

the 13th note

◦ desserts ◦ hot drinks ◦

◦ homemade vegan desserts

sticky toffee pudding (g,s) **4.95**

served with toffee sauce

cheesecake (s,l,g) **5.95**

add a topping to a regular's fav'

warmed carrot cake **4.95**

*with cinnamon icing and carrot
puree*

affogato (gf) **4.95**

*espresso covered vanilla ice cream,
add amaretto for **7.95***

add toppings to your dessert: **1.20**
fruits of the forest, maple syrup, toffee
sauce, chocolate sauce, cream or vanilla
ice cream

◦ hot drinks

soya, dairy (v) and decaf' available

*we use matthew algie triple certified,
elevator coffee beans*

americano **2.30**

flat white **2.30**

cappuccino **2.70**

latte **3.00**

mocha **3.50**

*add vanilla, hazelnut, caramel or chai syrup
for **50p***

hot chocolate **3.00**

espresso/machiato **2.30**

breakfast tea **1.90**

other teas **2.20**

green, earl grey, dargeeling, chamomile,
red bush, wild blackberry, ginger &
lemon, orange & coconut, echinacea &
raspberry, lapsang souchong,
peppermint & chai

o the 13th note cocktail list o

all 5.95

o rhubarb & custard martini

raspberry vodka, advocaat, rhubarb and ginger cordial, all shaken up, (not vegan)

o black forest gateau martini

dark chocolate, cherry vodka and hazelnut syrup layered with cream

o watermelon & green apple
martini

just as it says above!

o salted caramel espresso martini

salted caramel stoli vodka, shaken with kahlua, espresso coffee and caramel syrup

o lemon gin cobbler

brockmans berry gin, stirred with ginger, sicilian tonic & rosemary

o glasgow megadeath bloody mary

(hot!!)

our award winning recipe of chilli stoli & secret bloody mary mix

o not so white russian

stoli vanilla vodka, kahlua, cows milk or soya milk, and a sprinkling of cocoa

o canary

white rum, luxado limoncello & pineapple juice shaken with basil and black pepper

o elderflower fizz

stoli citrus vodka, elderflower cordial topped with sparkling apple juice

o merry berry

raspberry vodka with blueberries, raspberries & crushed strawberries

o highland toffee

famous grouse, vanilla & toffee sauce