



detox / retox

IN-HOUSE COLD PRESSED JUICES

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

TOMMY'S MARGARITA 10.5
el tequilaño reposado, lime, agave, salt, served on the rocks

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

HEALTH SHOT 3
ginger, apple & cayenne

brunch

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

EGGS ROYALE 12.9
soft poached st. ewe eggs, oak smoked salmon, evelyn's hollandaise, picked dill, sumac, served on 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

FRIED CHICKEN SANDO 11.3
ECB fried chicken, cos lettuce, smoked chilli mayo, st. ewe free range fried egg, bun

BUTTERMILK PANCAKES (V) 12.5
berry compote, butterscotch, honeycomb

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

ECB BREAKFAST 16
merguez sausage, fried egg, beans, beet pud, slow roasted tomato, 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

evelyn's classics

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

FISH & CHIPS (gf) 16.5
ginger beer tempura haddock, chips, yorkshire peas, tartare sauce

CHEESEBURGER 12
american cheese, burger sauce, onion, dill pickles

salads

HOUSE SALAD (V)** (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 salmon, avocado, mango, wakame, rice, sriracha mayo, pickled ginger, sesame

SUMAC CHICKEN 15.5
cucumber, edamame, feta, croutons, watercress, lemon dressing

sides

HAND-CUT FRIES (V) 4.5

HUMMUS (V) 6.9
aleppo chilli oil, fresh pitta

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

All tables are subject to discretionary 10% service charge.

(V) vegetarian

(V) vegan

** can be made vegan

(gf) indicates non gluten containing ingredients



coffee / tea

ESPRESSO 2.7
 AMERICANO 2.9
 LATTE 3.5
 CAPPUCINO 3.3
 FLAT WHITE 3.3
 CORTADO 3.1

GOLDEN MILK spiced coconut + agave 4.5
 MATCHA / ICED MATCHA LATTE 4.5
 VIETNAMESE ICED COFFEE 4.5
 ROSE, HONEY, CARDAMOM LATTE* 5.5
 *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

BREAKFAST MARTINI 10.9
 roku gin, white port, mirabelle plum conserve,
 lemon

QUARTER G&T (3.3% Low ABV) 7.9
 quarter 12% gin, fever-tree tonic, grapefruit

LYCHEE + ROSE PORNSTAR MARTINI 11.9
 bonomi 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 / Btl
WHITE	
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

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

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 SOUFRA, orange, rose, cream (V) (nuts) 7

SPICED DATE PUDDING butterscotch, ice cream (V) (gf, nuts) 6.9

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