

Hello honey



Honeycomb
Latte



Introducing Honeycomb, the newest addition to the Sweetbird Creative syrup family. This hugely popular and versatile flavour has been introduced in answer to many customer requests - what syrup would you like us to add next? Let us know @hellosweetbird

Sweetbird have lovingly blended delicious flavours of caramelised sugar with rich caramel notes to create a honeycomb syrup reminiscent of our favourite chocolate bar. This new syrup pairs with dark or white hot chocolates but works so well in iced or hot coffees and many indulgent frappé recipes.

OAT AND HONEYCOMB BREAKFAST FRAPPÉ

- Ice
 - Oat milk
 - 1 scoop Sweetbird Vanilla frappé
 - 2 pumps Sweetbird Honeycomb syrup
1. Fill cup with ice, level to the top of the cup
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of cup into blender jug
 4. Add frappé and syrup
 5. Put the lid on tightly then blend until smooth

HONEYCOMB STEAMER

- 2 pumps Sweetbird Honeycomb syrup
 - Oat milk
 - Zuma Gold Dust
6. Add syrup to milk and steam
 7. Pour into cup and finish with Gold Dust

HONEYCOMB BEET LATTE

- 1 scoop Zuma Organic Beetroot powder
 - 1 pump Sweetbird Honeycomb syrup
 - Oat milk
1. Combine beetroot powder and syrup in cup
 2. Add a splash of hot water and mix into a paste
 3. Top with steamed milk, stirring as you pour

HONEYCOMB HOT CHOCOLATE

- 1 scoop Zuma Dark hot chocolate
 - 2 pumps Sweetbird Honeycomb syrup
 - Steamed milk
1. Combine hot chocolate with a splash of hot water
 2. Add syrup then mix to a smooth paste
 3. Add steamed milk, stirring as you pour

HONEYCOMB LATTE

- Double espresso
 - 2 pumps Sweetbird Honeycomb syrup
 - Steamed milk
 - Zuma Caramel sauce
1. Combine a double espresso with syrup in the cup
 2. Top up with steamed milk
 3. Zig-zag with Caramel sauce to finish

CHOCOLATE HONEYCOMB HAPPÉ

- ½ scoop Sweetbird Chocolate frappé
 - 2 pumps Sweetbird Honeycomb syrup
 - Milk
1. Mix frappé with syrup and a splash of hot water in a cup
 2. Stir into a smooth paste
 3. Top with steamed milk, stirring as you pour

CHOCOLATE HONEYCOMB MILKSHAKE

- Ice / milk
 - ½ scoop Sweetbird Chocolate frappé
 - 2 pumps Sweetbird Honeycomb syrup
1. Half fill cup with ice
 2. Fill cup with milk (to 1cm below the top)
 3. Pour contents of cup into blender jug
 4. Add syrup and frappé
 5. Put the lid on tightly then blend until smooth

Honeycomb Hot
Chocolate
+ honeycomb
cold foam



/hellosweetbird

- FREE FROM ARTIFICIAL COLOURS AND PRESERVATIVES
- REGISTERED WITH THE VEGAN SOCIETY
- FREE FROM GMOS
- FREE FROM HIGH FRUCTOSE CORN SYRUP

