
THE OLD LIBRARY CAFE

DRINK

CANNED LAGER

Lost & Grounded, Keller Pils <i>440ml, 4.8%, Bristol</i>	5.45
Utopian Helles <i>440ml, 4.7%, Exeter</i>	5.60
Firebrand Shorebreak, hazy pale, <i>440ml, 0.5%, Cornwall</i>	5.00

COTTAGE BEER PROJECT ALE

The Gatherings, amber ale <i>500ml, 3.4%, Morebath</i>	5.65
Doodle pale ale, <i>500ml, 4.3%, Morebath</i>	5.65
Bespoke blonde ale, <i>500ml, 4%, Morebath</i>	5.65
Black pheasant stout, <i>500ml, 4.3%, Morebath</i>	5.65

BOTTLED CIDER

Barn Owl, Perry's medium cider, <i>500ml, 5.5%, Somerset</i>	5.85
Puffin, Perry's dry cider, <i>500ml, 4.8%, Somerset</i>	5.85
Morgan, Perry's sweet cider, <i>500ml, 6%, Somerset</i>	5.85

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COCKTAILS

Negroni	<i>Wicked wolf gin, Campari, knightor rosso vermouth</i>	9.50
Hedgerow Gin Fizz	<i>Sloe gin, fresh lemon, prosecco</i>	9.00
Aperol Spritz	<i>Aperol, prosecco, soda</i>	8.75
Espresso Martini	<i>Devon Cove coffee liqueur & vodka, espresso</i>	9.50
Treacle	<i>Dark rum, Porlock apple juice, Bristol caramel syrup</i>	9.00
Maple Old Fashioned	<i>Circumstance whisky, maple syrup, bitters</i>	9.00
Bloody Mary	<i>Pickle house tomato juice, Devon Cove vodka, snacks</i>	9.00

TEMPERANCE

Bovito Tonic	<i>Bovito, elderflower, tonic</i>	7.00
Pentire Seaward Fizz	<i>Pentire, lime, fresh mint, soda</i>	7.30

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WINE

Our Wines are supplied by Wolf Wine, located in Bath. All their wines are selected from small artisan producers from around the world, preferring to work naturally, crafting wines from organic soils without the use, where possible of sulphites, fining agents or filtering.

RED

Ciello Rosso, Sicily, Italy. 100% Nero d'avola	7.25/28.00
<i>Lighter in style, ripe plums & black cherry</i>	
Marchese di Borgesole, Puglia, Italy. 100% Negroamaro	8.00/32.50
<i>Dry, full bodied, red berries, our favourite!</i>	
Camille Malbec, Cahor, France, 100% Malbec	7.55/30.00
<i>Big & bold, blackcurrant & plums</i>	
Gran Cerdo Rosso, Rioja, Spain. Viura/Palomino	8.10 /32.50
<i>Juicy cherry, earthy spice</i>	
St Vincent Pinot Noir, Languedoc, France, 100% Pinot Noir	34
<i>Light, fruity & smooth. Easy drinking</i>	
Bosbrand Carignan, Paarl, South Africa. 100% Carignan.	33
<i>Medium bodied, fruit forward, super drinkable.</i>	

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WINE

WHITE

Ciello Bianco, <i>Sicily, Italy. 100% Catarratto</i>	7.25/28.00
<i>Dry, hazy, citrus</i>	
Adaras Lluvia, <i>Almansa, Spain. Sauvignon/Verdejo</i>	7.50/29.50
<i>Tropical fruits, dry, vibrant & fresh</i>	
CB Viognier, <i>Languedoc, France. 100% Viognier</i>	8.25/33.00
<i>Dry, peach, apricot & honeysuckle</i>	
Gran Cerdo Blanco, <i>Rioja, Spain. Viura/Palomino</i>	8.10 /32.50
<i>Dry, fresh & fruity, medium bodied</i>	
Thörle Riesling, <i>Rheinhessen, Germany. 100% Riesling</i>	44
<i>Off dry, medium bodied & light</i>	

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WINE

ROSE

Mer et Montagne Rosé, *Languedoc, France, Syrah/Cinsault* 6.85/29.00

Dry, crisp & refreshing,

Sharpham Pinot Rosé, *Devon, England. Pinot Noir* 39

Dry & fruity, red berries

ORANGE

Fattoria Di Vaira Orange Wine, *Molise, Italy. 100% Falanghina* 42

Medium, Biodynamic, hazy, orchard fruit

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SPIRITS

Wicked Wolf Gin <i>42% Exmoor</i>	4.10
Home infused sloe gin <i>25%</i>	3.80
Devon Cove Vodka <i>40% Hope Cove</i>	4.00
Two Drifters Rum <i>40% Exeter</i>	3.70
Circumstance Whisky <i>45% Bristol</i>	4.55
Devon Cove Hazelnut Liqueur <i>25% Hope cove</i>	4.20
Adriatico Amaretto <i>28% Italy</i>	3.85
Cotswold Cream Liqueur <i>17% Cotswold</i>	4.30
Somerset Cider Brandy 10yr old <i>42% Somerset</i>	4.50
Burrow Hill Ice Cider <i>11% Somerset 50ml</i>	4.50
Pentire Spirit <i>0% Cornwall</i>	3.25
The Norfolk PX, <i>Norfolk</i>	5.75
<i>Pedro Ximénez, single malt whiskey 50ml</i>	

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SOFT DRINKS

Homemade lemonade	3.55
Fresh lime & soda	3.00
Porlock community orchard apple juice, <i>250ml</i>	2.50
Fresh Orange juice, <i>250ml</i>	3.25
Sparkling Water, <i>330/750ml</i>	2.20/3.50
Karma Cola/Diet, <i>250ml</i>	3.50
Elderflower cooler, <i>Elderflower, fresh lemon, ginger beer</i>	3.60
Virgin Mary, <i>Pickle House tomato juice, garnish</i>	4.50
Mother root, <i>Ginger, apple cider vinegar, soda</i>	3.60

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HOT DRINKS

COFFEE

Brazilian coffee bean roasted by Jonny at Horizon coffee, Lynton.

Americano	3.00
Flat White	3.20
Latte	3.30
Cappuccino	3.30
Espresso	2.60
Cortado	3.10
Mocha	3.80
Macchiato	2.90
Iced Latte	3.60
Extra shot	1.00

Bristol syrup - *vanilla or caramel 40p* Alternative milk - *British oat milk*

LATTES

Chai Latte	3.40
Matcha Latte/Iced Latte	3.60

Ceremonial grade Japanese matcha by Exmoor tea

Add vanilla syrup or honey for a touch of sweetness 40p

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HOT DRINKS

HOT CHOCOLATE

Harth Original Hot Chocolate, <i>Bath</i>	3.30
Harth Solstice Hot Chocolate <i>Cinnamon, ginger, clove, nutmeg</i>	3.30
Harth Cinnamon Hot Chocolate	3.30

TEA

TREGOTHAN TEA, <i>Truro, Cornwall</i>	2.70
<i>Classic black tea grown in England on the Tregothan estate</i>	

EXMOOR TEA, <i>Blended in Dulverton by Rachel & Kenny</i>	2.70
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Gorgeous Grey - Devious Decaf - Groovy Green

Chillin Chamomile - Moorish Mint - Fruity Fusion

Luscious Lemongrass - Charming Chai - Mindful Matcha