



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

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

HEALTH SHOT 3  
in-house cold pressed  
ginger, apple & cayenne

## brunch

- COCOA PORRIDGE (V) (nuts) 7  
creamy yoghurt, blueberries, linseed, hazelnut
- 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
- STEAK & EGG (gf) 24  
8oz sirloin steak, st. ewe free range fried egg,  
crushed confit fried potatoes, zhoug  
(served pink or cooked through)

## evelyn's classics

- FISH & CHIPS (gf) 16.5  
ginger beer tempura cod, chips, yorkshire peas,  
tartare sauce
- CHEESEBURGER 12  
american cheese, burger sauce, onion, dill  
pickles

## salads

- POKE BOWL (gf) 16.1  
raw salmon, avocado, mango, wakame, rice,  
sriracha mayo, pickled ginger, sesame
- SWEET POTATO (V) 14.9  
asparagus, kale, spelt, crispy chickpeas,  
lemon tahini dressing
- 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

## sunday roasts (from 12pm)

- all served with seasonal vegetables, evelyn's gravy  
and yorkshire pudding
- BEEF SIRLOIN mustard rub 22
- ROAST CHICKEN harissa buttermilk 19
- LAMB moroccan marinade 22.5
- more gravy? just ask - it's on us!

PUY LENTIL WELLINGTON 16  
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

(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 3.5  
CAPPUCCINO 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  
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

## 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

## 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

## 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.