

evelyn's

brunch

AVOCADO ON TOAST (V)	11
smashed avo, sourdough, grapefruit, tomato, lemon oil	
+ poached egg 1.5	+ pan fried halloumi 3.9
+ smoked salmon 4	+ oyster shrooms 3.5
TURKISH EGGS (V)	11
soft poached st. ewe eggs, labneh, aleppo oil, soft herbs, served with toasted sourdough	
+ merguez sausage 3.5	+ pan fried halloumi 3.9
MUSHROOMS ON TOAST (V)** (nuts)	12.9
pan fried oyster mushrooms, baba, spinach, st. ewe free range soft poached egg, toasted nuts, sourdough	
EGGS ROYALE	13.4
soft poached st. ewe free range eggs, oak smoked salmon, hollandaise, pickled dill, sumac, served on toasted sourdough	
SHAKSHUKA (V)**	12.5
spiced tomato, red pepper, feta, crispy chickpeas, egg, coriander, toasted sourdough	
+ merguez sausage 3.5	+ pan fried halloumi 3.9
FRIED CHICKEN SANDO	11.3
ECB fried chicken, kimchi slaw, smoked chilli mayo, st. ewe free range fried egg, brioche style bun	
MADAME TOAST (V)	14
french toasted brioche, blueberries, honeycomb, whipped mascarpone, maple syrup (please allow up to 20 mins)	

detox / retox

IN-HOUSE COLD PRESSED JUICES	
- orange (carrot, orange, ginger)	5.2
- green (celery, cucumber, kale, pear, apple, grape)	5.5
BLOODY MARY	8.9
nori infused pod vodka, gochujang, house spiced tomato juice, lemon, maldon sea salt, celery	
MIMOSA	8.5
fresh orange juice, yuzushu sake, orange oleo, prosecco	

sunday roasts (from 12pm)

all served with seasonal vegetables, evelyn's gravy and yorkshire pudding... more gravy? just ask	
BEEF SIRLOIN mustard rub	22
ROAST CHICKEN harissa buttermilk	19
LAMB moroccan marinade	22.5
PUY LENTIL WELLINGTON (V)	16
spiced puy lentil wellington, roasted carrot, cavolo nero, evelyn's vegan gravy	
HISPI CABBAGE	10.9
miso butter (V) (gf)	
CAULI CHEESE (V)** (gf)	6.5
with gruyere, cheddar and mozzarella	

evelyn's classics

FISH & CHIPS (gf)	16.5
ginger beer tempura haddock, chips, peas, tartare sauce	
CHEESEBURGER	12
aged beef patty, american cheese, burger sauce, onion, dill pickles, brioche style bun	

salads + sides

HOUSE SALAD (V)** (gf, nuts)	13.9
braised tofu, green beans, red cabbage, soft boiled egg, cucumber, mint, lime, roasted peanut chilli dressing	
POKE BOWL (gf)**	16.1
raw tuna, avocado, mango, wakame, rice, sriracha mayo, pickled ginger, sesame	
CHICKEN CAESAR SALAD	17.5
sourdough, cantabrian anchovy, parmesan	
HAND-CUT FRIES (V)	4.5
koffman potatoes	
HUMMUS (V)	7.1
aleppo chilli oil, fresh warm pitta	
BABA GANOUSH (V)	7.5
curry leaf oil, fresh warm pitta	

PLEASE ASK US FOR INFO ON ALLERGENS & INGREDIENTS

(V) vegetarian (V) vegan ** can be made vegan
(gf) indicates non gluten containing ingredients

NEIGHBOURHOOD COFFEE, BRUNCH, DINNER & DRINKS SINCE 2015

drinks

hot drinks

ESPRESSO	2.9
AMERICANO	3.1
CORTADO	3.1
FLAT WHITE/ CAPPUCINO	3.5
LATTE	3.7

all syrups & alternative milks +30p

LOOSE TEAS

ENGLISH BREAKFAST / EARL GREY	3.5
PEPPERMINT	3.5
CHUN MEE GREEN/ CHERRY BLOSSOM GREEN	3.5
BLOOD ORANGE ROOIBOS	3.5

softs

LAVENDER LEMONADE	4
HIBISCUS LEMONADE	4
COKE / DIET COKE	3
LAI BEAR GINGER KOMBUCHA	4
COCONUT WATER	3.2

SCHWEPPES

INDIAN TONIC / SLIMLINE TONIC	3
LEMONADE	3
GINGER BEER / GINGER ALE	3

speciality

VIETNAMESE ICED COFFEE	4.5
ORGANIC MATCHA LATTE	4.5

ICED STRAWBERRY MATCHA LATTE	5
organic matcha, strawberry, vanilla, whipped milk	

ICED BANANA MATCHA LATTE	5
organic matcha, banana, salted brown sugar, whipped milk	

ROSE, HONEY, CARDAMOM LATTE	5.5
house infusion of rose, blossom honey, green cardamom and espresso. our take on a dirty chai latte	

ORANGE HOT CHOCOLATE	5.5
house orange hot chocolate blend, torched harry's marshmallow (not vegetarian)	

sweet

CHOCOLATE CREMEUX brioche crisp, extra virgin olive oil, sea salt ① 6.5

CREME CARAMEL peanut brittle ① (nuts) 6.4

brunch cocktails

BLOODY MARY	8.9
nori infused pod vodka, gochujang, house spiced tomato juice, lemon, maldon sea salt, celery	

MIMOSA	8.5
fresh orange juice, yuzushu sake, orange oleo, prosecco	

ESPRESSO MARTINI	11
bonomi vodka, okar coffee mocha liqueur, house espresso, vanilla	

0% PALOMA (non alc)	7.5
three spirit livener, lime juice, mango, schweppes grapefruit soda, maldon sea salt	

CRANBERRY MULE (non alc)	7
three spirit nightcap, cranberry, cold pressed ginger, lemon, cane sugar	

