



DETOX / RETOX

<b>IN-HOUSE COLD PRESSED JUICES</b>	<b>MANDARIN MIMOSA</b> ..... 8	<b>BLOODY MARY</b> ..... 8.5
- CARROT ORANGE GINGER 4.8	Mandarin, guava syrup, Cava	Wasabi infused Ketel One, soy,
- GREEN JUICE 5		lemon, tomato, chilli lime salt
(Cucumber, Kale, Pear, Apple, Grape)		
	<b>HEALTH SHOTS</b> 2.7	

In-house cold pressed, choose from; .....  
 GINGER, APPLE & CAYENNE // BEETS, TURMERIC & AGAVE

BRUNCH TIL 3PM

<b>OVERNIGHT OATS BRULÉE</b> cracked oats, salted honey butter, cinnamon (gf) ..... 5.5	
<b>SHAKSHUKA</b> spiced tomato, red pepper, feta, egg, coriander, sourdough (V) ..... 10.5	
<b>GRAVADLAX</b> blueberry cured sea trout, dill, zesty labneh, sourdough ..... 12.9	
<b>AVOCADO EGG</b> smashed avo, poached egg, sourdough, grapefruit (V) ..... 9.9	
<b>TURKISH EGGS</b> yoghurt, aleppo pepper, sourdough (V) ..... 7.9	
<b>TFC ROLL</b> taiwanese fried chicken, spinach, roasted chilli sauce, fried egg, bun ..... 9.5	
<b>BUTTERMILK PANCAKES</b> honeycomb butter, summer berry compote (V) ..... 11.9	
<b>ZA'ATAR MUSHROOMS</b> chickpea puree, dukkah, poached egg, wholemeal spelt pitta (V) (nuts) ..... 10.5	
<b>ECB BREAKFAST</b> merguez sausage, fried egg, beans, beet pud, slow roasted tomato, sourdough ..... 14	
<b>FRIED EGG/ POACHED EGG</b> ..... 1.5	<b>HALLOUMI</b> ..... 3.5
<b>AVOCADO</b> ..... 2	<b>MERGUEZ SAUSAGE</b> ..... 3
<b>SPINACH</b> ..... 2	<b>ZA'ATAR MUSHROOMS</b> ..... 3

ROASTS FROM 12PM

<b>BEEF SIRLOIN</b> mustard rub ..... 16	
<b>ROAST CHICKEN</b> harissa buttermilk ..... 14	
<b>LAMB</b> moroccan marinade ..... 15	
<b>***ALL SERVED WITH SEASONAL ROOT VEG, EVELYNS GRAVY &amp; YORKSHIRE PUDDING***</b>	
<b>VEGAN ROAST</b> roasted cauliflower, laksa gravy (V) ..... 13	

LUNCH

<b>FISH &amp; CHIPS</b> ginger beer tempura sea bass, handcut fries, minted peas ..... 14.9
<b>ECB CHEESEBURGER</b> kimchi mayo, house slaw, bun ..... 10.2
<b>SUPERFOOD BOWL</b> avo, cucumber, radish, beets, turmeric soy yoghurt, kale hummus, charred broccoli, quinoa, spinach, grapefruit, seeds (V) (gf, nuts) ..... 13.9
<b>ECB CAESAR</b> baby gem, smoked coconut, harissa caesar dressing, toasted nori, croutons, cashew parmesan (V) (nuts)(+ egg 1.5)(+ middle eastern chicken 3.5) ..... 12.5

SIDE

<b>PISTACHIO HUMMUS</b> allepo chilli oil, fresh pitta (V) (nuts) ..... 6.5
<b>HANDCUT FRIES</b> garlic toum (V) ..... 4
<b>SAUTÉED SPRING GREENS</b> preserved lemon (gf) (V) ..... 4

All tables are subject to discretionary 8% service charge  
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COCKTAILS

