



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 pod pea vodka, 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)** 11.5

- spiced tomato, red pepper, feta, crispy chickpeas, baked egg, coriander, toasted sourdough
- + merguez sausage 3.5 + pan fried halloumi 3.9

AVOCADO ON TOAST (V) 10.5

- smashed avo, sourdough, grapefruit, coriander
- + poached egg 1.5 + pan fried halloumi 3.9
- + smoked salmon 4 + oyster shrooms 3.5

FRIED CHICKEN SANDO 10.9

- ECB fried chicken, cos lettuce, smoked chilli mayo, st. ewe free range fried egg, bun

BUTTERMILK PANCAKES (V) 11.9

- berry compote, butterscotch, honeycomb

ZA'ATAR MUSHROOMS ON TOAST (V)** (nuts) 11.9

- chickpea puree, dukkah, st. ewe free range 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) 21.5

- 8oz flat iron steak, st. ewe free range fried egg, crushed confit fried potatoes, zhoug (served pink or cooked through)

evelyn's classics

FISH & CHIPS (gf) 15.5

- ginger beer tempura cod, chips, minted peas, tartare sauce

CHEESEBURGER 12

- beef patty, american cheese, burger sauce, onion, dill pickles

salads

POKE BOWL (gf) 15.5

- raw salmon, avocado, mango, wakame, rice, sriracha mayo, pickled ginger, sesame

SWEET POTATO (V) 14.2

- 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

HUMMUS (V) 6.9

- aleppo chilli oil, fresh pitta

sunday roasts (from 12pm)

BEEF SIRLOIN mustard rub 22

ROAST CHICKEN harissa buttermilk 18

LAMB moroccan marinade 20

PUY LENTIL WELLINGTON 14

- spiced puy lentil wellington, roasted carrot, cavolo nero, vegan gravy (V)

sunday roast extras

CAULI CHEESE (V)** (gf) 6.5

- with gruyere, cheddar and mozzarella

***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.

(V) vegetarian

(V) vegan

** can be made vegan

(gf) indicates non gluten containing ingredients



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
roku gin, white port, mirabelle plum conserve,
lemon

ESPRESSO MARTINI 10.5
east london vodka, okar coffee mocha liqueur,
house espresso, biscoff

LYCHEE + ROSE PORNSTAR MARTINI 11.2
east london 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

wine

 (More available on our drinks menu)

	125ml / 500ml / Btl
WHITE	
laylo, sauvignon blanc, 2022, loire, france	5.2 / 20 / -
samurai, free run juice chardonnay, aus 2020,	5.9 / - / 30
gran cerdo, the wine love, tempranillo, 2018, spain	6.2 / - / 32

RED	
laylo merlot, 2021, languedoc	5.2 / 20 / -
samurai, free run juice, shiraz 2019, aus	5.9 / - / 30
cecchin, malbec, argentina, mendoza	8.2 / - / 45

ROSE	
laylo, luberon rosé, 2022, provence	5.2 / 20 / -

SPARKLING	
domino de tharsys, macabeo & paralleda 2019, spain, penedes	7.5 / - / 38

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

dessert

CHOCOLATE SOUFRA, orange, rose, cream (V) 7
SPICED DATE PUDDING butterscotch, ice cream (V) (gf, nuts) 6.9
KEY LIME PIE rye biscuit, meringue (V) 6.9

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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.