

Evelyn's

brunch

GRANOLA (V) (nuts)	8.5
house wholenut granola, yoghurt, mango, banana	
BREAKFAST LOAF (V)	6.9
Toasted banana choc chip loaf with whipped miso butter	
AVOCADO ON TOAST (V)	11
smashed avo, sourdough, grapefruit, tomato, coriander, 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	
extras	
AVOCADO (V) (gf)	2.5
SMOKED SALMON (gf)	4
MERGUEZ SAUSAGE	3.5
PAN FRIED HALLOUMI (V) (gf)	3.9
ZA'ATAR OYSTER MUSHROOMS (V) (gf)	3.5

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	
MADAME TOAST (V)	14
french toasted brioche, blueberries, honeycomb, whipped mascarpone, maple syrup (please allow up to 20 mins)	
BROWN BUTTER WAFFLE (V)	12.5
house malted waffle, brulee banana, chocolate cremeaux, toasted hazelnuts, whipped cream, maple syrup	
+ double waffle 3.5	
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	
ECB BREAKFAST	16
merguez sausage, free range fried eggs, slow roasted tomato, avocado, coriander, zhoug, toasted sourdough	

evelyn's classics

DUCK HASH (gf)	17.5
confit duck leg, sriracha hot honey, house hash brown, burnt green onion, st. ewe free range fried egg	
STEAK & EGG (gf)	24
8oz sirloin steak, st. ewe free range fried egg, crushed confit fried potatoes, zhoug (steak served pink or cooked through)	
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
HUMMUS (V)	6.9
aleppo chilli oil, fresh warm pitta	

drinks

hot drinks

ESPRESSO	2.9
AMERICANO	3.1
CORTADO	3.1
FLAT WHITE/ CAPPUCCINO	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 herry'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	

