

APERITIFS

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

SMALL PLATES

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

PLANT BASED + SALADS

<b>SUPERFOOD BOWL</b> avo, cucumber, radish, beets, turmeric soy yoghurt, pistachio hummus, charred broccoli, quinoa, spinach, grapefruit, seeds Ⓡ(gf, nuts)..... 13.9
<b>ECB CAESAR</b> baby gem, smoked coconut, harissa caesar dressing, toasted nori, croutons, cashew parmesan Ⓡ (nuts)(+ egg 1.5)(+ middle eastern chicken 3.5)..... 12.5
<b>THAI GREEN VEG CURRY</b> sweet potato, corn & vegetables, sticky jasmine rice Ⓡ (gf) ..... 13.5
<b>TOFU LAKSA</b> beansprouts, carrot, spinach, crispy tofu, edamame, rice noodles Ⓡ(gf)..... 14
<b>SPICY BEEF SALAD</b> seared beef, beansprouts, edamame, cucumber, chilli, shallot, mixed herb salad, toasted cashew (gf, nuts)..... 15.2

LARGE

<b>FISH &amp; CHIPS</b> ginger beer tempura seabass, handcut fries, minted peas ..... 14.9
<b>TANDOORI TROUT</b> whole marinated trout, raita dressing, tomato, cucumber, red onion (gf) ..... 15.9
<b>SATAY CHICKEN</b> rice noodles, beansprouts, honey roasted peanuts (gf, peanuts) ..... 15.5
<b>SPICED DUCK LEG</b> bonito flakes, puy lentils, herb salad (gf) ..... 15.9
<b>ECB CHEESEBURGER</b> kimchi mayo, house slaw, bun ..... 10.2
<b>RIBEYE STEAK</b> 10oz ribeye, peppercorn sauce, handcut fries (gf) ..... 24.5

SIDE

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

All tables are subject to discretionary 8% service charge

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COCKTAILS

<b>ROMANIS</b> .....	8.8
Lo Petit Fantet d'Hippolyte Blanc, Briottet apricot, white port, citric	
<b>WHITE PEACH GIN FIZZ</b> .....	9.5
Tanqueray gin, Peach liqueur, lemon, soda, foam	
<b>LYCHEE + ROSE PORNSTAR MARTINI</b> .....	10.9
Ketel One vodka, lychee, rose, pineapple, Passoa	
<b>JAPANESE WHISKY SOUR</b> .....	11
Toki whisky, Umeshu plum wine, peach, almond, lemon, foam	
<b>YUZU SPRITZ</b> .....	11
Tanqueray gin, Akashi-Tai Yuzushu sake, white orchid, white port, lemon, cava, soda, mint	
<b>MANDARIN MIMOSA</b> .....	8
Mandarin, guava, cava	
<b>PALOMA</b> .....	9.9
Ocho blanco tequila, grapefruit, soda, salt rim	
<b>SAKE VOKDA MARTINI</b> .....	10
Ketel One vodka, dry Sake	
<b>1859</b> .....	10.5
Bulleit Rye, Fanny Fougerat VSOP Cognac, Apricot Brandy, Peychauds Bitters, Angosturo Bitters, Jade 901 Absinthe Rinse	

SHARING

<b>WHITE PEACH &amp; CACAO TEQUILA SANGRIA</b> .....	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, Languedoc, 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

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

- MARTELL VS**.....5
- FANNY FOUGERAT VSOP**.....7

WHISKEY

- NIKKA FROM THE BARREL** .....7.5
- HIBIKI HARMONY**.....8.5

LIQUEURS

- ASAHARA YUZU** .....3.5
- ASAHARA PLUM** .....3.5

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HOT



DRINKS

COFFEE

- AMERICANO .....2.5
- LATTE .....3
- CAPPUCCINO .....2.9
- FLAT WHITE .....2.8
- GOLDEN MILK (spiced coconut + agave) 4
- MATCHA/ ICED MATCHA LATTE .....4
- VIETNAMESE ICED COFFEE .....4
- CHARCOAL & LAVENDER LATTE\* .....5
- ROSE, HONEY, CARDAMOM LATTE\* ...5
- PEANUTBUTTER JELLY CAPPUCCINO\* .5

(\*please note - contains espresso)

\*\*ALTERNATIVE MILKS +0.50p\*\*

HEALTH SHOTS + JUICES

<b>HEALTH SHOTS</b> ..... ALL 2.7 - GINGER, APPLE + CAYENNE - BEETS, TURMERIC + AGAVE	<b>IN-HOUSE COLD PRESSED JUICES</b> - CARROT ORANGE GINGER 4.8 - GREEN JUICE 5 (Cucumber, Kale, Pear, Apple, Grape)
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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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