

Bakes & Cakes

Cinnamon & Tahini bun (vɛ) Bun specials	3.6 3.9
Date Ma'amul (VE) Short pastry date roll	2
Abamber (GF) Tunisian almond cookie	2
Chocolate chip cookie	2
Selection of three bakes	5
Carrot cake Cream cheese frosting	4.2
Torta Caprese (GF) Chocolate and almond cake	4.5
Classic pecan tart	4.8

Coffees & teas

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

Espresso	3
Macchiato	3.3
Cortado	3.5
Americano	3.3
Flat white	3.7
Latte Cappuccino	3.9
Mocha	4.2
Hot chocolate	3.9
Chai Latte	4.5
Matcha	4.6
Sylva's fresh herb tea Sage, oregano & mint	3
Teas English Breakfast/Earl Grey/Ginger & Lemongrass/Jasmine	2.6
Iced Americano	3.5
Iced Latte	4.1
Iced Matcha	4.8

 $(VE)vegan \mid (GF) gluten-free. Please let us know of any food allergies or dietary requirements.$

We cannot 100% guarantee that there won't be traces of the allergen as we prepare all our food in a kitchen environment where allergens are present. We are a cashless business and there is a 12.5% discretionary service charge for dining in. MAY01 @sylva_london



Soft drinks

Fresh juices (glass) Apple / Orange	4.4
Fresh herb pink lemonade (glass) Hibiscus, sage, oregano & mint Make it boozy	4.4
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Coke / Coke zero (can)	2.5
San Pellegrino Aranciata / Limonata (can)	2.5
Ginger Beer (bottle)	2.5
Cocktails	
OJ Campari Fresh orange juice, Campari	8.5
Aperol Negroni Plymouth gin, Martini Bianco, Aperol, lemon, bitters	9
Fresh herb G&T Plymouth gin, sage, oregano, mint, Indian tonic	9
Apple & ginger cooler Duppy Share dark rum, apple juice, ginger beer, bitters, lime	9

Beers & Cider

Brockley Brewery Unfiltered Lager draught 4.1% Crisp and refreshing, with a hint of citrus and fresh, grassy notes	(370ml) 5/ (510ml) 6.5
Forest Road Brewery'Sesh'IPA 330ml can 4.3% Light with soft fruit aroma and juicy tropical notes	6
Forest Road Brewery 'Ride' Pale Ale 330ml can (GF) 4.6% Richly gold, with light passion fruit character and zesty lemon not	6 ces
Bavarian Helles Lager 330ml bottle 0.3% low alcohol Crisp, clean and balanced with a nectar finish	6
Umbrella London Apple Cider 330ml can 5% Tropical and citrus aromas, a full texture and bright acidity	6

(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. Please speak to the team for more info. We are a cashless business and there is a 12.5% discretionary service charge for dining in.MAY01



Wines		
SPARKLING	125ml	bottle
Cava Brut Reserve, <i>Savia Viva</i> (Penedes, Spain NV) Fresh notes of citrus and stone fruits with a rich creamy finish	6.5	35
Crémant de Loire, <i>Domaine de Bablut</i> (Loire, France 2023) Light and crisp with notes apple and citrus		43
WHITE		
Bojador Branco, <i>Espaço Rural</i> (Alentejo, Portugal 2023) Medium bodied with a clean refreshing acidity. Vibrant aromas of mango and tropical fruits	6	30
Charmentin, <i>Mas De Valeriole</i> (Provence, France 2023) Refreshing with notes of soft stone fruits with a touch of salty viscosity		37
Muscadet, Landron Chartier (Loire, France 2021) Clean and fresh with balanced acidity		43
ROSÉ		
Méditerranée Rosé, <i>Les Coteaux du Rhône</i> (Provence, France 2023) A light and delicate rosé with rose petal aromas and wild red berry flavours	6	30
Rosé Vé, <i>Mas De Valeriole</i> (Provence, France 2023) Fresh, crunchy, light pink with notes of raspberry and citrus		35
RED		
Crianza, Bodegas Ochoa (Navarra, Spain 2021) Blueberries and ripe blackberries with spices and touch of cocoa and coffee	6.2	32
Pirouette, <i>Chateau les Vieux Moulins</i> (Bordeaux, France 2021) Fresher take on a classic Bordeaux, but with lovely depth, life and vitality.		37
Valpolicella, <i>Corte Cavedini</i> (Veneto, Italy 2020) Delicate, soft and velety with aromas of freshly crushed red berry fruit and cherry		52