



Espresso variations

All served with your choice of full fat, semi or skimmed milk, or soya, oat or almond varieties

Espresso Ristretto

An espresso ristretto is made with up to half the amount of water than the standard espresso — it's a short, powerful, flavourful shot measuring around 1oz volume.

Espresso

At the Brook, our standard is a double espresso, otherwise known as a doppio and is simply two shots of espresso served in the same cup, measuring just under 4oz volume.

Caffè Americano

A caffè americano is espresso that has been diluted with hot water to approximate what Italian baristas thought Americans would enjoy. A good caffè americano has the rich, dark flavour of espresso, plus a nice layer of crema. Our americano coffees are 2 shot espresso poured over boiling water measuring approximately 8oz in volume. Enough space for a drop of your favourite milk or creamer. A caffè americano is also sometimes called a long black.

Espresso Drinks Coffee Drinks With Milk or Cream

Shots of espresso together with milk, form the base of a variety of popular coffee drinks traditionally made with whole milk or heavy cream, served either hot or over ice. No compromise on the taste, sometimes a little compromise on the foam, these drinks can be also made successfully using our milk alternatives, skimmed, oat, almond and soya.

Cortado

An espresso (double) served with a small amount of warmed milk, 'wet' or 'dry' to your taste!

Cappuccino

The strongest of the milk and espresso coffee drinks, a cappuccino combines our double espresso with some steamed milk in roughly equal proportions, topped with a head of foamed milk in our 12 oz cups.

Mocha

Adding a shot of chocolate syrup to a cappuccino and topping it with some chocolate powder makes it a mochaccino once again served in our 12 oz cups.

Whichever your selection, we really hope you will enjoy your coffee. We are as ever invested in bringing you the best possible selection, intelligently sourced.

We look forward to your feedback and seeing you again soon.



Caffé Latte

A caffè latte is a much milkier drink than a cappuccino ("latte" means milk). It combines a ristretto shot with three or four times as much steamed milk, topped with a small head of milk foam, once again served in our 12oz cup.

Macciato

Our 4oz double espresso shot with pure frothy light and delicious foam, once again served in our 4oz cups.

Flat White

The flat white has roughly the same proportion of espresso to milk (4oz/8oz) as the cappuccino, but has a different texture. While a cappuccino is made with steamed milk and an almost dry foamed milk, a flat white is made with microfoam — a velvety, texturized steamed milk...the difference is in the steaming of the milk ... served in our 12oz cups but not filled to the top.

Chai Latte

Espresso mixed with spiced chai tea and steamed milk.

Turmeric latte

With the addition of fresh turmeric, cinnamon and pepper to your choice of creamer, you can really enjoy your health kick for the day – served in our 12oz cups.

Iced Coffee

Cold brewed coffee, chilled and served over coffee ice, with a sprig of mint or lemon. A great all year round refreshing coffee boost!

Iced latte

Made with our lovely cold brew coffee with creamer and served over coffee ice cubes. Add an extra flavour shot of syrup for a change...