

APERITIFS

EVELYN'S NEGRONI 9 Tanqueray 10 gin, MUZ vermouth, Campari	UMESHU BLUSH 9 Umeshu plum wine, Tanqueray gin, hibiscus tonic	ROMANIS 8.8 Lo Petit Fantet d'Hippolyte Blanc, apricot, white port, citric
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Ⓟ vegetarian Ⓟ vegan

SMALL PLATES

OLIVES Ⓟ (gf)..... 4
PITTA & LABNEH fresh tumeric pitta from our friends pittanoor, labneh, za'atar, harissa Ⓟ..... 5.5
PISTACHIO HUMMUS allepo chilli oil, fresh pitta Ⓟ(nuts)..... 6.5
TFC taiwanese fried chicken, roasted green chilli sauce (gf) 7.9
CURED SEA TROUT house blueberry cured Chalk Stream sea trout, dill, labneh (gf) 9.9

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, handcut fries, 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
SPICED DUCK LEG bonito flakes, puy lentils, herb salad (gf) 15.9
ECB CHEESEBURGER kimchi mayo, house slaw, bun..... 10.2
RIBEYE STEAK 10oz ribeye, peppercorn sauce, handcut fries..... 24.5

SIDE

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

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, Laungedoc, 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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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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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

- 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)

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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

