

A hand is pouring wine from a dark bottle into a glass. The scene is set on a table with several other glasses, some containing wine. In the background, there are flowers in a vase. The overall lighting is dim and warm, creating a sophisticated atmosphere.

CAMPUS
Kitchen

BEVERAGES



COLD BEVERAGES

All soft drinks are served with biodegradable cups.

Alternatively glassware is available for a charge of £0.20 extra per person.

Orange juice (1000ml) £2.85

Serves six people

Apple juice (1000ml) £2.85

Serves six people

Mineral water £2.90

Serves six people

Fentimans soft drinks (275ml) £2.65

HOT BEVERAGES

Price per person. Served with either recyclable cups and wooden teaspoons or crockery for a charge of £0.20 per person.

Tea and coffee £1.65



Tea, coffee and biscuit £2.30

Tea, coffee and fruit £2.15

Tea, coffee and handmade biscuit £2.65

Tea, coffee and cake £3.65

Tea, coffee and pastries £3.65

Available as  



BRING YOUR OWN CUP

Help us reduce unnecessary waste by using your own cups. Drinks are based on an 225ml serving.

Tea and coffee £1.45



Tea, coffee and biscuit £2.10

Tea, coffee and fruit £1.95

Tea, coffee and handmade biscuit £2.45


Tea, coffee and cake £3.45

Tea, coffee and pastries £3.45

Available as  



WHITE WINE

Ancora, Garganega Bianco  £16.75

This house wine has the benefit of 50% sale or return service.

Italy - Fresh aromas of pear and apple with floral notes, hints of apricot and honeysuckle, with a lemony finish.

Adobe Viognier Reserva Organic  £16.90

Chile - Floral notes of honeysuckle and jasmine. Flavours of peach and nectarine fruit with star anise spice.

Andersbrook Chenin Blanc  £17.50


South Africa - Crisp, fresh with classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate balanced by crisp acidity.

Selection Picpoul De Pinet  £19.40

France - A classic Picpoul appealing ripe fruit with a fresh saline lift on the finish.

Brume di Monte Pinot Grigio  £16.50

Italy - Fresh and light, with a soft peachy palate and smooth finish.

Makutu Sauvignon Blanc  £19.40

New Zealand - Classic Marlborough Sauvignon, with crisp finish and aromas of lemon, passionfruit, guava and gooseberry.

ROSÉ WINE

Adobe Rose Organic  £16.90

Chile - crunchy red fruit character and red berries aromas with a refreshing lemony finish.

Vina Mariposa Rosado  £16.50

Spain - Intense red fruit aromas; strawberries and light hints of floral notes.

All wine must be ordered at least five working days in advance of your event and is subject to availability. Prices quoted include delivery and glassware but do not include service. Service cost is £25 per staff member per hour.



RED WINE

Il Traliccio Sangiovese £16.75

*This house wine has the benefit of 50% sale or return service.
Italy - A light and fruity red with soft tannins and a juicy finish.*

Andersbrook Shiraz £16.90

*South Africa - A rich, fruity, medium bodied red with spicy aromas,
blackcurrant and forest fruits.*

Vista Sierra Malbec £19.40

*Argentina - A fresh wine with bright forest fruits, plum flavours and
a smooth finish.*

Calusari Pinot Noir £17.50

*Romania - Light, soft aromas of autumn fruits, smooth and spicy flavours
throughout with generous soft red fruit and a lovely elegant finish.*

Gavelot, Vieilles Vignes, Carignan £18.25

*France - Fresh and vibrant, juicy notes of cranberry and raspberry
with notes of spice.*

Adobe Reserva Merlot Organic £16.90

*Chile - ruby-red in colour with plum and red cherry aromas and subtle black
pepper notes.*


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NON-ALCOHOLIC SELECTION

La Gioiosa 0% Sparkling White  £15.75

Italy - Aromas of green apple, pear and stone fruit with apple and red berries on the palate.

The Very Cautious One 0% Alcohol Shiraz  £15.25

Australia - Bright red in appearance with raspberries and spice aromas, the palate is juicy and plump with cherries and gentle finish.

The Very Cautious One 0% Alcohol Gewurztraminer Riesling  £15.25

Australia - A high aromatic wine with scents of rose water, musk and lemon zest and a nice sweet hint of turkish delight balanced with the acidity of the Riesling.

PROSECCO AND CHAMPAGNE

Prosecco Spumante, Ponte di Rialto  £20.10

Italy - Light, fresh and bursting with a citrusy zing.

Baron Albert L'Universelle Brut  £45

France - Light, bright and fresh with crisp green apple, pear and a squeeze of cleansing lemon citrus before a dry, moreish finish.

Snou Cava Brut Organic  £23.40


Spain - Is stuffed full of biscuity, nutty notes intertwined with a sharp streak of fresh acidity, waves of brioche, white flowers and subtle fennel.

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BEERS


£5.20

Brown Ale 355ml - Samuel Smith Low Alcohol 

A low alcohol (<0.5%ABV) dark brown colour with mahogany highlights. A dry and satisfying beer.

Samuel Smith - Organic Cider 355ml 5% ABV 

A medium dry sparkling cider with brilliant straw colour, light body, clean apple flavour and a gentle apple blossom finish.

Against the Grain 330ml - Wold Top 4.5% ABV 

Made from lager malt, maize, hops and yeast, it's a premium, full-flavoured bitter with a good creamy head, refreshing bitterness and citrus aftertaste.

Helles Lager 500ml - Saltaire Brewery 5% ABV

A clean crisp German style lager. Perfect balance of delicate hops and malty sweetness.

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