



AT THE FOUR WINDS

COFFEE MENU

Organic Naturale by Peter James

Our Coffees have been specially curated and our espresso is roasted by one of the UK's top craft roasters (we think he is the best) and is a blend of the very best Ethiopian coffee we can buy, currently Suke Quto from the Guji area of Sidamo in Ethiopia, Brazilian Sitio Santa Clara and new crop Guatemalan Finca Bourbon. Taste almonds and chocolate in milk drinks and the espresso is still all about the Suke and the sweet acidity.

House Espresso

on its own 40ml £2.20
with water 200ml £2.50

and with milk

Machiato 70ml £2.50
Flat White 170ml £2.80
Cappuccino 250ml £2.90
Latte 350ml £3.00
Mocha 350ml £3.60

Speciality Brewed by Peter James [V60] 400ml

House - Colombian Huila

£2.50

Our House coffee is from the Huila region of Colombia where the best complex Colombian coffees are found. Delicious milk chocolate and cherry profile. Colombian can be tricky to grade and requires skilful curation, selection and green procurement.

African – Ethiopian Yirgacheffe Beloya

£3.50

Sometimes when we buy coffee, we have to be brave. This coffee was a revolution and amongst our all time favourites. We don't know anywhere else in the world that can deliver the same levels of fruit and complexity in a cup of coffee. Tropical, jammy & citrus.

Central – Guatemala Santa Sofia

£3.50

If the coffee crops of 2016 was a game of cards, Santa Sofia was our absolute ace. We kept the coffee in parchment longer and shipping it late just made a good coffee outstanding. Perfect ripeness and balance. Chocolate, caramelised vanilla.



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TEA MENU

Real Loose Tea by Peter James 450ml

House from Assam

£2.50

Our House Tea is a black Indian Assam and the most popular golden-tippy staple. Known for its body, briskness, malty flavour and strong bright colour. Fabulous with milk. Refreshing.

Earl Grey

£3.50

Delightfully clean & floral flavours of oil from the rind of bergamot orange, a citrus fruit resembling an orange and a lemon with a little grapefruit & lime thrown in.

Darjeeling

£3.50

The champagne of Tea from the base of the Indian Brahmaputra river. Musky, sweet and a very delicate varietal. Made and generally consumed black originating from Chinese oolong plants.

Green Pinhead Gunpowder

£3.50

High end Chinese green leaf. Delicate and beautiful from the same plant as black tea but not given the chance to oxidise leaving the delicate green appearance and taste.