

House Blend Coffee

Notes: Dark Chocolate, Almonds, Caramel

Single / Double Espresso

Macchiato

Cortado

Flat White

Americano

Long Black

Cafe Latte

Cappuccino

Cafe Mocha

Iced Americano

Iced Latte

Iced Mocha

Speciality Drinks

Belgian Hot Chocolate

Organic Matcha Latte

Organic Turmeric Latte

Chai Latte

Iced Turmeric

Iced Chai

Iced Matcha

Iced Chocolate

Vanilla Frappe

Chocolate Frappe

Strawberry Frappe

Oat, Soya, Almond, Coconut Milk

Caramel, Vanilla, Hazelnut

Extra Shot 50p ~ Decaf available



Looseleaf Tea

English Breakfast Tea

Earl Grey

Camomile

Green Tea

Organic Rooibos

Peppermint

Jasmine Silver Needle

Lemon & Ginger

Spiced Apple Fruit Tea

Turmeric Chai Herbal Tea

Fresh Mint

Speciality Blood Orange Tea

Smoothies

House Smoothie

Banana, dates, cacao nibs, optional house espresso shot

Matcha Bliss

Matcha, Banana, Spinach, Agave, Coconut Milk

Pash n Shoot

Mango, Pineapple, Passion Fruit

Detox Zing

Blueberry, Carrot, Ginger, Banana, Courgette

Berry Go Round

Strawberry, Blackberry, Raspberry

Coco Loco

Mango, Pineapple, Coconut, Lime, Mint

Strawberry Split

Strawberry, Banana

Kale Kick

Kale, Spinach, Mango

Cocktails

Mimosa

Fresh Orange Juice, Prosecco

Hugo

Prosecco, Elderflower, Fresh Mint

Picante

Tequila, Cointreau, Freshly Squeezed Lime Juice, Homemade Chili Infused Syrup

Espresso Martini

Vodka, Kahlua, Silverberry's Espresso, Homemade Syrup

Bloody Mary

Vodka, Tomato Juice, Lemon Juice, Orange Juice, Horseradish, Tabasco, Worcester Sauce

Gin & Tonic

Craft Dry Gin, Tonic, Blueberries

Negroni

Campari, Rosso Sweet Vermouth, Gin, Orange

Aperol Spritz

Aperol, Prosecco, and Orange

Club Americano

Campari, Vermouth, Soda, Orange

Pentire Spritz (non-alcoholic)

Pentire o%, Grapefruit Juice, Agave, Tonic water, Mint

Wines

White

Picpoul (13,5%)

Badassiere, Languedoc, France 2022. A youthful Picpoul with fresh, crisp apple and a touch of citrus on the nose.

Red

Mendoza Malbec (14%)

Kaikon Clasico, Argentina, 2021. A smooth, full-bodied Malbec from the Andes mountains, this succulent, smoky wine has aromas of blackberries and plums with chocolate and sweet spice notes.

Sparkling

Prosecco (11%)

Ca'di Alte, Veneto, Italy. This elegant prosecco spumante has delicate lemon fruit notes and a refreshing lively style.

Rose

Luberon Rose (13%)

Famille Perrin, Rhone, France, 2022. From vineyards planted at 300m altitude, this Rose has a lovely fragrance of freshly picked strawberries and subtle floral notes with zesty acidity, giving the wine an excellent freshness.

Beers

Birra Moretti, L'autentica

(330 ml Bottle)

A special blend of hops that gives a unique taste and aroma.

Strawberry & Lime Cider, Rekorderlig

(500 ml Bottle)

A beautiful pairing of aromatic strawberry and zingy lime.

From The Counter

Butter Croissant

**Ham & Cheese /
Cheese & Tomato Croissant**

Almond/Chocolate Croissant

Savoury

AVOCADO SOURDOUGH (pb)

Toasted Sourdough Bread, Smashed Avocado, Cherry Tomatoes, Red Radish, Mixed Seeds, Coriander Shoots

BEET HUMMOUS (pb)

Beetroot Hummus on Toasted Sourdough, Fresh Dill, Seasonal Greens, Crunchy Chickpeas, Homemade Tahini Sauce, Sliced Avocado

WILD MUSHROOMS (v)

Sauteed Creamy Wild Mushrooms on Brioche Loaf served with Gruyere Cheese & Fresh Herbs

SALMON SOURDOUGH

Scottish Smoked Salmon on Toasted Sourdough served with Cream Cheese, Cucumber, Orange, Seasonal Greens & Dill

BACON BRIOCHE

Cured Back Bacon in Homemade Brioche

Vegan Raspberry Croissant

Homemade Nutella Brownie

**Homemade Vegan Banana &
Blueberry Loaf**

Sweet

HOMEMADE GRANOLA (v) (gf)

Gluten-Free Granola, Berry Compote, Strawberry, Blueberries, Banana, Greek Yogurt, Honey, Toasted Almond Flakes, Coconut Flakes

YOGHURT and FRESH BERRIES (v) (gf)

Greek Yoghurt, Strawberries, Blueberries, Hazelnuts, Mixed Seeds, Honey

HOUSE PORRIDGE (v) (gf)

Gluten-Free Oats, Banana, Strawberry, Tahini, Almond Butter, Toasted Almond Flakes, Omega-Rich Mixed Seeds, Cacao Nibs, Cinnamon, Honey with Milk of Your Choice

HOUSE PANCAKES (v)

Buttermilk Pancakes Infused Orange & Lemon Zest, Homemade Raspberry Butter, Blueberries, Crushed Roasted Pistachios, Wild Forest Berries Compote, Maple Syrup, Icing Sugar

**Homemade Gluten Free Lemon &
Poppy Seeds Loaf**

**Homemade Peanut Butter, Pecan &
Choc Chip Cookie**

Pecan Pie

Eggs

"Our free-range eggs are sourced from Fenton Farm to ensure quality and freshness."

