



Our Coffee

As an independent, we source our coffee beans locally from an independent Roastery just down the road in Cirencester. Rave Coffee roast hand selected beans on-site to create their smooth drinking Signature Blend.

We feel this particular blend is what gives our hand crafted Coffee Drinks their easy-drinking character without any bitter aftertaste. That and of course a little know-how from us in the way we prepare your drink.

So which coffee to choose ?

As the British Café Culture grows, more and more people now know exactly how they like to drink their Coffee but if you're not sure or want to try something different, here's a little help ...



TAYLORSON'S
MALMESBURY SYRUPS

Add even more flavour to your Coffee with a syrup shot from Taylerson's of Malmesbury - choose from **Caramel, Vanilla, Amaretto, Gingerbread, Chocolate Orange, Mint Chocolate, Hazelnut, Cinnamon** ... and many more

Feeling Social

Let us know what you think of our Coffee

We love to hear feedback from our customers good or bad Tell us if you think we're missing something from our menus

Follow us and share your thoughts



Espresso

This is the intense experience of coffee that forms the keystone of our range of coffee based drinks. Served straight in a small demitasse-style cup this short drink should be consumed promptly after serving.

Espresso Macchiato

Another short Espresso drink but with a softer intensity through a layer of foamed milk on top.

Espresso con Panna

A short Espresso drink again but this time with a layer of whipped cream on top.

Caffé Americano

Regular, Everyday Coffee - Essentially a watered down Espresso served in a tall mug. Drink me black or with milk.

Cappuccino

A mid-sized Espresso drink with steamed milk. Named for it's similarity in colour to the robes of Capuchin Monks.

Caffé Latte

Our most popular drink probably due to its sweet, mellow flavour. Espresso Coffee base served with steamed milk in a tall mug.

Flat White

Similar in make-up but very different in drinking to the Caffé Latte. The milk is spun during the steaming process meaning less air is drawn into the milk resulting in a smooth velvety drink.

Caffé Brevé

An American twist on the traditional Latte. Espresso Coffee base served with half milk & half cream steamed to make an extra creamy Latte.

Caffé Mocha

Nothing more than a Caffé Latte with added chocolate perfect for all the chocoholics out there.