



detox - detox

IN-HOUSE COLD PRESSED JUICES

- carrot, orange, ginger 5.2
- green juice (cucumber, kale, pear, apple, grape) 5.5

BLOODY MARY

- wasabi infused pod vodka, soy, lemon, tomato, chilli lime salt 10

sunday brunch

ROAST MENU FROM 12PM

HONEY BUTTER BRIOCHE (V) 12
 caramelised honey butter brioche toast, strawberries, chocolate cremeux, caramel, whipped cream

BUTTERMILK PANCAKES (V) 13
 blueberries, whipped mascarpone, organic maple syrup, honeycomb

EGGS ROYALE 12.9
 soft poached st. ewe free range eggs, oak smoked salmon, evelyn's hollandaise, pickled dill, sumac, toasted sourdough

SHAKSHUKA (V)** 12
 spiced tomato, red pepper, feta, crispy chickpeas, egg, coriander, toasted sourdough
 + merguez sausage 3.5
 + pan fried halloumi 3.9

AVOCADO ON TOAST (V) 11
 smashed avo, sourdough, grapefruit, coriander
 + poached egg 1.5 + pan fried halloumi 3.9
 + smoked salmon 4 + oyster shrooms 3.5

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

ZA'ATAR MUSHROOM TOAST (V)** (nuts) 12.9
 chickpea purée, dukkah, st. ewe free range poached egg, toasted sourdough, herb oil

FRIED CHICKEN SANDO 11.3
 ECB fried chicken, kimchi slaw, smoked chilli mayo, st. ewe free range fried egg, brioche style bun

STEAK & EGG (gf) 24
 8oz sirloin steak, st. ewe free range fried egg, crushed confit fried potatoes, zhoug (steak served pink or cooked through)

ECB BREAKFAST 16
 merguez sausage, free range fried eggs, slow roasted tomato, avocado, coriander, zhoug, toasted sourdough

extras

- FRIED EGG / POACHED EGG** (V) (gf) 1.5
- AVOCADO** (V) (gf) 2.5
- SPINACH** (V) (gf) 3.5
- SMOKED SALMON** (gf) 4
- MERGUEZ SAUSAGE** 3.5
- PAN FRIED HALLOUMI** (V) (gf) 3.9
- ZA'ATAR OYSTER MUSHROOMS** (V) (gf) 3.5

(V) vegetarian (V) vegan ** can be made vegan (gf) indicates non gluten containing ingredients



detox / retox

IN-HOUSE COLD PRESSED JUICES

- carrot, orange, ginger 5.2
- green juice (cucumber, kale, pear, apple, grape) 5.5

TOMMY'S MARGARITA 10.5

el tequileño reposado, lime, agave, salt, served on the rocks

BLOODY MARY 10

wasabi infused pod vodka, soy, lemon, tomato, chilli lime salt

brunch

HONEY BUTTER BRIOCHE 🌱 12

caramelised honey butter brioche toast, strawberries, chocolate cremeux, caramel, whipped cream, honeycomb

EGGS ROYALE 12.9

soft poached st. ewe free range eggs, oak smoked salmon, evelyn's hollandaise, pickled dill, sumac, served on toasted sourdough

SHAKSHUKA 🌱** 12

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

AVOCADO ON TOAST 🌱 11

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

ZA'ATAR MUSHROOMS ON TOAST 🌱** (nuts) 12.9

chickpea purée, dukkah, st. ewe free range poached egg, toasted sourdough, herb oil

FRIED CHICKEN SANDO 11.3

ECB fried chicken, kimchi slaw, smoked chilli mayo, st. ewe free range fried egg, brioche style bun

sunday roasts (from 12pm)

all served with seasonal vegetables, evelyn's gravy and yorkshire pudding... more gravy? just ask

BEEF SIRLOIN mustard rub 22

ROAST CHICKEN harissa buttermilk 19

LAMB moroccan marinade 22.5

PUY LENTIL WELLINGTON 🌱 16

spiced puy lentil wellington, roasted carrot, cavolo nero, evelyn's vegan gravy

evelyn's classics

FISH & CHIPS (gf) 16.5

ginger beer tempura haddock, chips, peas, tartare sauce

CHEESEBURGER 12

american cheese, burger sauce, onion, dill pickles, toasted brioche bun

salads

HOUSE SALAD 🌱** (gf, nuts) 13.9

braised tofu, green beans, red cabbage, soft boiled egg, cucumber, mint, lime, roasted peanut and chilli dressing

