana *Distinctive greengage and almonds notes on the palate. Fresh and dry.*	**ITALY**	**50**
Macon-Villages, Domaine Les Chenevieres *A brilliant pale gold colour with green tints. Intense white blossom aromas delicately enhanced by hints of lemon..*	**FRANCE**	**68**
Sancerre Les Perriers, Reverdy-Ducroux *A crisp, mineral-driven Sauvignon Blanc with vibrant citrus and a refreshing, aromatic finish.*	**FRANCE**	**80**

GUEST WINE

Pecorino, Umani Ronchi Vellodoro *A refreshing light-to-medium bodied Pecorino, combining tangy green apple fruit flavours with hints of herbs, stones and almonds*	**ITALY**	**48**
Inzolia / Cataratto, Tasca Regaleali Bianco *Delicately fruity nose with apple, peach and pink grapefruit notes. An intense and crisp palate, with plenty of fresh fruit flavours*	**ITALY**	**42**

OUR WINES ARE ALSO AVAILABLE TO ENJOY AT HOME - PLEASE ASK ABOUT TAKE-AWAY PRICING

BOTTLE LIST

RED

FRUIT FORWARD

Sangiovese, Villa Rossi *A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits.*	**ITALY**	**30**
Merlot, Wild Iris *A rich wine, filled with wild berries, blackcurrant and a hint of vanillla. The tannins are soft, with a pleasantly drawn out finish.*	**SOUTH AFRICA**	**34**
Tempranillo, Promesa Rioja *Strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.*	**SPAIN**	**38**
Nero d'Avola, Feudo Arancio *Blackcurrant, wild strawberry and crunchy pomegranate. The palate is soft, round and velvety.*	**ITALY**	**40**

THE CLASSICS

Sangiovese, La Piuma Chianti *Red fruits and bitter cherries, combine with subtle notes of spice.*	**ITALY**	**42**
Malbec, Finca La Colonia *Aroma of ripe red fruit, touch of spice on the palate. Elegant and smooth with a long finish.*	**ARGENTINA**	**45**
Pinot Noir, Bourgogne Prestige, Henri de Villamont *A really quite sophisticated red Burgundy with a good depth of fruit and silky texture.*	**FRANCE**	**70**
Merlot, Chateau Yveline, Lalande de Pomerol *Plenty of depth to this Merlot heavy blend. Dark red fruits, cedar and spice give way to prominent but soft tannins. There is just a touch of savoury earthiness on the well-balanced finish.*	**FRANCE**	**75**

OFF PISTE

Cabernet – Merlot, Quercus *Fruity bouquet of blackcurrant, strawberry and plum, leading to a smooth, full bodied palate with a long finish.*	**SLOVENIA**	**40**
Zweigelt – Zero G *Light in body, blend of spices and berry fruits with a gentle but refreshing texture.*	**AUSTRIA**	**44**
Chinon Rouge Les Boisselieres, Couly-Dutheil *Ruby in colour, with a fresh and pleasant nose. Dominated by small red fruits. A fruity and supple palate, with nice tannins. An utterly charming light red wine.*	**FRANCE**	**48**
Grenache – Syrah, Ferraton Pere & Fils, Côtes du Rhône *Medium to full-bodied. Savoury earthy note and lifted by floral, peppery aromas.*	**FRANCE**	**42**

GUEST WINE

Podere Montepulciano d'Abruzzo, Umani Ronchi *Delicate aromas of plum and morello cherry, robust and full-bodied in the mouth*	**ITALY**	**36**
Le Prieuré Rouge, Château Ksara *Warm and juicy Mediterranean style wine with herbal and red fruit nuances and finishing on a spicy note.*	**LEBANON**	**46**

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ROSÉ

Garnacha | Valdemoreda Rosado *Rose petal aromas, together with fine redcurrant and raspberry fruit.*	**SPAIN**	**30**
Grenache and Cinsault | Domaine Coste Rosé *Polish pink in colour, with a plum, dry palate and flavours of strawberry and blackberries.*	**FRANCE**	**40**
Grenache, Rolle & Cinsault | Whispering Angel, Provence *Aromas of redcurrant & raspberry, the palate has a creamy texture with great breadth & summer fruit aromas.*	**FRANCE**	**60**
Grenache | Lady A *This crisp blend of Grenache and Cinsault will transport you to the Côte d'Azur with a single sip! Thirst quenching, elegant and deliciously moreish!*	**FRANCE**	**60**
Grenache and Cinsault | Symphonie *Floral and delicate with aromas of white flowers and passion fruit. On the palate, delicate acidity with notes of peach, orange peel, and exotic fruits.*	**FRANCE**	**90**

SPARKLING

Glera | Prosecco Ca' Del Console *A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry.*	**ITALY**	**37**
Glera | Prosecco Rosé Ca'Del Console *On the palate, the fine mousse gives way to flavours of wild strawberries and stone fruits, with a crisp refreshing finish.*	**ITALY**	**47**
Riesling | Steinbock Zero *Fragrant, aromatic and juicy notes of white pulp fruit, white flowers and grape varietal scents. Very fresh, lively, smooth and very light..*	**GERMANY**	**35**
Chardonnay | Hattingley Valley Classic Reserve *This unique English blend combines delicate aromas of lemon zest and orange peel and honeysuckle with green apple and freshly baked brioche on the palate..*	**ENGLAND**	**60**
Pinot Noir & Chardonnay | Marsigny Cremant de Bourgogne *Pale gold colour. Notes of citrus fruits and ripe apples and pears on the mid-palate give way to a crisp finish.*	**FRANCE**	**60**

CHAMPAGNE

Pinot Noir, Chardonnay & Petite Meunier | Drappier, Champagne *Seductive nose with red fruits and white peach. The rich palate showing further spicy notes and has a lovely textured mouthfeel.*	**FRANCE**	**95/180**
Pinot Noir & Chardonnay | Bollinger Special Cuvée, Champagne *Rich, toasty and full-bodied, with a wonderful concentration and depth of flavours.*	**FRANCE**	**140**
Pinot Noir | Laurent Perrier Rosé Brut, Champagne *Expressive bouquet, extraordinary depth and freshness, and delicious red berry flavours.*	**FRANCE**	**180**

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