

SAINTS
C O F F E E
AT THE
BRAMPTON HALT
COUNTRY PUB & RESTAURANT

C O F F E E M E N U

All standard coffees are served as doubles,
we use 18.5g of beans to give you the perfect strength cup!

Coffees // _____

Espresso	2.50	Flat White	3.30
Americano	3.10	Cappuccino	3.30
Cortado	3.20	Mocha	3.40

Hot Drinks // _____

Chai Latte **3.00**

Black tea infused with cinnamon, clove and warming spices, mixed with steamed milk for a delicious sweet and spicy flavour

Hot Chocolate **3.65 / 5.65**

Whipped cream and marshmallows

Selection of teas by the pot **2.85**

Breakfast, Earl Grey, Peppermint, Green, Berry

Iced Specials // _____

Iced Americano **3.20**

Double shot espresso, iced water & milk poured over ice cubes

Iced Latte **3.60**

Double shot espresso, milk and caramel, praline or vanilla syrup poured over ice cubes

Iced Mocha **3.60**

Double shot espresso, milk & chocolate poured over ice cubes

Liquor Coffees &

Boozy Hot Chocolate // _____

From 5.95

Add any of the following
to your coffee or hot chocolate:

Jamesons • Courvoisier VS • Tia Maria
• Baileys • Cointreau • Amaretto

Extras // _____

Add whipped cream **0.50**

Swap to soy or oat milk **0.50**

Add mint, caramel, hazelnut
or vanilla syrup **0.50**

Extra espresso shot **1.00**

SAINTS

COFFEE

THE SAINTS COFFEE STORY //

Thirst things first /

Saints Coffee is made with specialty grade beans and tastes great! More care is taken in the growing, harvesting and roasting of the coffee beans, as well as the preparation of the cup of coffee itself for the best possible flavours.

Our smooth and consistent house blend has been carefully selected to give a specific note to the coffee you're drinking.

Coffee with purpose /

Saints Coffee tastes great, but also does good from field to cup and beyond.

Our coffees come from smaller scale farms around the world where the focus is on quality and not quantity. We're supporting communities in East Timor and Uganda by paying a higher than Fair Trade price, contributing towards training, tools and personal advice for farmers.

In the UK our beans are then roasted through programmes helping to train ex-prisoners and reintegrate people back into society.

Finally, 25% of profits from Saints Coffee then goes to fund local social enterprise projects in Northamptonshire, including:

- 1 Working with schools to raise student aspirations and remove barriers
- 2 Providing employability training to help people from marginalised backgrounds
- 3 Improving mental health through community engagement initiatives

We're excited to partner with The Brampton Halt to grow our social impact across Northamptonshire and look forward to working together across all three areas.

saintscoffee.co.uk

