

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 CINSAULT 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 LAGER 4.6%
Pint 6.20, half 3.10

GUINNESS MICRODRAUGHT 4.2%
Pint 5.50

BOTTLES

QUILMES 6.00
4.9% 330ml bottle

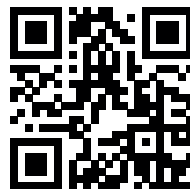
SHINDIGGER SESSION IPA 6.00
4.2% 440ml can

CAPLE RD CIDER 6.20
5.2% 330ml can

BUDVAR NEALKO 4.20
Non Alcoholic lager | 0.5% 330ml bottle

Please ask your server for seasonal specials

BOOK A
TABLE
HERE...



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



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.

COFFEE (HASBEAN)

Espresso 3.10
Espresso macchiato 3.20
Piccolo 3.30
Flat white 3.50

Americano 3.30
Cappuccino 3.70
Latte 3.70
Mocha 4.00
Batch brew 3.50
+ Make it large 0.40
+ Guest coffee 0.40

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

@pkb_angelgardens

BOOZE

BREWS & SOFTS

ICED COFFEE

Iced Black	3.80
Iced Latte	4.00
Iced Mocha	4.40
+ 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

Freshly squeezed OJ	4.00
Still or Sparkling water	2.80
Old Jamaican ginger beer	3.20
San Pellegrino	3.20
(ask your server for flavours)	
Coca Cola	3.30
Diet Cola	3.00
Apple Juice	3.00
Orange Juice	3.00
Pineapple Juice	3.00

SMOOTHIES 4.50

PURPLE RAIN (vg)
Blueberries, apple juice, banana

TROPICAL (vg)
Mango, strawberries, pineapple, banana

GREEN (vg)
Mango, apple, spinach & kale

HEALTH SHOT 3.20

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

LOOSE LEAF TEA'S

Served hot or over ice 3.30

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 9.50

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

BRUNCH COCKTAILS

MIMOSA 9.00
Breakfast classic, prosecco, OJ

ESPRESSO MARTINI 10.00
Vodka, Kahlúa, coffee tequila, espresso, sugar

SPICY MARGARITA 10.00
Tequila, lime, orange juice, chilli, jalapeño

FRENCH MARTINI 10.00
Vodka, Chambord, pineapple juice

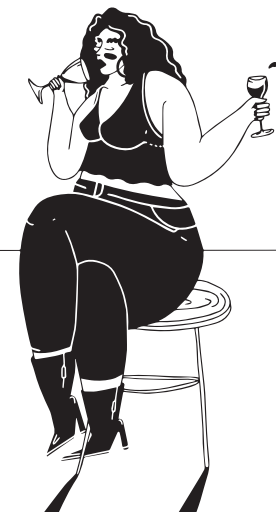
WATERMELON FIZZ 10.00
Melonade, Cocchi rosa vermouth, lemon, soda

CHERRY & GRAPEFRUIT SPRITZ 10.00
Japanese cherry-infused Bombay Sapphire, pink grapefruit liqueur, lemon, agave, soda

BOOZY COFFEE 9.00
Choose from Absolut vodka, Baileys, Jamesons, Cointreau, Kahlua

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COCKTAILS