



detox / retox

IN-HOUSE COLD PRESSED JUICES

- carrot, orange, ginger 4.8
- green juice 5
(cucumber, kale, pear, apple, grape)

EVELYN'S MIMOSA 8.9

- fabbri amarena cherry, fresh
orange juice, cava

BLOODY MARY 8.5

- wasabi infused ketel one, soy,
lemon, tomato, chilli lime salt

HEALTH SHOTS 2.7

in-house cold pressed, choose from;
ginger, apple & cayenne // beets, turmeric & agave

brunch

COCOA PORRIDGE (V) (nuts) 6.9
creamy yoghurt, blueberries, linseed, hazelnut

SHAKSHUKA (V)** 10.5
spiced tomato, red pepper, feta, crispy za'atar
chickpeas, egg, coriander, toasted sourdough
+ merguez sausage 3 + pan fried halloumi 3.5

AVOCADO ON TOAST (V) 8.9
smashed avo, sourdough, grapefruit, coriander
+ poached egg 1.5 + pan fried halloumi 3.5
+ smoked salmon 4 + oyster shrooms 3.5

FRIED CHICKEN SANDO 9.9
ECB fried chicken, cos lettuce, smoked chilli
mayo, fried egg, bun

BUTTERMILK PANCAKES (V) 11.9
honeycomb butter, berry compote

ZA'ATAR MUSHROOMS ON TOAST (V)** (nuts) 10.5
chickpea puree, dukkah, poached egg,
toasted sourdough, herb oil

ECB BREAKFAST 14
merguez sausage, fried egg, beans, beet pud,
slow roasted tomato, toasted sourdough

STEAK & EGG (gf) 17
bavette, fried egg, steak sauce, crushed confit
fried potatoes, mojo verde
(served pink or cooked through)

evelyn's classics

FISH & CHIPS (gf) 14.9
ginger beer tempura cod, chips, minted peas,
tartare sauce

CHEESEBURGER 12
american cheese, burger sauce, onion, dill
pickles

salads

POKE BOWL 14.9
raw salmon, avocado, mango, wakame, rice,
sriracha mayo, pickled ginger, sesame

ECB WINTER SALAD (V) (gf) 13.7
sweet potato, broccolini, kale, cauliflower rice,
crispy chickpeas, lemon tahini dressing

SUMAC CHICKEN 14.9
cucumber, edamame, feta, croutons,
watercress, lemon dressing

sides

HAND-CUT FRIES (V) 4.5
aioli

HUMMUS (V) 6.5
allepo chilli oil, fresh turmeric pitta

extras
FRIED EGG/ POACHED EGG (V) (gf) 1.5
AVOCADO (V) (gf) 2.5
SPINACH (V) (gf) 3
SMOKED SALMON (gf) 4

MERGUEZ SAUSAGE 3
PAN FRIED HALLOUMI (V) (gf) 3.5
ZA'ATAR OYSTER SHROOMS (V) (gf) 3.5

(V) vegetarian

(V) vegan

** can be made vegan

(gf) indicates non gluten containing ingredients

All tables are subject to discretionary 10% service charge

Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.



coffee / tea

ESPRESSO 2.3
AMERICANO 2.5
LATTE 3
CAPPUCCINO 2.9
FLAT WHITE 2.8
CORTADO 2.5

GOLDEN MILK (spiced coconut + agave) 4
MATCHA/ ICED MATCHA LATTE 4
VIETNAMESE ICED COFFEE 4
ROSE, HONEY, CARDAMOM LATTE* 5
(*please note - contains espresso)

ENGLISH BREAKFAST 3.5
EARL GREY 3.5
PEPPERMINT 3.5
CHUN MEE GREEN 3.5
CHERRY BLOSSOM GREEN 3.5
BLOOD ORANGE ROOIBOS 3.5

ORGANIC MATCHA 4
ORGANIC MANGO MATCHA 4

all syrups and alternative milks +.50p

brunch cocktails

0% COCONUT + LYCHEE MARTINI (non-alc) 7.5
tanqueray 0.0%, lychee, coconut water, citric

MIRABELLE PLUM BREAKFAST MARTINI 9.9
tanqueray 10 gin, white port, cointreau, mirabelle
plum conserve, lemon

ESPRESSO MARTINI 10.5
kettle one vodka, mr blacks, ozone espresso

LYCHEE + ROSE PORNSTAR MARTINI 10.9
ketel one vodka, lychee, rose, pineapple, passoa,
cava

softs

LAVENDER LEMONADE 4
HIBISCUS LEMONADE 4
COKE / DIET COKE 3
TONIC/ SLIMLINE TONIC 3
LEMONADE 3
GINGER BEER / GINGER ALE 3
LAID BEAR GINGER KOMBUCHA 4
COCONUT WATER 3.2

beer/ cider

PERONI RED 330ml - 4.7% 4.2
ASAHI 330ml - 5% 4.8
BEAVERTOWN NECK OIL 330ml - 4.3% 5
ASPALLS CIDER 330ml - 5.5% 5.5

wine

 (More available on our drinks menu)

WHITE 125ml / Btl
Casa Maria, Verdejo 2018, Spain, 13% 4.9 / 23
Pebble Dew, Sauvignon Blanc 2018,
New Zealand, Marlborough 13.5% 6.1 / 31

RED
Tule Rosso, Nero d'Avola 2020, Sicily, Italy, 12.5% 4.9 / 23
Cecchin, Malbec, Argentina, Mendoza 13.5% 7.8 / 40

ROSE
Reserve de Gassac, Grenache, Syrah & Carignan
2020, Languedoc, FR, 12.5% 5.8 / 29

SPARKLING
Domino de Tharsys, Macabeo & Paralleda
2019, Spain, Penedes, 12% 6.7 / 32

dessert

CHOCOLATE MOUSSE sea salt, olive oil (V) 7
KEY LIME PIE rye biscuit, meringue (V) 6.9
RHUBARB CRUMBLE pear & stem ginger ice cream (V) 7.2

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