

House Blend Coffee

Notes: Dark Chocolate, Almonds, Caramel

	S	M	L
Single / Double Espresso	2.5	3	
Macchiato	3	3.5	
Cortado	4		
Flat White	4		
Americano	3.9	4	4.2
Long Black	3.9		
Cafe Latte	3.9	4	4.2
Cappuccino	3.9	4	4.2
Cafe Mocha	3.9	4.2	4.4
Iced Americano	4.5		
Iced Latte	4.5		
Iced Mocha	4.5		

Speciality Drinks

Belgian Hot Chocolate	3.9	4.4	4.5
Organic Matcha Latte	3.7	4.4	4.5
Organic Turmeric Latte	3.8	4.4	4.5
Chai Latte	3.8	4.4	4.5
Iced Turmeric	4.5		
Iced Chai	4.5		
Iced Matcha	4.5		
Iced Chocolate	4.5		
Iced Mango Matcha	6		
Golden Mylk	5		
Spiced Chai	5		

Oat, Soya, Almond, Coconut Milk 35p

Caramel, Vanilla, Hazelnut 35p

Extra Shot 50p ~ Decaf available 35p



Looseleaf Tea

English Breakfast Tea	4
Earl Grey	4
Camomile	4
Green Tea	4
Organic Rooibos	4
Peppermint	4
Jasmine Silver Needle	4
Lemon & Ginger	4
Spiced Apple Fruit Tea	4
Fresh Mint	4
Speciality Immunity Tea	4

Smoothies

House Smoothie Banana, dates, cacao nibs, optional house espresso shot	8	Berry Go Round Strawberry, Blackberry, Raspberry	7
Matcha Bliss Matcha, Banana, Spinach, Agave, Coconut Milk	8	Coco Loco Mango, Pineapple, Coconut, Lime, Mint	7
Pash n Shoot Mango, Pineapple, Passion Fruit	7	Strawberry Split Strawberry, Banana	7
Detox Zing Blueberry, Carrot, Ginger, Banana, Courgette	7	Kale Kick Kale, Spinach, Mango	7

Cocktails

Mango Mimosa Fresh Mango Puree, Prosecco	11	Bloody Mary Vodka, Tomato Juice, Lemon Juice, Orange Juice, Horseradish, Tabasco, Worcester Sauce	13	Aperol Spritz Aperol, Prosecco, and Orange	11
Hugo Prosecco, Elderflower, Fresh Mint	10	Gin & Tonic Craft Dry Gin, Tonic, Blueberries	11	Club Americano Campari, Vermouth, Soda, Orange	10
Avocado Picante Tequila, Cointreau, Freshly Squeezed Lime Juice, Homemade Chili Infused Syrup, Avocado	14	Negroni Campari, Rosso Sweet Vermouth, Gin, Orange	12	Pentire Spritz (non-alcoholic) Pentire o%, Agave, Tonic water, Mint	9
Espresso Martini Vodka, Kahlua, Silverberry's Espresso, Homemade Syrup	13				

Wines

White	175 ml	700 ml (Bottle)	Sparkling	175 ml	700 ml (Bottle)
Luberon White (13,5%) Rhône, France 2023. A youthful with fresh, crisp apple and a touch of citrus on the nose.	10	39	Prosecco (11%) Ca'di Alte, Veneto, Italy. This elegant prosecco spumante has delicate lemon fruit notes and a refreshing lively style.	9	38
Red			Rose		
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.	10	39	Luberon Rose (13%) Famille Perrin, Rhône, 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.	10	39

Beers

Birra Moretti, L'autentica (330 ml Bottle) A special blend of hops that gives a unique taste and aroma.	7
Strawberry & Lime Cider, Rekorderlig (500 ml Bottle) A beautiful pairing of aromatic strawberry and zingy lime.	7

From The Counter

Butter Croissant	4
Salt Beef, Cheese & Pickle Croissant	6.5
Almond/Chocolate Croissant	4

