**PRESS RELEASE**

**Chantry Place adds Black Sheep Coffee to its popular Square**

Black Sheep Coffee, the Robusta rebels shaking up the UK coffee scene, are bringing their bold brews to Norwich, with a brand-new store opening at Chantry Place on 16th December 2025.

Located on Chantry Square, the new site gives shoppers the perfect pit stop to enjoy superior coffee before or after hitting the shops. Known for its speciality-grade Robusta bean, as the only UK coffee chain to serve them, Black Sheep Coffee is famous for its intense flavour and higher caffeine kick.

The coffee shop marks the third opening on Chantry Square this year following Wingstop and Mowgli, filling the final empty unit.

General manager of Chantry Place, Jo Bates, comments: “Black Sheep Coffee is a company with strong ethical and sustainable values, that mirror our own, so we are excited to welcome them onto Chantry Square. With a great selection of restaurants now on the Square, the addition of a coffee shop brings shoppers the option of enjoying a coffee out on the vibrant Square before some retail therapy.”

On the menu are all the Black Sheep signatures: from speciality-grade Robusta coffee and ceremonial-grade matcha to freshly made Norwegian waffles, all-day breakfast, and premium bakery treats.

### **ENDS**

### Notes to Editors

**Chantry Place**

Chantry Place is home to more than 90 exceptional shops, cafés, and restaurants - including renowned names such as Apple, Flannels, Frasers, H&M, Urban Outfitters, and Zara - offering an unparalleled retail and dining experience in the heart of Norwich. With a blend of national, international and independent brands, plus convenient city centre parking, Chantry Place provides everything you need under one roof, making it the ultimate destination to shop, dine, meet, and enjoy.

**About Black Sheep Coffee**

In 2013, co-founders Eirik and Gabriel decided to quit their jobs on the same day and rid the world of boring average-tasting coffee. Sourcing the first specialty-grade 100% Robusta coffee, they went against the market trends and became the ‘Black Sheep’ of the coffee world, continuing that ethos throughout the brand.

Eirik and Gabriel remain actively involved in the business as co-CEOs and continue to travel the world to source the best beans whilst spreading Black Sheep’s message. Beyond their 100% specialty grade Robusta, a selection of four different specialty Arabica coffee beans are offered; Love Berries, Blue Volcano, Rebel Decaf and Seasonal Limited-Editions. At Black Sheep Coffee, there’s something for everyone to enjoy in store or at home.

**Media Contacts**

For more media information, contact Helen Board at One Agency helenb@oneagency.co / 01603 252555