



## detox / retox

### IN-HOUSE COLD PRESSED JUICES

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

### EVELYN'S MIMOSA 8.9

- fabbri amarena cherry, fresh  
orange juice, cava

### BLOODY MARY 8.5

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

### HEALTH SHOTS 2.7

in-house cold pressed, choose from;  
ginger, apple & cayenne // beets, turmeric & agave

## brunch

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  
american cheese, burger sauce, onion, dill pickles

## salads

POKE BOWL (gf) 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

**extras**  
FRIED EGG/ POACHED EGG (V) (gf) 1.5  
AVOCADO (V) (gf) 2.5  
SPINACH (V) (gf) 3  
SMOKED SALMON (gf) 4

MERGUEZ SAUSAGE 3  
PAN FRIED HALLOUMI (V) (gf) 3.5  
ZA'ATAR OYSTER SHROOMS (V) (gf) 3.5

(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 10.5  
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 2020, Spain, 13% 4.9 / 23  
Clos Henri, Sauvignon Blanc 2020,  
New Zealand, Marlborough 13.5% 6.1 / 31

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  
2020, Languedoc, FR, 12.5% 5.8 / 29

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

## dessert

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

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