

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, cos lettuce, 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

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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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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

- DARK CHOCOLATE GANACHE charred stone fruit, creme fraiche (gf) Ⓥ 7.2
- PAVLOVA vanilla cream, fresh mango, peach, pistachio, szechuan pepper Ⓥ (gf,nuts)..... 6.9
- STRAWBERRY CHEESECAKE strawberry, cashew cream cheese, coconut raw base Ⓟ (gf, nuts)..... 6.3

AFTER DARK

ESPRESSO MARTINI 10	JAPANESE WHISKY SOUR..... 11	PALOMA 9.9
Kettle One Vodka, Mr. Blacks	Toki whisky, Umeshu plum wine,	El Jimador tequila, grape-
Cold Press Coffee Liqueuer,	peach, almond, lemon, foam	fruit, soda, salt rim
Ozone Espresso Blend		

COGNAC

- MARTELL VS 5
- FANNY FOUGERAT VSOP 7

WHISKEY

- NIKKA FROM THE BARREL 7.5
- HIBIKI HARMONY 8.5

LIQUEUERS

- ASAHARA YUZU 3.5
- ASAHARA PLUM 3.5

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