EGGVOCADO (v)

Free Range Poached Eggs, Avocado, Roasted Cherry Tomato Confit, Toasted Sourdough

TURKISH EGGS (v)

Free Range Poached Eggs, Garlic Strained Yogurt, Authentic Pita Bread, Chilli Butter, Toasted Almond Flakes

SHAKSHUKA (v)

Peppers, Tomatoes, Onions, Mediterranean Spices, 2 Baked Eggs, Goat Curd, Fresh Herbs, Feta served with Authentic Pita Bread

POACHED OR FRIED EGGS (v)

Free Range Eggs on Toasted Sourdough
Pair with Avocado or Bacon or Salmon

SCRAMBLED EGGS (v)

Free Range Scrambled Eggs on Toasted Sourdough
Pair with our sides

Classics

BENEDICT

Hand Carved Ham, Free Range Poached Eggs, Hollandaise, English Muffin

FLORENTINE (v)

Spinach, Kale, Free Range Poached Eggs, Hollandaise, Almond Flakes, Toasted Sourdough

ROYALE

Scottish Smoked Salmon, Free Range Poached Eggs, Hollandaise, Toasted Sourdough

Desserts

BURNT BASQUE CHEESECAKE (gf)
blueberry compote

TIRAMISU
contains alcohol

WARM NUTELLA BROWNIE
with Vanilla Ice Cream

BAKED COOKIE
with vanilla Ice Cream

AFFOGATO

Sides

When ordered with a Main.
Gluten-free bread is available.

Cured Back Bacon

Chorizo

Mushrooms

Smoked Salmon

Avocado

Halloumi

Poached/Fried Egg

Scrambled Egg

Roasted Cherry
Tomato Confit

Feta

Extra Sourdough/Pitta

Chilli Jam

From Midday

SOUP OF THE DAY (pb)

with Toasted Sourdough

SPANISH TORTILLA (gf) (v)

Potato, Onion, Pepper, Egg, Spinach Served with Seasonal Greens & Cherry Tomatoes

Burgers

Choose Between: Rustic Chips or
Sweet Potato Fries

ANGUS BEEF BURGER

Brioche Lettuce, Pickled Gherkin, Sun Blushed Tomato Mayo

CHICKEN THIGH BURGER

Brioche Lettuce, Cheddar Cheese, Lemon Herb Mayo

PULLED DUCK BURGER

Brioche, Plum Sauce, Lettuce, Caramelised Onion, Matured Cheddar, Tabasco infused Mayonnaise

MUSHROOM ARANCINI (v)

Parmesan and Mushroom Arancini Served with Tomato & Red Pepper Sauce, Almond Flakes.

We recomend pairing with a Rocket & Parmesan Salad

ROASTED CAULIFLOWER (pb)

Sesame, Roasted Garlic, Fresh Chilli, Charred Corn, Crushed Hazelnuts, Braised Kadayif, Spring Onion, Toasted Sesame Seeds, Chilli Oil, Lime

Bowls

BURRATA BOWL (v)

Italian Burrata served with Yellow & Red Cherry Tomatoes, Seasonal Greens, Homemade Pistachio Pesto, Strawberries and Olive Sourdough

MANGO SALAD (gf) (v)

Mango, Walnuts, Goats Cheese, Dates, Dried Mulberries, Mixed Seeds, Seasonal Greens, Mango Miso Dressing

QUINOA BOWL (gf) (v)

Smashed Avocado, Mushrooms, Cherry Tomatoes, Quinoa, Feta, Fried Egg

ROASTED SWEET POTATO BOWL (gf) (v)

Chickpeas, Halloumi, Spinach, Pomegranate, Maple Syrup, Pecans

TURMERIC GLAZED AUBERGINE (v)

Sage Infused Yoghurt, Blanched Cashews, Dried Mulberries, Braised Kadayif, Pomegranate with Homemade Basil and Chilli Oil / Add Authentic Pitta

BAKED MEATBALLS

Baked Lamb Meatballs in Rich Homemad Tomato Sauce, Parmesan, Black Olives, Rosemary & Sea Salt Focaccia, Almond Flakes

Smalls

Padron Peppers (pb)

Hummus & Olive Oil with Pitta (pb)

Beetroot Falafels (pb)

Rocket & Parmesan Salad (v)

Sweet Potato Fries (pb)

Rustic Chunky Chips (pb)

Rustic Olives (pb)