- ROMANIS** ..... 8.8  
Lo Petit Fantet d'Hippolyte Blanc, Briottet apricot, white port, citric
- WHITE PEACH GIN FIZZ** ..... 9.5  
Tanqueray gin, Peach liqueur, lemon, soda, foam
- LYCHEE + ROSE PORNSTAR MARTINI**..... 10.9  
Ketel One vodka, lychee, rose, pineapple, Passoa
- JAPANESE WHISKY SOUR**..... 11  
Toki whisky, Umeshu plum wine, peach, almond, lemon, foam
- YUZU SPRITZ** ..... 11  
Tanqueray gin, Akashi-Tai Yuzushu sake, white orchid, white port, lemon, cava, soda, mint
- MANDARIN MIMOSA** ..... 8  
Mandarin, guava, cava
- PALOMA** ..... 9.9  
Ocho blanco tequila, grapefruit, soda, salt rim
- SAKE VOKDA MARTINI** ..... 10  
Ketel One vodka, dry Sake
- 1859** ..... 10.5  
Bulleit Rye, Fanny Fougerat VSOP Cognac, Apricot Brandy, Peychauds Bitters, Angosturo Bitters, Jade 901 Absinthe Rinse

SHARING

- WHITE PEACH & CACAO TEQUILA SANGRIA**..... 39  
Samurai Chardonnay, Ocho blanco tequila, white cacao, briottet peche liqueur, soda, fresh kiwi, fresh peach, white grape (serves 4-6 or 2 thirsty people)

SOFTS

- LAVENDER LEMONADE / HIBISCUS LEMONADE (ALL 4)**
- COKE / DIET COKE**
- FEVER TREE LEMONADE**
- FEVER TREE INDIAN TONIC / LIGHT TONIC**
- FEVER TREE GINGER BEER / GINGER ALE (ALL 3)**

MOCKTAILS

- STAGHORN FIZZ** Staghorn berries, lemon, soda 5
- HIBISCUS** Hibiscus, Earl Grey, lemon, raspberry 5

BEER + CIDER

- PERONI RED** | 330ml | 4.7% | 4.2
- ASAHI** | 330ml - 5% | £4.8
- BEAVERTOWN NECK OIL** | 330ml - 4.3% | 5
- ASPALLS CIDER** | 330ml | 5.5% | 5.5

<u>WHITE</u>	125ml	Bottle
Casa Maria, Agricola La Castellana, Verdejo 2018, Spain, La Seca Reuda, 13%	£4.9	£23
Samurai, Free Run Juice, Chardonnay 2020, Australia, South Australia, 13%	£5.6	£28
Gran Cerdo, The Wine Love, Tempranillo 2018, Spain, Rioja, 13.5%	£5.8	£29
Pebble Dew, Sauvignon blanc 2018, New Zealand, Marlborough, 13.5%	£6.1	£31
Lo Petit Fantet d'Hippolyte Blanc, Grenache & Marsanne & Rousanne 2020, France, Languedoc, 13.5%	£6.3	£35

<u>RED</u>	125ml	Bottle
Tule Rosso, DOP, Nero d'Avola 2020, Sicily, Italy, 12.5%	£4.9	£23
Samurai, Free Run Juice, Shiraz 2019, Australia, South Australia, 14%	£5.6	£26
Gran Cerdo, The Wine Love, Tempranillo 2018, Spain, Rioja, 13.5%	£5.8	£29
Cecchin, Familia Cecchin, Malbec, Argentina, Mendoza 13.5%	£7.8	£40
Hunny Bunny, Judith Beck, Blaufrankisch, Zweigelt, Austria, Burgenland, 12%	-	£42

<u>ORANGE/ ROSE</u>	125ml	Bottle
Fratelli Felix, Fiano, Falaghina, Italy, 2020, 13.5%	£8.0	£40
Guibert, Reserve de Gassac Rose, Grenache, Syrah & Carignan 2020, Languedoc, France, 12.5%	£5.8	£29
Plaisance Rose, Chateau Plaisance Penavayre, Gamey & Syrah, France, Fronton 12%	£7.4	£38

