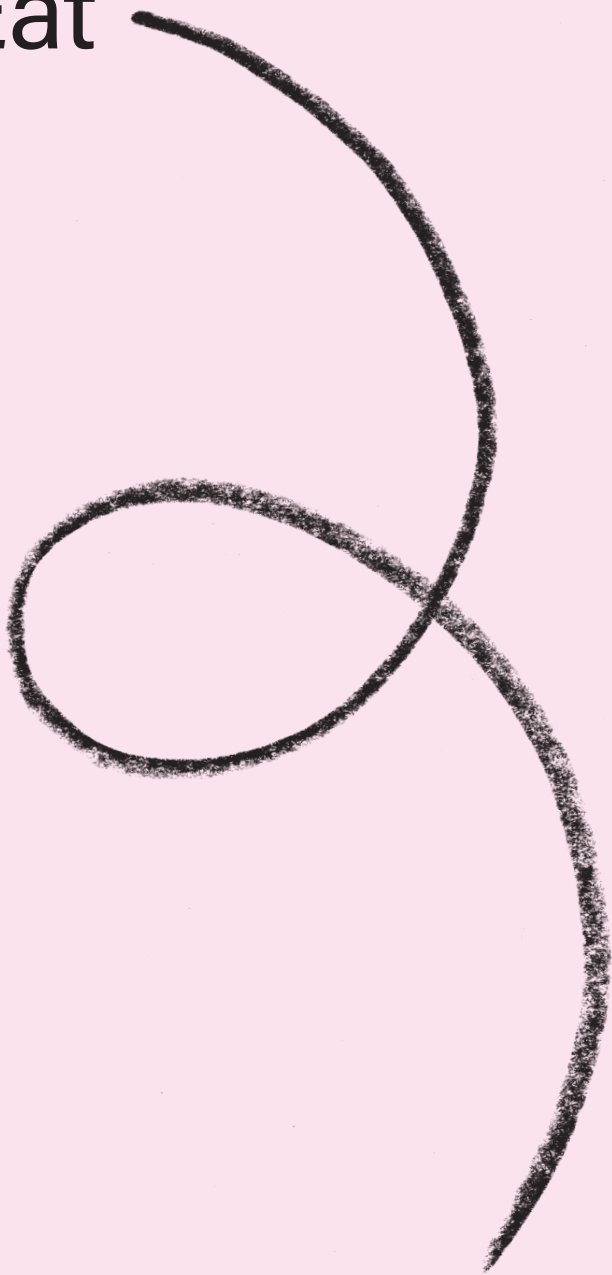


Eat



silco

Snacks

Marinated mixed olives	6.5	v+ gf
Lebanese hummus Za'atar, toasted nuts, olive oil	8.5	v+ gf
Baba ganoush Fresh herbs, pomegranate	8.5	v+ gf
Whitebait Crispy sage, lemon pepper	9.5	gf
Crispy cavolo nero Black garlic, sesame, agave	8	v+ gf
Mixed veg crisps Paprika, oregano	4.5	v+
Burrata Pesto, capers, hazelnut	15	v gf

Fries

Furikake fries Seaweed, sesame, soy, agave	7.5	v+ gf
Singapore crab fries Local white crab, brown crab chilli caramel, crispy chilli, spring onion	15	
Fries Cornish sea salt, rosemary w/ truffle & parmesan	5 +4	v+ gf

Plates & Breads

Flatbread, with your choice of: Garlic & coriander butter Nduja butter Toasted seeds, paprika salt, extra virgin olive oil Hard herbs, black pepper vegan butter	5	v v+ v+
Lavosh crisp bread Sumac	5	v
Katsu chicken Panko Creedy Carver chicken, katsu sauce, peanut Asian salad	15	
Lebanese spiced lamb Toasted almonds, sumac yoghurt, burnt tomato	15	gf
Tamarind and coconut fish curry Local fish, coriander & onion salad, lime pickle, jasmine rice	15	gf
St Ives Bay Mackerel Beetroot salad, horseradish crème fraiche, pickled shallots	14	gf
Sri Lankan lentil fritters Pol sambol, coconut yogurt, crispy curry leaves, all spice chilli jam	13	v+ gf
Marinated halloumi Ezme salad, courgette, pomegranate molasses, herbs	13	v gf

Desserts

Banana bread pain perdu Caramelised banana, Moomaids clotted cream & vanilla ice cream	9.5	v
Grilled peach Mascarpone cream, pecan, marjoram	9.5	v gf
Chocolate brownie Hazelnut praline ice cream, salted caramel, pretzel	9.5	v
Coconut sorbet Fresh mango, lime, granola	9.5	v+

In our bar & kitchen,
nothing is rushed and
everything is made
from scratch.

We use local ingredients that are
free range and ethically sourced
from suppliers we know and
trust – fresh-caught fish from the
sea outside our window, meats
from nearby farms, seasonal veg
that grows here in the UK.



@drink_silco
@eat_silco
drinksilco.co.uk

