

for events & private hire:  
hello@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 6.30 |  
Bottle 25.00

**PROSECCO FAMIGLIA ITALY 11%**  
125ml 5.50 | Bottle 28.00

# BOOZE

## DRAUGHT

**SHINDIGGER LAGER 4.6%**  
Pint 6.20, half 3.10

## BOTTLES

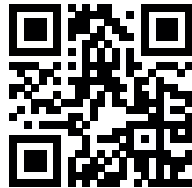
**QUILMES** 6.00  
4.9% 330ml bottle

**LUCKY SAINT** 4.20  
Non Alcoholic lager | 0.5% 330ml bottle

**SHINDIGGER** 6.00  
500ml Can | Ask your server for this weeks

**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 3.10  
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



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\_bartonarcade

# BREWS & SOFTS

## ICED COFFEE

Iced Americano	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
San Pellegrino	3.20
(ask your server for flavours)	
Coca Cola	3.30
Diet Cola	3.00
Fizzy Vimto	2.90
Apple Juice	3.00
Orange Juice	3.00

## SMOOTHIES 4.50

### NUT BUTTER

Peanut butter, oats, oat milk, chocolate powder

### 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 ceylen

### GREEN

Chinese sencha / Lemon sencha / Japanese cherry

### HERBAL / FRUIT TISANE

Peppermint / Chamomile / Rooibos / Strawberry and kiwi / 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!

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10



MARY (vg)  
Vodka

MARIA (vg)  
Tequila

SNAPPER (vg)  
Gin

## BRUNCH COCKTAILS

CLASSIC MIMOSA 9.00  
Breakfast classic, prosecco, orange juice

PEACH MIMOSA 9.50  
Prosecco & peach puree

STRAWBERRY MIMOSA 9.50  
Prosecco & strawberry puree

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

PEACH MARGARITA 10.00  
Tequila, triple sec, peach puree, agave, lime juice

STRAWBERRY BASIL TONIC 10.00  
Beefeater, strawberry & basil shrub with tonic

BURNING INFERNO 10.00  
Vodka, triple sec, jalapeno, sugar lime juice & tabasco

# BOOZE



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