



## detox / retox

### IN-HOUSE COLD PRESSED JUICES

- carrot, orange, ginger 4.8
- green juice 5  
(cucumber, kale, pear, apple, grape)

### BLOODY MARY 8.5

- wasabi infused ketel one, soy, lemon, tomato, chilli lime salt

### EVELYN'S MIMOSA 8.9

- fabbri amarena cherry, fresh orange juice, cava

### HEALTH SHOTS 2.7

- ginger, apple & cayenne // beets, turmeric & agave

## brunch (available until 3pm)

- COCOA PORRIDGE (V) (nuts) 6.9  
creamy yoghurt, blueberries, linseed, hazelnut
- SHAKSHUKA (V)\*\* 10.5  
spiced tomato, red pepper, feta, crispy za'atar chickpeas, egg, coriander, toasted sourdough  
+ merguez sausage 3 + pan fried halloumi 3.5
- AVOCADO ON TOAST (V) 8.9  
smashed avo, sourdough, grapefruit, coriander  
+ poached egg 1.5 + pan fried halloumi 3.5  
+ smoked salmon 4 + oyster shrooms 3.5
- FRIED CHICKEN SANDO 9.9  
ECB fried chicken, cos lettuce, smoked chilli mayo, fried egg, bun
- BUTTERMILK PANCAKES (V) 11.9  
berry compote, butterscotch, honeycomb
- ZA'ATAR MUSHROOMS ON TOAST (V)\*\* (nuts) 10.5  
chickpea puree, dukkah, poached egg, toasted sourdough, herb oil
- ECB BREAKFAST 14  
merguez sausage, fried egg, beans, beet pud, slow roasted tomato, toasted sourdough
- STEAK & EGG (gf) 17  
bavette, fried egg, steak sauce, crushed confit fried potatoes, mojo verde  
(served pink or cooked through)

## evelyn's classics

- FISH & CHIPS (gf) 14.9  
ginger beer tempura cod, chips, minted peas, tartare sauce
- CHEESEBURGER 12  
beef patty, american cheese, burger sauce, onion, dill pickles

## salads

- POKE BOWL 14.9  
raw salmon, avocado, mango, wakame, rice, sriracha mayo, pickled ginger, sesame
- ECB WINTER SALAD (V) (gf) 13.7  
sweet potato, broccolini, kale, cauliflower rice, crispy chickpeas, lemon tahini dressing
- SUMAC CHICKEN 14.9  
cucumber, edamame, feta, croutons, watercress, lemon dressing

## sides

- HAND-CUT FRIES (V) 4.5  
aioli
- HUMMUS (V) 6.5  
allepo chilli oil, fresh pitta

## sunday roasts

- BEEF SIRLOIN mustard rub 18.5
- ROAST CHICKEN harissa buttermilk 14.9
- LAMB moroccan marinade 17.5

- PUY LENTIL WELLINGTON 14  
spiced puy lentil wellington, roasted carrot, cavolo nero, vegan gravy (V)

\*\*\*ALL SERVED WITH SEASONAL VEGETABLES  
EVELYN'S GRAVY & YORKSHIRE PUDDING\*\*\*

## sunday roast extras

- CAULI CHEESE (V)\*\* (gf) 5.9  
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 2.3  
AMERICANO 2.5  
LATTE 3  
CAPPUCCINO 2.9  
FLAT WHITE 2.8  
CORTADO 2.5

GOLDEN MILK (spiced coconut + agave) 4  
MATCHA/ ICED MATCHA LATTE 4  
VIETNAMESE ICED COFFEE 4  
ROSE, HONEY, CARDAMOM LATTE\* 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 +.50p

## brunch cocktails

0% COCONUT + LYCHEE MARTINI (non-alc) 7.5  
tanqueray 0.0%, lychee, coconut water, citric

MIRABELLE PLUM BREAKFAST MARTINI 9.9  
tanqueray 10 gin, white port, cointreau, mirabelle  
plum conserve, lemon

ESPRESSO MARTINI 10  
kettle one vodka, mr blacks, ozone espresso

LYCHEE + ROSE PORNSTAR MARTINI 10.9  
ketel one 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% 4.2  
ASAHI 330ml - 5% 4.8  
BEAVERTOWN NECK OIL 330ml - 4.3% 5  
ASPALLS CIDER 330ml - 5.5% 5.5

## wine

 (More available on our drinks menu)

WHITE 125ml / Btl  
Casa Maria, Verdejo 2018, Spain, 13% 4.9 / 23  
Clos Henri, Sauvignon Blanc 2020, 6.1 / 31  
New Zealand, Marlborough 13.5%

RED  
Tule Rosso, Nero d'Avola 2020, Sicily, Italy, 12.5% 4.9 / 23  
Cecchin, Malbec, Argentina, Mendoza 13.5% 7.8 / 40

ROSE  
Reserve de Gassac, Grenache, Syrah & Carignan 5.8 / 29  
2020, Languedoc, FR, 12.5%

SPARKLING  
Domino de Tharsys, Macabeo & Paralleda 6.7 / 32  
2019, Spain, Penedes, 12%

## dessert

SPICED DATE PUDDING, butterscotch, ice cream (V) (gf, nuts) 6.9  
KEY LIME PIE, rye biscuit, meringue (V) 6.9  
CHOCOLATE MOUSSE, sea salt, olive oil (V) 7

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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.