

for events & private hire:
angelgardens@potkettleblackltd.co.uk



EL NINOT DE PAPER BLANCO 11.5%
125ml £4.80 | 175ml £5.30 | 250ml 6.80
Bottle £25.00

EL NINOT DE PAPER TINTO 12.5%
125ml £4.80 | 175ml £5.30 | 250ml 6.80
Bottle £25.00

WHOLE BUNCH CINSULT MOURVEDRE ROSE 12%
125ml 4.80 | 175ml 5.30 | 250ml 6.80 |
Bottle 25.00

PROSECCO FAMIGLIA ITALY 11%
125ml 5.50 | Bottle 28.00

DRAUGHT

SHINDIGGER MANGO UNCHAINED 4.2%
Pint 6.50, half 3.25

SHINDIGGER LAGER 4.6%
Pint 5.70, half 2.85

GUINNESS MICRODRAUGHT 4.2%
Pint 5.50

BOTTLES

QUILMES 4.50
4.9% 340ml bottle

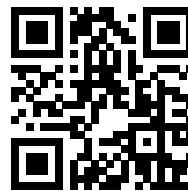
SHINDIGGER SESSION IPA 5.80
4.2% 440ml can

CAPLE RD CIDER 4.00
5.2% 330ml can

BUDVAR NEALKO 3.80
Non Alcoholic lager | 0.5% 330ml bottle

Please ask your server for seasonal specials

**BOOK A
TABLE
HERE...**



wifi: PKBcoffee

ALLERGENS

Our food and drink may contain allergens. For our full allergens list or information about any ingredients in this menu please speak to your server. Keep an eye out for (v) - vegetarian (vg) - vegan (n) - nuts

PÖT KETTLE BLACK

DRINKS MENU

BRUNCH | BREWS | BAKES | BOOZE



COFFEE (HASBEAN)

Espresso	3.00
Espresso macchiato	3.10
Piccolo	3.20
Flat white	3.30

Americano	3.20
Cappuccino	3.50
Latte	3.50
Mocha	3.90
Batch brew	3.00
+ Make it large	0.40

+ Alternative milks	0.50
Oat / Soy / Coconut / Almond	
+ Add our inhouse syrup	0.50
Salted caramel / Hazelnut / Vanilla	

ALL OF OUR MILK-BASED
COFFEES ARE SERVED
BETWEEN 60-65
DEGREES TO MAXIMISE
BOTH FLAVOR AND
SWEETNESS.

PLEASE ASK ONE OF OUR
SERVERS IF YOU WOULD
LIKE US TO MAKE YOUR
DRINK AT A
HIGHER TEMPERATURE.

@pkb_angelgardens

BOOZE

BREWS & SOFTS

ICED COFFEE

Iced Black	3.60
Iced Latte	3.90
Iced Mocha	4.00
+ Alternative milks	0.50
Oat / Soy / Coconut / Almond	
+ Add our inhouse syrup	0.50
Salted caramel / Hazelnut / Vanilla	

NOT COFFEE

Hot chocolate	4.00
(+ all the works)	0.50
Matcha latte / Iced	4.00
Turmeric latte / Iced	4.00
Beetroot latte / Iced	4.00
Chai latte / Iced	4.00
Boozy hot chocolate	6.50

SOFT DRINKS

Still or Sparkling water	2.60
Old Jamaican ginger beer	3.00
San Pellegrino	2.90
(ask your server for flavours)	
Coca Cola	2.90
Diet Cola	2.80
Apple Juice	2.80
Orange Juice	2.80
Pineapple Juice	2.80

SMOOTHIES 4.50

PURPLE RAIN (vg) Blueberries, apple juice, banana
TROPICAL (vg) Mango, strawberries, pineapple, banana
GREEN (vg) Mango, apple, spinach & kale

HEALTH SHOT 3.00

Turmeric, ginger, orange, lemon, pineapple, mango
Source of: Vitamin C, Vitamin A, Antioxidants, Potassium, Folate, Calcium, Magnesium (vg)

LOOSE LEAF ATKINSONS TEA'S

Served hot or over ice	3.10
BLACK Breakfast blend / Earl Grey / Darjeeling / Decaf ceylon	
GREEN Chinese sencha / Lemon sencha / Japanese cherry	
HERBAL / FRUIT TISANE Peppermint / Chamomile / Rooibos / Strawberry and kiwi / Fresh mint / Fresh lemon & ginger	

HANGOVER CURES 9.00

Bloody hangover cures. Made using our Pot Kettle Black secret house spice mix, tomato & lemon. Tell your server how spicy you like it!

1 ————— 10 

MARY (vg) Vodka	MARIA (vg) Tequila	SNAPPER (vg) Gin
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BRUNCH COCKTAILS

MIMOSA Breakfast classic, prosecco, OJ	8.00
ESPRESSO MARTINI Vodka, Kahlúa, coffee tequila, espresso, sugar	9.00
SPICY MARGARITA Tequila, lime, orange juice, chilli, jalapeño	9.00
FRENCH MARTINI Vodka, Chambord, pineapple juice	9.00
WATERMELON FIZZ Melonade, Cocchi rosa vermouth, lemon, soda	9.00
CHERRY & GRAPEFRUIT SPRITZ Japanese cherry-infused Bombay Sapphire, pink grapefruit liqueur, lemon, agave, soda	9.00
BOOZY COFFEE Choose from Absolut vodka, Baileys, Jamesons, Cointreau, Kahlua	8.00



COCKTAILS

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