

ALL



DAY

DETOX / RETOX

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

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

BRUNCH

Ⓟ vegetarian Ⓡ vegan

OVERNIGHT OATS BRULÉE cracked oats, salted honey butter, cinnamon Ⓟ (gf).....	5.5
SHAKSHUKA spiced tomato, red pepper, feta, egg, coriander, sourdough Ⓟ.....	10.5
GRAVADLAX pineapple cured sea trout, dill, zesty labneh, sourdough.....	12.9
AVOCADO EGG smashed avo, poached egg, sourdough, grapefruit Ⓟ.....	9.9
TFC ROLL taiwanese fried chicken, spinach, roasted chilli sauce, fried egg, bun.....	9.5
TURKISH EGGS yoghurt, aleppo pepper, sourdough Ⓟ.....	7.9
BUTTERMILK PANCAKES honeycomb butter, summer fruit compote Ⓟ.....	11.9
ZA'ATAR MUSHROOMS chickpea puree, dukkah, poached egg, wholemeal spelt pitta Ⓟ (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

LUNCH

FISH & CHIPS ginger beer tempura sea bass, handcut fries, minted peas.....	14.9
MIDDLE EASTERN CHICKEN corn puree, tenderstem broccoli, cous cous, cucumber.....	13.5
ECB CHEESEBURGER kimchi mayo, house slaw, bun.....	10.2
SPICY BEEF SALAD seared beef, beansprouts, edamame, cucumber, chilli, shallot, mixed herb salad, toasted cashew (gf, nuts).....	15.2
SUPERFOOD BOWL avo, cucumber, radish, beets, turmeric soy yoghurt, pistachio 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

SIDE

PISTACHIO HUMMUS allepo chilli oil, fresh pitta Ⓡ (nuts).....	6.5
HANDCUT FRIES garlic toum Ⓟ (gf).....	4
HOUSE SALAD charred broccoli, bbq corn, cous cous salad Ⓡ.....	5.5

All tables are subject to discretionary 8% service charge
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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)
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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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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

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, Languedoc, 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

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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 Toki whisky, Umeshu plum wine, peach, almond, lemon, foam	PALOMA9.9 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 BARREL7.5	ASAHARA YUZU3.5
FANNY FOUGERAT VSOP.....7	HIBIKI HARMONY.....8.5	ASAHARA PLUM3.5

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