<u>SPARKLING</u>	125ml	Bottle
Domino de Tharsys, Pago de Tharsys, Macabeo & Paralleda 2019, Spain, Penedes, 12%	£6.7	£32
Fuchs Und Hase Pet Nat Volume Two, Muskateller & Gruner Veltliner, Austria, Kamptal 11.5%	-	£45

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HOT



DRINKS

COFFEE

- AMERICANO .....2.5
- LATTE .....3
- CAPPUCCINO .....2.9
- FLAT WHITE .....2.8
- GOLDEN MILK (spiced coconut + agave) 4
- MATCHA/ ICED MATCHA LATTE .....4
- VIETNAMESE ICED COFFEE .....4
- CHARCOAL & LAVENDER LATTE\* .....5
- ROSE, HONEY, CARDAMOM LATTE\* ...5
- PEANUTBUTTER JELLY CAPPUCCINO\* .5

(\*please note - contains espresso)

\*\*ALTERNATIVE MILKS +0.50p\*\*

HEALTH SHOTS + JUICES

<p><b>HEALTH SHOTS</b> ..... ALL 2.7</p> <ul style="list-style-type: none"> <li>- GINGER, APPLE + CAYENNE</li> <li>- BEETS, TUMERIC + AGAVE</li> </ul>	<p><b>IN-HOUSE COLD PRESSED JUICES</b></p> <ul style="list-style-type: none"> <li>- CARROT ORANGE GINGER 4.8</li> <li>- GREEN JUICE 5 (Cucumber, Kale, Pear, Apple, Grape)</li> </ul>
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TEA

- ENGLISH BREAKFAST / EARL GREY
- CHAMOMILE & MINT
- CHUN MEE GREEN
- CHERRY BLOSSOM GREEN
- BLOOD ORANGE ROOIBOS
- ORGANIC MATCHA
- ORGANIC MANGO MATCHA
- (All 3.5)

SOFTS

- LAVENDER LEMONADE..... 4
- HIBISCUS LEMONADE..... 4
- ORANGE JUICE
- COKE / DIET COKE
- TONIC/ SLIMLINE TONIC
- LEMONADE
- GINGER BEER / GINGER ALE
- (ALL 3)

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DESSERT



MENU

DESSERT

Ⓥ vegetarian    Ⓟ vegan

- APPLE & RHUBARB CRUMBLE with custard or choice of ice cream 5.9 (can be made Ⓟ)(gf).....6.3
- STRAWBERRY CHEESECAKE strawberry, cashew cream cheese, coconut raw nut base Ⓟ(gf, nuts) .....6.3
- POACHED PEAR spiced chai, date salted caramel, ice cream, cacao granola Ⓟ(gf, nuts).....6.5

AFTER DARK

ESPRESSO MARTINI ..... 10 Kettle One Vodka, Mr. Blacks Cold Press Coffee Liqueuer, Ozone Espresso Blend	JAPANESE WHISKY SOUR ..... 11 Tokki whisky, Umeshu plum wine, peach, almond, lemon, foam	PALOMA ..... 9.9 El Jimador tequila, grape- fruit, soda, salt rim
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<u>COGNAC</u>	<u>WHISKEY</u>	<u>LIQUEUERS</u>
MARTELL VS ..... 5	NIKKA FROM THE BARREL ..... 7.5	ASAHARA YUZU ..... 3.5
FANNY FOUGERAT VSOP ..... 7	HIBIKI HARMONY ..... 8.5	ASAHARA PLUM ..... 3.5

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*Svelyn's*

**No. 3**  
LONDON DRY GIN

**COCKTAIL SPECIALS  
ALL £10**

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**# 1**

No.3 Gin  
Lustau Rose Vermouth

**# 2**

No.3 Gin  
Saint Germain Elderflower  
Pear Liqueuer

**# 3**

No.3 Gin  
Balsazar Rose  
Citric  
Vanilla  
Walnut Bitters

**# 4**

No3 Gin  
Chambord  
Italicus Bergamot Liqueuer  
Tio Pepe Fino Sherry  
Grapefruit zest

