



DRURY ORIGINAL COFFEES

A selection of the finest coffees from the most famous coffee producing areas of the world. Individually roasted to compliment the coffee, and enhance the differing characteristics of each one.

BRAZILIAN SANTOS

This coffee's natural low acidity results in a very smooth character, with a medium body and a lingering silky finish.

light roast

COLOMBIAN ALTA SUPREMA

The high roasting brings out the depth of this prime quality Colombian and tones down its natural acidity, leading to a strong, balanced character.

high roast

COLOMBIAN MEDELLIN EXCELSOR

Light, bright and full-flavoured, this coffee typifies Colombia's fine produce. Well balanced acidity and a rounded, rich body.

light roast

COSTA RICAN SAN PABLO

Mild and very mellow, this Central American is delicate and subtle with its low acidity.

light roast

COSTA RICAN TARRAZU

A coffee with bags of character. Naturally rich and full-bodied, the darker roasting brings out a real depth of flavour to this superb coffee.

dark roast

DECAFFEINATED COLOMBIAN

Pure Colombian coffee decaffeinated by the CO2 method. The slightly fuller roasting compliments the coffee and lends it good body and softens its natural acidity. Very good all day drinking.

medium roast

ETHIOPIAN MOCHA DJIMMAH

A unique coffee, thought to be the variety closest in flavour to the original wild plant. Its mild character is offset by a very subtle gamey aftertaste.

light roast

KENYA PEABERRY

Named after the distinctive shape of the bean (a Peaberry occurs when only one seed develops in the coffee cherry), this smooth and positive coffee is delicious with rich aromas.

light roast

MEXICAN

A smooth and mellow Central American Arabica. Full character, with a slightly aromatic medium to strong body.

dark roast

MONSOONED MALABAR

A special coffee from southern India with an unique flavour, produced by recreating the "monsooned" effect. The raw beans are left exposed to the Monsoon winds and this high humidity slowly softens their character and removes any trace of acidity. The resulting coffee is incredibly soft with a distinctive aged character.

dark roast

MOUNT KENYA AA

Bright and lively, complex flavours with the unique sharpness and high acidity that characterises top quality Kenyan coffees.

light roast

INDIAN MYSORE PLANTATION A

Grown in southern India, Mysore is a well balanced, mild coffee and has a slightly sweet taste with low acidity.

light roast

OLD BROWN JAVA

A mature Indonesian coffee with an unique flavour profile. Initially smooth and full-bodied, the aftertaste develops with subtle, smoky characteristics.

dark roast

PRIME HONDURAS SHG

Rich and creamy, this "Strictly High Grown" Central American Arabica is full-bodied and very smooth, with caramel flavour undertones.

dark roast