Vegan Raspberry Croissant	4
Homemade Nutella Brownie	5
Homemade Vegan Banana & Blueberry Loaf	5

Homemade Gluten Free Lemon & Poppy Seeds Loaf	5
Homemade Peanut Butter, Pecan & Choc Chip Cookie	4
Pecan Pie & Pear Tart	6

Sweet

HOMEMADE GRANOLA (v) (gf)	12
<i>Gluten-Free Granola, Berry Compote, Strawberry, Blueberries, Banana, Greek Yogurt, Honey, Toasted Almond Flakes, Coconut Flakes</i>	

YOGHURT and FRESH BERRIES (v) (gf)	9
<i>Greek Yoghurt, Strawberries, Blueberries, Hazelnuts, Mixed Seeds, Honey</i>	

HOUSE PORRIDGE (v) (gf)	13
<i>Gluten-Free Oats, Banana, Strawberry, Tahini, Almond Butter, Toasted Almond Flakes, Mulberries, Pistachio, Cinnamon, Honey with Milk of Your Choice</i>	

HOUSE PANCAKES (v)	15
<i>Buttermilk Pancakes Infused Orange & Lemon Zest, Homemade Raspberry Butter, Blueberries, Crushed Roasted Pistachios, Wild Forest Berries Compote, Maple Syrup, Icing Sugar Sharing? Add Another Pancake 3</i>	

HOUSE BRIOCHE (v)	17
<i>Caramelised Brioche with Sweet&Spicy House-made Chutney, Oregano, Red Onions, Sun-dried Tomato, Homemade Chilli confit, Gochujang, Chopped Parsley & 2 Poached Eggs</i>	

SILVERBERRY'S SLICE OF SPRING (v)	15
<i>Whipped Ricotta, Sliced Poached Pear, Truffle Honey Drizzle, Fig Puree topped with Candied Sage on Toasted Brioche</i>	

Classics

NEW YORKER BENEDICT	16
<i>Salt Beef, Free Range Poached Eggs, Mustard Hollandaise, Pickle, Toasted Sourdough</i>	

ROYALE	16
<i>Scottish Smoked Salmon, Free Range Poached Eggs, Hollandaise, Toasted Sourdough</i>	

Savory

AVOCADO SOURDOUGH (pb)	12
<i>Toasted Sourdough Bread, Smashed Avocado, Cherry Tomatoes, Red Radish, Mixed Seeds, Coriander Shoots Add a Poached Egg 2 or Homemade Chilli Jam 2</i>	

BEEF HUMMOUS (pb)	15
<i>Beetroot Hummus on Toasted Sourdough, Fresh Dill, Seasonal Greens, Crunchy Chickpeas, Homemade Tahini Sauce, Sliced Avocado / Add a Poached Egg 2 or Halloumi 4</i>	

WILD MUSHROOMS (v)	15
<i>Sauteed Creamy Wild Mushrooms on Brioche Loaf served with Gruyère Cheese & Fresh Herbs / Add a Poached Egg 2</i>	

SALMON SOURDOUGH	15
<i>Scottish Smoked Salmon on Toasted Sourdough served with Cream Cheese, Cucumber, Orange, Seasonal Greens & Dill Add a Poached Egg 2 or Avocado 4</i>	

SLICED AVOCADO CHILLI JAM (pb)	13
<i>Toasted Sourdough Bread, Sliced Avocado, Homemade chilli jam Add a Poached Egg 2 or Feta 4</i>	

While You Wait

PADRON PEPPERS 6

VELVET HUMMUS & PITTA 6

House-made Chimichurri

MARINATED OLIVES 5

ZUCCHINI CARPACIO 7

SMOKED ALMONDS 5

HOUSE MEDITERRANEAN SALAD (v) 8

Eggs

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

EGGVOCADO (v)	15
<i>Free Range Poached Eggs, Avocado, Roasted Cherry Tomato Confit, Toasted Sourdough / Add Bacon 4 or Mushrooms 3</i>	

