

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	4	4.5	4.7
Long Black	4		
Cafe Latte	4	4.5	4.7
Cappuccino	4	4.5	4.7
Cafe Mocha	4	4.5	4.7
Iced Americano	4.5		
Iced Latte	4.5		
Iced Mocha	4.5		

Speciality Drinks

Callebaut Belgian Hot Chocolate	5
Organic Matcha Latte	5
Organic Turmeric Latte	5
Chai Latte	5
Iced Turmeric	5
Iced Chai	5
Iced Matcha	5
Iced Chocolate	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



Loose Leaf Tea

English Breakfast Tea	4.5
Earl Grey	4.5
Camomile	4.5
Green Tea	4.5
Organic Rooibos	4.5
Peppermint	4.5
Jasmine Silver Needle	4.5
Lemon & Ginger	4.5
Spiced Apple Fruit Tea	4.5
Fresh Mint	4.5
Spiced Pumpkin Tea	4.5
Masala Chai Tea	5

Smoothies

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

Cocktails

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

Wines

	175 ml	700 ml (Bottle)		175 ml	700 ml (Bottle)
White			Sparkling		
Luberon White (13,5%) 10 45			Prosecco (%11) 9 44		
Rhone, France 2023. A youthful with fresh, crisp apple and a touch of citrus on the nose.			Ca'di Alte, Veneto, Italy. This elegant prosecco spumante has delicate lemon fruit notes and a refreshing lively style.		
Red			Rose		
Mendoza Malbec (14%) 10 45			Luberon Rose (13%) 10 45		
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.			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 8
(330 ml Bottle)
A special blend of hops that gives a unique taste and aroma.
Strawberry & Lime Cider, Rekorderlig 8
(500 ml Bottle)
A beautiful pairing of aromatic strawberry and zingy lime.

From The Counter

Butter Croissant	4	Vegan Raspberry Croissant	4	Homemade Gluten Free Lemon & Poppy Seeds Loaf	5.5
Salt Beef, Cheese & Pickle Croissant	6.5	Homemade Nutella Brownie	5.5	Homemade Peanut Butter, Pecan & Choc Chip Cookie	4
Almond Croissant / Pain Au	4	Homemade Vegan Banana & Blueberry Loaf	5.5	Pecan Pie & Pear Tart	6
Chocolate					

Sweet

HOMEMADE GRANOLA (v) (gf) 12
Gluten-Free Granola, Berry Compote, Strawberry, Blueberries, Banana, Greek Yogurt, Honey, Toasted Almond Flakes, Coconut Flakes *Swap for Coconut Yogurt 1*

YOGHURT and FRESH BERRIES (v) (gf) 9
Greek Yoghurt, Strawberries, Blueberries, Hazelnuts, Mixed Seeds, Honey *Swap for Coconut Yogurt 1*

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

HOUSE PANCAKES (v) 16
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*

PROTEIN BLOOM (v) 18
MalTED Sourdough, Apple Infused Cottage Cheese, Mint, Homemade Cashew Nut Pesto, Amaranth, Sundried Tomatoes & 3Poached Eggs

SILVERBERRY'S SLICE OF AUTUMN (v) 14
Whipped Ricotta, Sliced Poached Pear, Truffle Honey Drizzle, Fig Puree topped with Candied Sage on Toasted Brioche

Classic

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

ROYALE 16
Scottish Smoked Salmon, Free Range Poached Eggs, Hollandaise, Toasted Sourdough

Savoury

AVOCADO SOURDOUGH (pb) 13
Toasted Sourdough Bread, Smashed Avocado, Cherry Tomatoes, Red Radish, Mixed Seeds, Coriander Shoots *Add a Poached Egg 2 or Homemade Chilli Jam 2*

BEET HUMMOUS (pb) 14
Beetroot Hummus on Toasted Sourdough, Fresh Dill, Seasonal Greens, Crunchy Chickpeas, Homemade Tahini Sauce, Sliced Avocado / *Add a Poached Egg 2 or Halloumi 4*

WILD MUSHROOMS (v) 16
Sauteed Creamy Wild Mushrooms on Brioche Loaf served with Gruyère Cheese & Fresh Herbs / *Add a Poached Egg 2*

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

SLICED AVOCADO CHILLI JAM (pb) 14
Toasted Sourdough Bread, Sliced Avocado, Homemade chilli jam *Add a Poached Egg 2 or Feta 4*

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) 16
Free Range Poached Eggs, Avocado, Roasted Cherry Tomato Confit, Toasted Sourdough

TURKISH EGGS (v) 16
Free Range Poached Eggs, Garlic Strained Yogurt, Authentic Pita Bread, Chilli Butter, Toasted Almond Flakes *Add Spicy Chorizo 4*

SHAKSHUKA (v) 18
Peppers, Tomatoes, Onions, Mediterranean Spices, 2 Baked Eggs, Goat Curd, Fresh Herbs, Feta served with Authentic Pita Bread

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

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	4	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) 17
Sage Infused Yoghurt, Blanched Cashews, Dried Mulberries, Braised Kadayif, Pomegranate with Homemade Basil and Chilli Oil with Authentic Pita

BAKED MEATBALLS 17
Baked Lamb Meatballs in Rich Homemade Tomato Sauce, Parmesan, Black Olives, Rosemary & Olive Sourdough, Almond Flakes

Burgers

Choose Between: Rustic Chips or Sweet Potato Fries & House Salad

ANGUS BEEF IN BRIOCHE 20
Brioche Lettuce, Pickled Gherkin, Sun Blushed Tomato Mayo *Add: Cheese 1 / Bacon 2*

CHICKEN THIGH IN BRIOCHE 20
Brioche Lettuce, Cheddar Cheese, Lemon Herb Mayo *Add: Bacon 2*

PULLED DUCK IN BRIOCHE 20
Brioche, Plum Sauce, Lettuce, Caramelised Onion, Matured Cheddar, Tabasco infused Mayonnaise

ORGANIC SOUP OF THE DAY (pb) 10
with Toasted Sourdough

SPANISH TORTILLA (gf) (v) 14
Potato, Onion, Pepper, Egg, Spinach Served with Seasonal Greens & Cherry Tomatoes

Bowls

BEETROOT & DUCK BOWL (gf) 18
Pulled Duck, Candy Beetroot, Blue Cheese Cream, Almond Flakes, Fresh Mint

SMOKY PUMPKIN SALAD (v)(gf) 17
Smoked Pumpkin, Crisp Cos Lettuce, Parmesan, pomegranate, Red Basil, Nutty Dressing. / *Fancy some Chicken Thigh? Add for 5*

JERUSALEM ARTICHOKE & LAMB BOWL (v) 19
Roasted Artichoke, Butter Beans, Broad Beans, Carrot, Slow-cooked Lamb Shoulder, Fresh Fennel, Amaranth, Orange

QUINOA BOWL (gf) (v) 18
Smashed Avocado, Mushrooms, Cherry Tomatoes, Quinoa, Feta, Fried Egg / *Fancy some Halloumi Add for 4*

ROASTED SWEET POTATO BOWL (gf) (v) 18
Chickpeas, Halloumi, Spinach, Pomegranate, Maple Syrup, Pecans / *Add: Fried Egg 2*

Desserts

BURNT BASQUE CHEESECAKE (gf) 8
Blueberry compote

TIRAMISU 7
Contains alcohol

WARM NUTELLA BROWNIE 7
With Vanilla Ice Cream

BAKED PEANUT COOKIE 7
With vanilla Ice Cream