



detox / detox

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 (until 3pm)

JUMBO OAT GRANOLA (v)** (gf) 6.9
yoghurt, coconut, charred seasonal stone fruit

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, seasonal 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 (served pink/ cooked through), mojo verde

evelyn's classics

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

CHEESEBURGER 12
salad stack, burger sauce, house dill pickles

salads

SEARED TUNA SALAD (gf) 15.9
yellowfin steak served pink, fine green beans, mustard dressing, egg, sumac

SUPERFOOD BOWL (v) (gf, nuts) 13.9
avocado, tomato, cucumber, radish, beets, turmeric soya yoghurt, pistachio hummus, quinoa, spinach, grapefruit, seeds

ECB CAESAR 12.5
cos lettuce, caesar dressing, anchovy, croutons, aged parmesan
+ egg 1.5 + sumac chicken 3.5

sides

HAND-CUT FRIES (v) 4.5
aioli

PISTACHIO HUMMUS (v) (nuts) 6.5
allepo chilli oil, fresh pitta

(v) vegetarian

(v) vegan

** can be made vegan

(gf) indicates non gluten containing ingredients

sunday roasts (from 12pm)

BEEF SIRLOIN mustard rub 18.5
ROAST CHICKEN harissa buttermilk 14.9
LAMB moroccan marinade 17.5

PUY LENTIL WELLINGTON 14
spiced puy lentil wellington, roasted carrot, cavolo nero, vegan gravy (v)

***ALL SERVED WITH SEASONAL VEGETABLES
EVELYN'S GRAVY & YORKSHIRE PUDDING***

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 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
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 in 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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We are committed to sourcing as much produce from the North West as possible. With a focus on high welfare and sustainability.
Our meat comes from Cumbria, our fresh produce is sourced from farms across the region, supporting local growers.