

CLASSIC DISHES

Our staple main Silver Palate meals

Moussaka 17

Layers of minced lamb, potato, courgette & aubergine topped with béchamel

Pollo Milanese 17 Fan Favourite

Breaded chicken escalope served with linguine in arrabbiata sauce topped with rocket and parmesan

Spanish Bravas GF 17

Sirloin steak served with potato bravas, spicy chorizo & a fried egg

Seafood Linguine 17

Linguine with tiger prawns, squid, muscles & cherry tomatoes in a white wine & garlic sauce topped with fresh basil

Chicken Souvlaki GF 17 Fan Favourite

Grilled chicken breast marinated in our secret recipe, served with the option of Cyprus chips or rice

Orzo Pasta 17 NEW

Marinated chicken, garlic, grilled vegetables, served over infused tomato orzo. (VG Optional)

Catalan Paella GF 17(per person)

Tiger prawns, mussels, squid, peas, chorizo & cherry tomatoes served in a saffron rice

SIDES

French Fries	3.5
Sweet Potato Fries	4
Cyprus Chips Twice cooked Cyprus potatoes	4.5
Dirty Fries Cheese, paprika, pancetta & sriracha mayo	6
Side Salad	4
Homemade Salad	4

DELI SANDWICHES

Our favourite sandwiches now brought to the restaurant, all served with fries & coleslaw

Pollo Pancetta 13 Fan Favourite

Grilled chicken, pancetta, mustard, mayo, fresh tomato

New Yorker 13

Pastrami, chicken, Swiss cheese, pickles, mustard, mayo, lettuce and tomato

Caprese V 13

Burrata, pesto, roasted peppers and sun-dried tomato (V)

American Grilled Cheese V 13 NEW

Sourdough bread with three types of melted cheese, chives, served with chilli jam. *Add pancetta for £2 extra*

Steak Sandwich 14.5

Strips of sirloin steak, red onions & melted cheese on toasted sourdough

Silver Palate Burger 14.5

Milanese chicken, melted cheese, tomato chutney & smashed avocado in a brioche bun

Veggie Burger V 14.5

Mushroom, halloumi, avocado, sweet tomato chutney, red pepper & melted cheese. (VG Optional)

Sandwich Special 13 Fan Favourite

Ask our staff for our top sandwich of the month





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

SALADS

Looking for a lighter lunch? Take a look at our salads below, add a flatbread for £1 extra

Halloumi V 13

Grilled halloumi, roasted peppers & cherry tomatoes served on a rocket base topped with a fig balsamic reduction

Insalata Pollo 13.5

Milanese chicken, sun blushed tomatoes, pine nuts, served on a rocket base topped with a parmesan & pesto dressing

Greek Salad V 12.5

Cucumber, vine tomatoes, red onions, feta cheese, kalamata olives & oregano topped with a lemon and olive oil dressing

Vegetable Caprese V 13

Beef and sundried tomatoes, roasted peppers, grilled artichokes, fontina, mozzarella, pesto & fresh basil leaves

Vegan Deli Bowl 13.5 NEW

Hummus, tabbouleh, olives, vine leaves, artichoke, roasted peppers & pitta bread

STREET PITTAS

Now served open

The Aphrodite 12

Pork gyro, honey mustard, chopped tomatoes, onion, parsley & Cyprus chips

The Athenian 12

Chicken, kopanasti, parsley, onion & Cyprus chips

The Med V 12 Fan Favourite

Halloumi, roasted pepper, lime & chilli hummus

The Middle Eastern V 12

Tabouleh, halloumi, falafel & hummus (VG Optional)



HOME MADE DIPS 5.5

All served with pitta bread

Original Humus VG | GF

Beetroot Humus VG | GF

Lime & Chilli Humus VG | GF

Kopanisti VG | GF

Tzatziki V|GF

Taramasalata

OLIVES

All available in our deli

Kalamata VG | GF 4.8

Large, dark brown olives

Mykonos VG | GF 4.8

A mix of Mediterranean olives

Manzanilla GF 4.8

Spanish olives stuffed with anchovies

GROUP SHARING

Bigger plates made to share

Greek Dip Platter 19

Humus, kopanisti, tzatziki, taramasalata & grilled halloumi, served with a greek salad and pitta bread

Pinsa 14 NEW

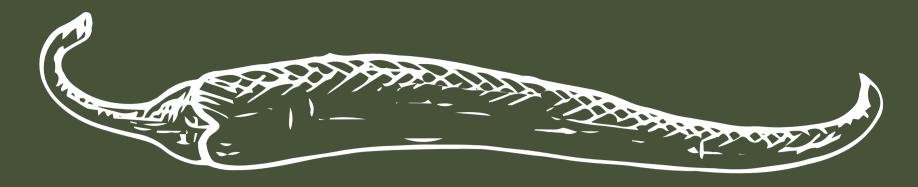
Tomato, mozzarella, prosciutto all served on our special pinsa bread. *Our version of a pizza!*

The Real Greek 17 (Per person, minimum 2)

A seasonal selection of our most popular hot and cold sharing dishes. Please ask staff what is included

SHARING

Tapas style dishes, perfect for sharing



Feta Biberia V 6.5

Feta stuffed baby peppers

Gigantes VG 6.5

Greek giant beans in a tomato & dill sauce

Tabbouleh VG 6.5

Bulgur wheat with tomatoes, cucumber, onion, parsley & lemon

Kolokithakia V 7

Deep fried courgette, feta, fresh dill & chilli balls

Patatas Bravas V 6.5

Sautéed potatoes covered in bravas sauce

Halloumi V|GF 7

Salty Cypriot cheese lightly grilled

Anguinara VG | GF 6.5

Grilled marinated artichokes

Feta Meli V 6.5

Filo parcels filled with feta, honey & sesame seeds

Padron PeppersVG | GF7

Fried Spanish peppers seasoned with malden salt

Served Fresh

At the Silver Palate, we embrace the traditional Mediterranean dining
style, where dishes are served as soon as they're ready. Enjoy the
authentic flavours and ingredients of the Mediterranean as they
come to your table, ensuring a fresh and enjoyable dining experience.



Arancini 7

Ham and cheese rice balls, coated in breadcrumbs

Croqueta Jamon 7

Ham and béchamel Spanish delights

Bravas Wings 7

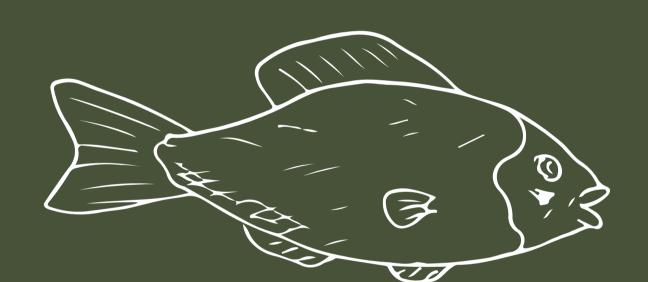
Fried marinated chicken served with our special sauce

Chorizo GF 7

Grilled spicy Spanish sausage

Flywheel Prosciutto 7

From our flywheel, served with focaccia, sea salt and olive oil



Seafood Antipasto GF 7

Mixed marinated seafood

Calamari 7

Deep fried squid

Silver Palate Prawns 7

King prawns in crushed filo pastry

Garlic Prawns GF 7

King prawns in garlic, wine & chilli

White Bait 7 NEW

Deep fried white bait served with aioli