



detox / retox

IN-HOUSE COLD PRESSED JUICES

- carrot, orange, ginger 5.2
- green juice 5.5
(cucumber, kale, pear, apple, grape)

TOMMY'S MARGARITA 10.5
el tequilaño reposado, lime,
agave, salt, served on the rocks

BLOODY MARY 10
wasabi infused pod vodka, soy,
lemon, tomato, chilli lime salt

HEALTH SHOT 3
in-house cold pressed
ginger, apple & cayenne

brunch

| | |
|---|------|
| COCOA PORRIDGE (V) (nuts) creamy yoghurt, blueberries, linseed, hazelnut | 7 |
| SHAKSHUKA (V)** spiced tomato, red pepper, feta, crispy chickpeas, egg, coriander, toasted sourdough + merguez sausage 3.5 + pan fried halloumi 3.9 | 12 |
| AVOCADO ON TOAST (V) smashed avo, sourdough, grapefruit, coriander + poached egg 1.5 + pan fried halloumi 3.9 + smoked salmon 4 + oyster shrooms 3.5 | 11 |
| FRIED CHICKEN SANDO ECB fried chicken, cos lettuce, smoked chilli mayo, st. ewe free range fried egg, bun | 11.3 |
| BUTTERMILK PANCAKES (V) berry compote, butterscotch, honeycomb | 12.5 |
| ZA'ATAR MUSHROOMS ON TOAST (V)** (nuts) chickpea purée, dukkah, st. ewe free range poached egg, toasted sourdough, herb oil | 12.9 |
| ECB BREAKFAST merguez sausage, fried egg, beans, beet pud, slow roasted tomato, toasted sourdough | 16 |
| STEAK & EGG (gf) 8oz sirloin steak, st. ewe free range fried egg, crushed confit fried potatoes, zhoug (served pink or cooked through) | 24 |

sunday roasts (from 12pm)

| | |
|--|------|
| all served with seasonal vegetables, evelyn's gravy and yorkshire pudding | |
| BEEF SIRLOIN mustard rub | 22 |
| ROAST CHICKEN harissa buttermilk | 19 |
| LAMB moroccan marinade | 22.5 |
| more gravy? just ask - it's on us! | |

evelyn's classics

FISH & CHIPS (gf) 16.5
ginger beer tempura haddock, chips, yorkshire
peas, tartare sauce

CHEESEBURGER 12
american cheese, burger sauce, onion, dill
pickles

salads

HOUSE SALAD (V)** (gf, nuts) 13.9
braised tofu, green beans, red cabbage, soft
boiled egg, cucumber, mint, lime, roasted
peanut and chilli dressing

POKE BOWL (gf) 16.1
raw salmon, avocado, mango, wakame, rice,
sriracha mayo, pickled ginger, sesame

SUMAC CHICKEN 15.5
cucumber, edamame, feta, croutons,
watercress, lemon dressing

sides

HAND-CUT FRIES (V) 4.5

HUMMUS (V) 6.9
aleppo chilli oil, fresh pitta

PUY LENTIL WELLINGTON 16
spiced puy lentil wellington, roasted carrot,
cavolo nero, vegan gravy (V)

sunday roast extras

CAULI CHEESE (V)** (gf) 6.5
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 2.7
 AMERICANO 2.9
 LATTE 3.5
 CAPPUCCINO 3.3
 FLAT WHITE 3.3
 CORTADO 3.1

GOLDEN MILK spiced coconut + agave 4.5
 MATCHA / ICED MATCHA LATTE 4.5
 VIETNAMESE ICED COFFEE 4.5
 ROSE, HONEY, CARDAMOM LATTE* 5.5
 *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 +.30p

brunch cocktails

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

BREAKFAST MARTINI 10.9
 roku gin, white port, mirabelle plum conserve,
 lemon

QUARTER G&T (3.3% Low ABV) 7.9
 quarter 12% gin, fever-tree tonic, grapefruit

LYCHEE + ROSE PORNSTAR MARTINI 11.9
 bonomi 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% 5
 ASAHI 330ml - 5.2% 5.2
 NOAM berlin lager 340ml - 5.2% - 8
 TRACK SONOMA 440ml - 3.8% 5.8
 ASPALLS CIDER 330ml - 5.5% 5.7

wine

 (More available on our drinks menu)

| | 125ml / Btl |
|---|-------------|
| WHITE | |
| here & there, grenache blanc, 2022, wo swartland | 5.4 / 29 |
| samurai, free run juice chardonnay, 2020, aus | 5.9 / 30 |
| la patagua, semillon moscatel, 2023, chile | - / 30 |
| gran cerdo, the wine love, tempranillo, 2018, spain | 6.2 / 32 |
| RED | |
| caminante, tempranillo, vina albergada, 2022, spain | 5.4 / 29 |
| samurai, free run juice, shiraz 2019, aus | 5.9 / 30 |
| cecchin, malbec, 2022, argentina, mendoza | 8.2 / 45 |
| ROSE | |
| vila nova, vinho verde rose, vinho verde 2022, portugal | 5.9 / 30 |
| SPARKLING | |
| domino de tharsys, macabeo & paralleda 2019, spain, penedes | 7.5 / 38 |

dessert

CHOCOLATE SOUFRA, orange, rose, cream (V) (nuts) 7
 SPICED DATE PUDDING butterscotch, ice cream (V) (gf, nuts) 6.9
 KEY LIME PIE rye biscuit, meringue (V) 6.9

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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.