

Coffee & Other Hot Drinks

Our exclusive coffee is 'triple-certified' – the only one in the area to be organic, fair-trade and rainforest alliance certified! Fabulous coffee for those with a conscience.

Unlike most other coffee houses all our coffees contain *two measures* (referred to as 'shots') – making your drink both smoother and richer!

Apart from the espressos all drinks are 'large' 16oz cups!

Double Espresso A double shot of pure coffee	£1.80	Latte Double 'shot' with warm steamed milk. <i>For flavoured lattes – see below</i>	£2.00
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Espresso Macchiato A double espresso with a smooth cream top!	£2.00	Vanilla Latte Double-shot latte with a shot of real vanilla essence rather than sugary syrup!.	£2.50
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Americano Double shot topped up with hot water. <i>Black or white.</i>	£1.80	Caramel Latte Double-shot latte with a shot of caramel syrup	£2.50
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Cappuccino
Double shot with creamy smooth mousse top and, of course, chocolate dusting!

All our coffee is 'triple-certified'



Mocha Like coffee? Like Chocolate? You'll love this double shot of pure coffee topped up with our fabulous hot chocolate!	£2.50	Caramel, Maple or Strawberry 'Steamer' A 'grown-up' drink for the child within! Warm milk blended with syrup and topped with squirty cream drizzled with more syrup!	£2.50
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For our great range of teas, infusions (tisanes) and other tea-related drinks, please see our separate Suki Tea menu.

About Our Coffee

BEFORE WE BANG on about coffee being ethical, we try and put it beyond reproach. We like to call this "triple certification", and think that it's better than picking and choosing your soap box.

FAIRTRADE certified contracts guarantee coffee farmers a minimum price for their beans, so their costs of production are covered. The farmers are also paid a premium, which enables them to invest in their communities to improve living and working conditions.



ORGANIC certification means that coffee farmers avoid unnecessary chemicals and pesticides - good news for plant and animal life. Organic certification also means more money to the farmers, over and above the Fairtrade price.



THE RAINFOREST ALLIANCE seal means that farms look after the tropical forests where they live and work. Wildlife is protected, rivers kept clean and natural resources conserved.



GREEN COFFEE beans look a little like split dried peas. They'd probably taste the same if you tried to make a drink with them.

Roasting is the key to bringing out the bean's flavour. Depending on the bean, its origin and the effect you want to achieve, roasting typically takes place between 190 and 220°C - for 10-18 minutes.

So what makes coffee smell and taste good? The answer is 'aroma volatiles'. These complex organic compounds are formed during roasting. By controlling temperature, time and roasting gradients, we dictate which molecules are formed within each coffee. For us it's not just an intuitive artisan kind of thing, it's also a science.

If it doesn't make the grade, it doesn't make it past the gates.

When The Coven team make you a fresh coffee from these beans, we honour the roasting process by ensuring that we don't burn the beans or the milk as so many others do but make your coffee with care – ensuring a great drink with all the aroma and flavour that the beans can produce.