



DETOX / RETOX

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

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

BRUNCH TIL 3PM

OVERNIGHT OATS BRULÉE cracked oats, salted honey butter, cinnamon (V) (gf)	5.5
SHAKSHUKA spiced tomato, red pepper, feta, egg, coriander, sourdough (V)	10.5
GRAVADLAX pineapple cured sea trout, dill, zesty labneh, sourdough	12.9
AVOCADO EGG smashed avo, poached egg, sourdough, grapefruit (V)	9.9
TURKISH EGGS yoghurt, aleppo pepper, sourdough (V)	7.9
TFC ROLL taiwanese fried chicken, cos lettuce, roasted chilli sauce, fried egg, bun	9.5
BUTTERMILK PANCAKES honeycomb butter, summer berry compote (V)	11.9
ZA'ATAR MUSHROOMS chickpea puree, dukkah, poached egg, wholemeal spelt pitta (V) (nuts)	10.5
ECB BREAKFAST merguez sausage, fried egg, beans, beet pud, slow roasted tomato, sourdough.....	14
STEAK & EGG bavette, fries, fried egg (served pink/ cooked through)(gf)	17
FRIED EGG/ POACHED EGG (gf).....	1.5
HALLOUMI (gf)	3.5
AVOCADO (gf)	2
MERGUEZ SAUSAGE	3
SPINACH (gf)	2
ZA'ATAR MUSHROOMS (gf)	3

ROASTS FROM 12PM

BEEF SIRLOIN mustard rub	16
ROAST CHICKEN harissa buttermilk	14
LAMB moroccan marinade	15
ALL SERVED WITH SEASONAL ROOT VEG, EVELYNS GRAVY & YORKSHIRE PUDDING	
VEGAN ROAST spiced puy lentil wellington, roasted carrot, cavolo nero, vegan gravy (V)	13

LUNCH

FISH & CHIPS ginger beer tempura sea bass, handcut fries, minted peas	14.9
ECB CHEESEBURGER kimchi mayo, house slaw, bun	10.2
SUPERFOOD BOWL avo, cucumber, radish, beets, turmeric soy yoghurt, pistachio hummus, charred broccoli, quinoa, spinach, grapefruit, seeds (V)(gf, nuts)	13.9
ECB CAESAR 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

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

All tables are subject to discretionary 8% service charge
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.



COCKTAILS

- ROMANIS8.8
Lo Petit Fantet d’Hippolyte Blanc, Briottet
apricot, white port, citric
- WHITE PEACH GIN FIZZ9.5
Tanqueray gin, Peach liqueur, lemon, soda, foam
- LYCHEE + ROSE PORNSTAR MARTINI10.9
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
- PALOMA9.9
Ocho blanco tequila, grapefruit, soda, salt rim
- SAKE VOKDA MARTINI10
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 SANGRIA39
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

WHITE

	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, Laungedoc, 13.5%	£6.3	£35

RED

	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

ORANGE/ ROSE

	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

SPARKLING

	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

All tables are subject to discretionary 8% service charge
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.

HOT



DRINKS

COFFEE

- AMERICANO2.5
- LATTE3
- CAPPUCCINO2.9
- FLAT WHITE2.8
- GOLDEN MILK (spiced coconut + agave) 4
- MATCHA/ ICED MATCHA LATTE4
- VIETNAMESE ICED COFFEE4
- CHARCOAL & LAVENDER LATTE*5
- ROSE, HONEY, CARDAMOM LATTE* ...5
- PEANUTBUTTER JELLY CAPPUCCINO* .5

(*please note - contains espresso)

ALTERNATIVE MILKS +0.50p

HEALTH SHOTS + JUICES

HEALTH SHOTS ALL 2.7 - GINGER, APPLE + CAYENNE - BEETS, TUMERIC + AGAVE	IN-HOUSE COLD PRESSED JUICES - CARROT ORANGE GINGER 4.8 - GREEN JUICE 5 (Cucumber, Kale, Pear, Apple, Grape)
--	--

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)

All tables are subject to discretionary 8% service charge
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.

DESSERT



MENU

DESSERT

Ⓟ vegetarian Ⓡ vegan

- DARK CHOCOLATE GANACHE charred stone fruit, creme fraiche (gf) Ⓟ 7.2
- PAVLOVA vanilla cream, fresh mango, peach, pistachio, szechuan pepper Ⓟ (gf,nuts)..... 6.9
- STRAWBERRY CHEESECAKE strawberry, cashew cream cheese, coconut raw base Ⓡ (gf, nuts)..... 6.3

AFTER DARK

ESPRESSO MARTINI..... 10	JAPANESE WHISKY SOUR..... 11	PALOMA 9.9
Kettle One Vodka, Mr. Blacks	Toki whisky, Umeshu plum wine,	El Jimador tequila, grape-
Cold Press Coffee Liqueur,	peach, almond, lemon, foam	fruit, soda, salt rim
Ozone Espresso Blend		

COGNAC

- MARTELL VS..... 5
- FANNY FOUGERAT VSOP..... 7

WHISKEY

- NIKKA FROM THE BARREL 7.5
- HIBIKI HARMONY..... 8.5

LIQUEUERS

- ASAHARA YUZU 3.5
- ASAHARA PLUM 3.5

All tables are subject to discretionary 8% service charge
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.