



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

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 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
 american cheese, burger sauce, onion, dill
 pickles

salads

POKE BOWL (gf) 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

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 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 2.7
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
conserves, 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

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, 6.7 / 39
New Zealand, Marlborough

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 6.2 / 32
2020, Languedoc, France

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

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

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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