TURKISH EGGS (v)	15
<i>Free Range Poached Eggs, Garlic Strained Yogurt, Authentic Pita Bread, Chilli Butter, Toasted Almond Flakes Add Spicy Chorizo 4</i>	

SHAKSHUKA (v)	17
<i>Peppers, Tomatoes, Onions, Mediterranean Spices, 2 Baked Eggs, Goat Curd, Fresh Herbs, Feta served with Authentic Pita Bread</i>	

TRUFFLED SCRAMBLED EGGS (v)	16
<i>Free Range Scrambled Eggs, Truffle Shavings & confit cherry tomato on Toasted Sourdough Pair with our sides</i>	

Sides

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

Cured Back Bacon	4	Poached/Fried Egg	2
Chorizo	4	Truffle Scrambled Egg	7
Mushrooms	3	Roasted Cherry Tomato Confit	3
Smoked Salmon	5	Feta	4
Avocado	4	Extra Sourdough/Pitta	2
Halloumi	4	Chilli Jam	2
Rustic Chips	6	Sweet Potato Fries	7

From Midday

TURMERIC GLAZED AUBERGINE (v)	15
<i>Sage Infused Yoghurt, Blanched Cashews, Dried Mulberries, Braised Kadayif, Pomegranate with Homemade Basil and Chilli Oil / Add Authentic Pita 1.5</i>	

BAKED MEATBALLS	16
<i>Baked Lamb Meatballs in Rich Homemade Tomato Sauce, Parmesan, Black Olives, Rosemary & Sea Salt Focaccia, Almond Flakes</i>	

Burgers	Choose Between: Rustic Chips or Sweet Potato Fries & House Salad
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ANGUS BEEF IN BRIOCHE	19
<i>Brioche Lettuce, Pickled Gherkin, Sun Blushed Tomato Mayo Add: Cheese 1 / Bacon 2</i>	

CHICKEN THIGH IN BRIOCHE	19
<i>Brioche Lettuce, Cheddar Cheese, Lemon Herb Mayo Add: Bacon 2</i>	

PULLED DUCK IN BRIOCHE	19
<i>Brioche, Plum Sauce, Lettuce, Caramelised Onion, Matured Cheddar, Tabasco infused Mayonnaise</i>	

ORGANIC SOUP OF THE DAY (pb)	10
<i>with Toasted Sourdough</i>	

SPANISH TORTILLA (gf) (v)	13
<i>Potato, Onion, Pepper, Egg, Spinach Served with Seasonal Greens & Cherry Tomatoes</i>	

Bowls

GRILLED CHICORY & DUCK BOWL	15
<i>Slow Roasted Pulled Duck, Grilled Chicory marinated in Szechuan Pepper, Dried Fig, Almond Flakes, Fresh Mint, Amaranth, Balsamic Glaze</i>	

MANGO & GOAT'S CHEESE SALAD (v)	15
<i>Mango, Seasonal Greens, Dates, Mulberries, Walnut Shavings, Goats Cheese / Fancy some Chicken Thigh? Add for 5</i>	

LAMB & ARTICHOKE BOWL (gf)	18
<i>Char-grilled Artichoke, Roasted Carrot, Slow Cooked Lamb Shoulder, Tarragon & Dill Oil, Amaranth, Orange</i>	

QUINOA BOWL (gf) (v)	16
<i>Smashed Avocado, Mushrooms, Cherry Tomatoes, Quinoa, Feta, Fried Egg / Fancy some Halloumi Add for 4</i>	

ROASTED SWEET POTATO BOWL (gf) (v)	16
<i>Chickpeas, Halloumi, Spinach, Pomegranate, Maple Syrup, Pecans / Add: Fried Egg 2</i>	

Desserts

BURNT BASQUE CHEESECAKE (gf)	7
<i>Blueberry compote</i>	

TIRAMISU	7
<i>Contains alcohol</i>	

WARM NUTELLA BROWNIE	7
<i>With Vanilla Ice Cream</i>	

BAKED COOKIE	7
<i>With vanilla Ice Cream</i>	