POKE BOWL (gf)** 16.1

raw tuna, avocado, mango, wakame, rice, sriracha mayo, pickled ginger, sesame
(**available with vegan salmon 🌱)

SUMAC CHICKEN 15.5

cucumber, edamame, feta, croutons, watercress, lemon dressing

HAND-CUT FRIES 🌱 4.5

koffman potatoes

HUMMUS 🌱 7.1

aleppo chilli oil, fresh warm pitta

BABA GANOUSH 🌱 7.5

curry leaf oil, fresh warm pitta

HISPI CABBAGE 10.9

miso butter 🌱 (gf) 10.9

CAULI CHEESE 🌱** (gf) 6.5

with gruyere, cheddar and mozzarella

sides

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All tables are subject to discretionary 10% service charge.

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hot drinks

ESPRESSO	2.9
AMERICANO	3.1
CORTADO	3.1
FLAT WHITE/ CAPPUCCINO	3.5
LATTE	3.7

all syrups & alternative milks +30p

LOOSE TEAS

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

brunch cocktails

0% COCONUT + LYCHEE MARTINI (non-alc) tanqueray 0.0%, lychee, coconut water, citric	7.5
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BREAKFAST MARTINI roku gin, white port, mirabelle plum conserve, fresh lemon	10.9
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softs

LAVENDER LEMONADE	4
HIBISCUS LEMONADE	4
COKE / DIET COKE	3
LAI D BEAR GINGER KOMBUCHA	4
COCONUT WATER	3.2

FEVER TREE

TONIC / SLIMLINE TONIC	3
LEMONADE	3
GINGER BEER / GINGER ALE	3

beer/ cider

PERONI RED 330ml - 4.7%	5
ASAHI 330ml - 5.2%	5.2
NOAM berlin lager 340ml - 5.2%	8
TRACK SONOMA 440ml - 3.8%	5.8
ASPALLS CIDER 330ml - 5.5%	5.7

dessert

CHOCOLATE CREMEUX brioche crisp, extra virgin olive oil, sea salt (V) 6.5

CREME CARAMEL peanut brittle (V) (nuts) 6.4

All tables are subject to discretionary 10% service charge of which 100% is distributed to the team.
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speciality

VIETNAMESE ICED COFFEE	4.5
ORGANIC MATCHA LATTE	4.5

ICED STRAWBERRY MATCHA LATTE organic matcha, strawberry, vanilla, whipped milk	5
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ROSE, HONEY, CARDAMOM LATTE house infusion of rose, blossom honey, green cardamom and espresso. our take on a dirty chai latte	5.5
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ORANGE HOT CHOCOLATE house orange hot chocolate blend, torched harry's marshmallow (not vegetarian)	5.5
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BLOODY MARY wasabi infused pod vodka, soy, lemon, tomato, chilli lime salt	10
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LYCHEE + ROSE PORNSTAR MARTINI bonomi vodka, lychee, rose, pineapple, passoa, cava	11.9
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wine (more available on our drinks menu)

WHITE	125ml / Btl
HERE & THERE, grenache blanc, 2022, wo swartland	5.4 / 29
SAMURAI, FREE RUN JUICE, chardonnay, 2020, aus	5.9 / 30
LA PATAGUA, semillon moscatel, 2023, chile	- / 30
GRAN CERDO, the wine love, tempranillo, 2018, spain	6.2 / 32

RED

CAMINANTE, tempranillo, vina albergada, 2022, spain	5.4 / 29
SAMURAI, FREE RUN JUICE, shiraz 2019, aus	5.9 / 30
CECCHIN, malbec, 2022, argentina, mendoza	8.2 / 45

ROSE

VILA NOVA, vinho verde rose, vinho verde 2022, portugal	5.9 / 30
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SPARKLING

SERENELLO PROSECCO, treviso, padova, pordenone, veneto, italy	7.5 / 38
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