

APERITIFS

EVELYN'S NEGRONI 9 Tanqueray 10 gin, MUZ vermouth, Campari	UMESHU BLUSH 9 Umeshu plum wine, Tanqueray gin, hibiscus tonic	ROMANIS 8.8 Partida Creus BN Blanco, Briottet apricot, white port, citric
---	---	--

Ⓥ vegetarian Ⓥ vegan

SMALL PLATES

OLIVES Ⓥ (gf)..... 4	
PITTA & LABNEH fresh tumeric pitta from our friends pittanoor, labneh, za'atar, harissa Ⓥ..... 5.5	
KALE HUMMUS pistachios, preserved lemon tahini, fresh pitta Ⓥ (nuts)..... 6.5	
TFC taiwanese fried chicken, roasted green chilli sauce (gf) 7.9	
GRAVADLAX blueberry cured Chalk Stream sea trout, dill, labneh (gf) 7.9	

PLANT BASED + SALADS

SUPERFOOD BOWL avo, cucumber, radish, beets, turmeric soy yoghurt, kale hummus, charred broccoli, quinoa, spinach, grapefruit, seeds Ⓥ (gf, nuts)..... 13.9	
ECB CAESAR baby gem, smoked coconut, harissa caesar dressing, toasted nori, croutons, cashew parmesan Ⓥ (nuts)(+ egg 1.5)(+ middle eastern chicken 3.5)..... 12.5	
THAI GREEN VEG CURRY sweet potato, corn & vegetables, sticky jasmine rice Ⓥ (gf) 13.5	
TOFU LAKSA beansprouts, carrot, spinach, crispy tofu, edamame, rice noodles Ⓥ 14	
SPICY BEEF SALAD seared beef, beansprouts, edamame, cucumber, chilli, shallot, mixed herb salad, toasted cashew (gf, nuts)..... 15.2	

LARGE

FISH & CHIPS ginger beer tempura seabass, chilli lime salted chips, minted peas 14.9	
TANDOORI TROUT whole marinated trout, raita dressing, tomato, cucumber, red onion (gf) 15.9	
SATAY CHICKEN rice noodles, beansprouts, honey roasted peanuts (gf, peanuts) 15.5	
LAMB STEAK marinated, zesty labneh, charred gem, almonds, mint (nuts) 15.9	
ECB CHEESEBURGER kimchi mayo, house slaw, bun 10.2	
RIBEYE STEAK 10oz ribeye, bone marrow and truffle sauce, caramelised onions 24.5	

SIDE

HANDCUT FRIES Ⓥ 3.5
BERBERE FRIES tossed in house spiced ketchup, spring onion, coriander Ⓥ 4.5
HOUSE SALAD charred broccoli, bbq corn, cous cous salad Ⓥ 5.5

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.



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	
POMEGRANATE SELTZER	9.5
Tanqueray gin, pomegranate molasses, white port, soda	
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	10
Akashi-Tai Yuzushu sake, white port, lemon, cava, soda, mint	
PINEAPPLE MIMOSA	8
Prosecco, pineapple + fresh orange juice	
PALOMA	9.9
El Jimador tequila, grapefruit, soda, salt rim	
YUZU + RUM HIGHBALL	9.9
Yuzushu sake, Pampero white rum, citrus, soda	

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
Wah Wah, Brendan Tracey, Gamay 2019, France, Loire, 12%	-	£40
Hunny Bunny, Judith Beck, Blayfrankisch, 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.

DESSERT



MENU

DESSERT

Ⓥ vegetarian Ⓟ vegan

- APPLE & RHUBARB CRUMBLE** with custard or choice of ice cream 5.9 (can be made Ⓟ)(gf).....6.3
- WILD BLACKBERRY CHEESECAKE** blackberry, 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 Toki whisky, Umeshu plum wine, peach, almond, lemon, foam	PALOMA9.9 El Jimador tequila, grape- fruit, soda, salt rim
---	--	---

COGNAC

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

WHISKEY

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

LIQUEURS

- 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.

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, TURMERIC + AGAVE

CARROT ORANGE GINGER JUICE 4.8
 In-house cold pressed carrot,
 orange, ginger

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.