



## Bakes & Cakes

|                                                                |       |
|----------------------------------------------------------------|-------|
| Cinnamon & tahini bun (VE)                                     | 3.9   |
| Chocolate bun                                                  | 4.2   |
| Bun specials                                                   | 4.4   |
| Our homemade bakes                                             | 2.5   |
| Date Ma'amul Short pastry date roll (VE)                       |       |
| Pistachio Abamber Tunisian macaroon (GF)                       |       |
| Chocolate chip cookie                                          |       |
| Selection of three bakes                                       | 6     |
| Chocolate tahini truffles (VE)(GF)   1pc/3pcs                  | 75p/2 |
| Lemon & polenta cake (GF) add seasonal compote ( <i>free</i> ) | 4.8   |
| Basque cheesecake (GF) add seasonal compote ( <i>free</i> )    | 5.2   |
| Classic pecan tart                                             | 5.5   |
| Scoop of homemade ice cream  ask for flavours                  | 3.5   |

## Coffee

All our coffees are double shot | Oat milk + 50p | Iced +20p

|                                      |      |
|--------------------------------------|------|
| Espresso                             | 3.3  |
| Americano   Macchiato   Cortado      | 3.7  |
| Flat white                           | 4.1  |
| Latte   Cappuccino                   | 4.4  |
| Mocha                                | 4.5  |
| Homemade caramel syrup   Sugar syrup | Free |

## Hot drinks

|                                                               |     |
|---------------------------------------------------------------|-----|
| Hot Chocolate                                                 | 4.3 |
| Chai Latte   Date & Cinnamon Latte                            | 4.5 |
| Matcha                                                        | 4.9 |
| Sylva's fresh herb tea                                        | 3   |
| Sage, oregano & mint                                          |     |
| Teas                                                          | 2.6 |
| English Breakfast   Earl Grey   Ginger & Lemongrass   Jasmine |     |



## Soft drinks

Fresh juices (glass) 4.7  
Seasonal apple / Orange

Fresh herb pink lemonade (glass) 4.7  
Hibiscus, sage, oregano & mint  
*Make it boozy* 10

Coke / Coke zero (can) 2.5  
San Pellegrino Aranciata / Limonata (can) 2.5  
Ginger ale (bottle) 2.5

## Cocktails

OJ Campari 9.5  
Fresh orange juice, Campari

Aperol Negroni 10  
Plymouth gin, Martini Bianco, Aperol, lemon, bitters

Fresh herb G&T 10  
Plymouth gin, sage, oregano, mint, Indian tonic

Apple & ginger cooler 10  
Duppy Share dark rum, apple juice, ginger ale, bitters, lime

Sylva's Espresso Martini 11  
Vodka, espresso, homemade dulce de leche

## Beers

We're working with Brockley Brewery; a local independent brewery based in Brockley.

Unfiltered Lager draught (4.1%) (370ml) 5.4 / (510ml) 6.9  
Crisp and refreshing

Session IPA 330ml can (4.4%) 6.5  
Refreshing, tangy and punchy

Pale Ale 330ml can (4.1%) 6.5  
Full-bodied with subtle fruity notes

## Low alcohol

Bavarian Helles Lager 330ml bottle (0.3%) 6.5  
Crisp, clean and balanced

## Cider

Gravity Theory Cider 330ml can (4.5%) (VE) (GF) 6.5  
Medium-dry with a touch of sweetness; made from 100% single estate British apples.

(VE)vegan | (GF)gluten-free All our juices are freshly squeezed and cold-pressed by the team at Smith & Brock. Alcohol will only be served after 11am. Spirit mixers are also available.



## Wines

|                                                                                                                                                                       | 125ml | bottle |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>SPARKLING</b>                                                                                                                                                      |       |        |
| <b>Cava Brut Reserve, <i>Savia Viva</i></b> (Penedes, Spain NV)<br>Fresh notes of citrus and stone fruits with a rich creamy finish                                   | 6.7   | 36     |
| <b>WHITE</b>                                                                                                                                                          |       |        |
| <b>Bojador Branco, <i>Espaço Rural</i></b> (Alentejo, Portugal 2023)<br>Medium bodied with a clean refreshing acidity.<br>Vibrant aromas of mango and tropical fruits | 6.5   | 33     |
| <b>Vermentino, <i>Unmaredivino</i></b> (Sardinia, Italy 2022)<br>Fresh and elegant with golden apple, white peach,<br>grapefruit aromas and floral notes.             |       | 48     |
| <b>ROSÉ</b>                                                                                                                                                           |       |        |
| <b>Méditerranée Rosé, <i>Les Coteaux du Rhône</i></b> (Provence, France 2023)<br>A light and delicate rosé with rose petal aromas<br>and wild red berry flavours      | 6.5   | 33     |
| <b>RED</b>                                                                                                                                                            |       |        |
| <b>Crianza, <i>Bodegas Ochoa</i></b> (Navarra, Spain 2021)<br>Blueberries and ripe blackberries with spices<br>and touch of cocoa and coffee                          | 6.7   | 36     |
| <b>Primitivo, <i>Carlomagno</i></b> (Puglia IGP, Italy 2023)<br>Ripe plum and black fruit flavours and gentle spiciness                                               |       | 38     |
| <b>Valpolicella, <i>Corte Cavedini</i></b> (Veneto, Italy 2020)<br>Delicate, soft and velvety with aromas of freshly crushed red berry<br>fruit and cherry            |       | 52     |