



detox / retox

IN-HOUSE COLD PRESSED JUICES
 - carrot, orange, ginger 4.8
 - green juice 5
 (cucumber, kale, pear, apple, grape)

EVELYN'S MIMOSA 9.2
 fabbri amarena cherry, fresh
 orange juice, cava

BLOODY MARY 9
 wasabi infused ketel one, soy,
 lemon, tomato, chilli lime salt

HEALTH SHOTS 2.7

ginger, apple & cayenne // beets, turmeric & agave

brunch (available until 3pm)

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

SHAKSHUKA (V)** 10.5
 spiced tomato, red pepper, feta, crispy chickpeas,
 egg, coriander, toasted sourdough
 + merguez sausage 3.5 + pan fried halloumi 3.9

AVOCADO ON TOAST (V) 10.1
 smashed avo, sourdough, grapefruit, coriander
 + poached egg 1.5 + pan fried halloumi 3.9
 + 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
 berry compote, butterscotch, honeycomb

ZA'ATAR MUSHROOMS ON TOAST (V)** (nuts) 11.9
 chickpea puree, dukkah, poached egg,
 toasted sourdough, herb oil

ECB BREAKFAST 14.9
 merguez sausage, fried egg, beans, beet pud,
 slow roasted tomato, toasted sourdough

STEAK & EGG (gf) 19.5
 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
 beef patty, american cheese, burger sauce,
 onion, dill pickles

salads

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

SWEET POTATO (V) 14
 farro, asparagus, kale, 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 pitta

sunday roasts (from 12pm)

BEEF SIRLOIN mustard rub 19.9
 ROAST CHICKEN harissa buttermilk 15.5
 LAMB moroccan marinade 18.2

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***

sunday roast extras

CAULI CHEESE (V)** (gf) 6.5
 with gruyere, cheddar and mozzarella

(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 2.7
AMERICANO 2.9
LATTE 3.2
CAPPUCCINO 3.2
FLAT WHITE 3.1
CORTADO 2.9

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 +.30p

brunch cocktails

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

MIRABELLE PLUM BREAKFAST MARTINI 10.5
tanqueray 10 gin, white port, mirabelle plum
conserved, lemon

ESPRESSO MARTINI 10.5
ketel one vodka, mr blacks, house espresso

LYCHEE + ROSE PORNSTAR MARTINI 11.2
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% 4.8
ASAHI 330ml - 5.2% 5
NOAM berlin lager 340ml - 5.2% - 8
BEAVERTOWN NECK OIL 330ml - 4.3% 5.2
ASPALLS CIDER 330ml - 5.5% 5.7

wine

 (More available on our drinks menu)

WHITE	125ml / Btl
Casa Maria, Verdejo 2018, Spain, 13%	5 / 26
Samurai, Free Run Juice Chardonnay, Aus 2020,	5.9 / 30
Henri Clos, Sauvignon Blanc 2020, New Zealand, Marlborough	6.7 / 39

RED	
Tule Rosso, Nero d'Avola 2020, Sicily, Italy, 12.5%	5 / 26
Samurai, Free Run Juice, Shiraz 2019, Aus	5.9 / 30
Cecchin, Malbec, Argentina, Mendoza	8.2 / 45

ROSE	
Reserve de Gassac, Grenache, Syrah & Carignan 2020, Languedoc, France	6.2 / 32

SPARKLING	
Domino de Tharsys, Macabeo & Paralleda 2019, Spain, Penedes	7.5 / 38

dessert

SPICED DATE PUDDING, butterscotch, ice cream **V** (gf, nuts) 6.9
KEY LIME PIE, rye biscuit, meringue **V** 6.9
CHOCOLATE MOUSSE, sea salt, olive oil **V** 7

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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.