

BREAKFAST MENU

SILVER PALATE

Deli & Restaurant

EST. 1993

COFFEE

Espresso	2.40	
Macchiato	2.40	2.90
Long Black	2.60	3.00
Flat White	3.10	
Cortardo	3.10	
Cappuccino	3.20	3.80
Latte	3.20	3.80
Mocha	3.60	3.90
Vanilla Chai	3.60	3.90
Hot Choc	3.60	3.90

EXTRAS 0.55

*Caramel Syrup, Hazelnut Syrup,
Vanilla Syrup, Oat Milk, Soya Milk,
Almond Milk, Coconut Milk*

ICED DRINKS

Crema Frappe	4.75
Freddo Espresso	4.75
Iced Latte	4.75
Iced Mocha	4.75

LOOSE TEA

2.85

Proper Mint	
<i>Whole peppermint leaves</i>	
Mint Humbug	
<i>Caffeine free rooibos & mint</i>	
Earl Great	
<i>Ceylon, bergamot & orange blossom</i>	
Refresher Green	
<i>Sencha whole leaf</i>	
24 Seven	
<i>Whole leaf Indian assam</i>	

MILKSHAKES

4.85

Oreo Milkshake	
VEGAN Chocolate Chip Milkshake	
VEGAN Strawberry	

SOFT DRINKS

Niasca Mandarinata	3.50
Niasca Limonata	3.50
San Benedetto Iced Tea	3.50
<i>Peach or Lemon</i>	
San Benedetto Clementine	3.20
Diet Coke	3.20
Coke	3.30
Acqua Panna Still Water	3.00
Sparkling Water	3.00

Fresh Juices

Apple	3.85
<i>Fresh apple juice</i>	
Orange	3.85
<i>Fresh orange juice</i>	
The Pick Me Up	4.80
<i>Carrot, orange, ginger & apple</i>	
OTHER JUICES 3.00	
<i>Cranberry, Pear, Peach, Apple, Pineapple & Tropicana</i>	

ORGANIC SMOOTHIES

Green Detox	4.75
<i>Kale, lemongrass, banana & mango</i>	
Acai Kick	4.75
<i>Acai, strawberry, blueberry & mango</i>	
Ginger Beets	4.75
<i>Beetroot, ginger, blueberry & pineapple</i>	

FULL BREAKFAST

All options served with toasted sourdough

The English 12.50

Cumberland sausage, bacon, mushrooms, hash brown, grilled tomatoes, baked beans & eggs the way you like them

The Italian 12.50

Luganica sausage, pancetta, San Marzano tomatoes, mushrooms & eggs the way you like them

The Veggie V 12.50 GO VEGAN?

Halloumi, veggie sausage, mushrooms, hash brown, grilled tomatoes, avocado, baked beans & eggs the way you like them

Salmon and Eggs 12.50

Smoked salmon & scrambled eggs

French Toast V 11.50

Brioche dipped in egg topped with fresh fruit, cinnamon honey & crème fraîche

Spanish Beans 12.00 GO VEGAN?

Chorizo and butter beans in a tomato & dill sauce

Smashed Avocado 11.50 GO VEGAN?

Options below. All served on toasted sourdough:

- Pomegranate, feta V
- Poached egg, grilled halloumi V
- Poached egg, pancetta

Salmon Rosti 11.50 GO VEGAN?

Potato, salmon & avocado topped with poached egg

OMELETTES

The Mediterranean V|GF 12.50

Tomatoes, red onion, courgette, olives, & feta topped with fresh parsley

The Spanish V 12.50

Potato, pepper, fresh parsley & onion

TOAST 4.00

Toasted sourdough with a choice of strawberry jam, raspberry jam, orange marmalade, honey or marmite V

FRESHLY BAKED PASTRIES

Croissant V 3.00

Almond Croissant V 4.00

Pain au Chocolat V 3.00

Pain au Raisin V 3.00

Sfogliatelle V 3.00

Layers of filo pastry filled with ricotta & cinnamon

BOWLS GO VEGAN?

Greek Yoghurt Bowl V 7.95

Greek yoghurt topped with almonds, granola, honey & Greek carob syrup

Fruit and Nut Yoghurt Bowl V 7.95

Greek yoghurt topped with blueberries, strawberries, banana, walnuts, almonds & honey

Silver Palate Oats V 7.50

Steele oats, pecans, cinnamon, honey & fruit

PANCAKES

The American 12.50

Fluffy stacked pancakes served with pancetta, scrambled egg & maple syrup

The Pancake Stack V 11.50

Options below:

- Strawberry, crème fraîche & Greek honey
- Blueberry & maple syrup
- Nutella & banana

BREAKFAST SANDWICHES

The Silver Palate 9.95

Pancetta, avocado, fontina, fried egg & spicy tomato chutney

The Salsiccia 9.75

Luganica sausage, fontina & caramelised onion chutney

The French 9.75

Roast ham, comté, béchamel sauce & Dijon mustard topped with a fried egg

Breakfast Focaccia 9.75

Bacon & fried egg

Gluten free bread is available on request. Our food is prepared and cooked in an area where nuts are used, so we cannot guarantee our food will be trace free of nuts. If you have any allergies, please ask our staff for allergen advice.

V – Vegetarian GF – Gluten free VG – Vegan