

APERITIFS

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

SMALL PLATES

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

PLANT BASED + SALADS

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
THAI GREEN VEG CURRY sweet potato, corn & vegetables, sticky jasmine rice Ⓥ (gf) 13.5
TOFU LAKSA beansprouts, carrot, spinach, crispy tofu, edamame, rice noodles Ⓥ(gf)..... 14
SPICY BEEF SALAD seared beef, beansprouts, edamame, cucumber, chilli, shallot, mixed herb salad, toasted cashew (gf, nuts)..... 15.2

LARGE

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

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
SAUTÉED SPRING GREENS preserved lemon (gf) Ⓥ 4

All tables are subject to discretionary 8% service charge

Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.



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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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)
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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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