

SUNDAY



MENU

Ⓟ vegetarian Ⓡ vegan

BRUNCH TIL 3PM

<b>BIRCHER</b> overnight oats, shredded apple, seasonal fruit, cacao granola, grains Ⓡ (gf).....	4.9
<b>SHAKSHUKA</b> spiced tomato, red pepper, feta, egg, coriander, sourdough Ⓟ.....	9.3
<b>GRAVADLAX</b> pineapple cured sea trout, dill, zesty labneh, focaccia.....	9.4
<b>AVOCADO EGG</b> smashed avo, poached egg, sourdough, almonds, grapefruit Ⓟ(nuts).....	9.9
<b>TFC ROLL</b> taiwanese fried chicken, spinach, roasted chilli sauce, fried egg, bun.....	8.5
<b>BUTTERMILK PANCAKES</b> honeycomb butter, spiced berry compote Ⓟ.....	10.9
<b>ZA'ATAR MUSHROOMS</b> chickpea puree, dukkah, poached egg, wholemeal spelt pitta Ⓟ (nuts).....	9
<b>ECB BREAKFAST</b> merguez sausage, fried egg, beans, beet pud, slow roasted tomato, sourdough.....	13.5
<b>STEAK &amp; EGG</b> flat iron, fried egg, sweet potato courgette latkes (gf) (served pink/ cooked through) ...	15
<b>FRIED EGG/ POACHED EGG</b> .....	1.5
<b>AVOCADO</b> .....	2
<b>SPINACH</b> .....	2
<b>HALLOUMI</b> .....	3.5
<b>MERGUEZ SAUSAGE</b> .....	3
<b>ZA'ATAR MUSHROOMS</b> .....	3

ROASTS FROM 12PM

<b>BEEF SIRLOIN</b> mustard rub.....	16
<b>ROAST CHICKEN</b> harissa buttermilk.....	14
<b>LAMB</b> moroccan marinade.....	15
<b>***ALL SERVED WITH SEASONAL ROOT VEG, EVELYNS GRAVY &amp; YORKSHIRE PUDDING***</b>	
<b>VEGAN ROAST</b> roasted cauliflower, laksa gravy Ⓡ.....	13

LUNCH

<b>FISH &amp; CHIPS</b> ginger beer tempura sea bass, chilli lime salted chips, minted peas.....	13.5
<b>ECB CHEESEBURGER</b> kimchi mayo, house slaw, bun.....	9.9
<b>SUPERFOOD BOWL</b> avo, cucumber, radish, beets, turmeric soy yoghurt, kale hummus, charred broccoli, quinoa, spinach, grapefruit, seeds Ⓡ(gf, nuts).....	12.9
<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

SIDE

<b>KALE HUMMUS</b> pistachios, preserved lemon tahini, fresh pitta Ⓡ(nuts).....	6
<b>HANDCUT FRIES</b> Ⓡ.....	3.5
<b>BERBERE FRIES</b> tossed in house spiced ketchup, spring onion, coriander Ⓡ.....	4.5
<b>HOUSE SALAD</b> charred broccoli, bbq corn, cous cous salad Ⓡ.....	5.5

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COCKTAILS

<b>CATALAN SPRITZ</b> .....	8
Partida Creus BN Blanco natural wine, Briottet apricot, white port, citric	
<b>WHITE PEACH GIN FIZZ</b> .....	8.5
Tanqueray gin, Peach liqueur, lemon, soda, foam	
<b>POMEGRANATE SELTZER</b> .....	8.5
Tanqueray gin, pomegranate molasses, white port, soda	
<b>LYCHEE + ROSE PORNSTAR MARTINI</b> .....	10.9
Ketel One vodka, lychee, rose, pineapple, Passoa	
<b>THE ORIENT</b> .....	8.5
Umeshu plum wine, lychee, pear, lime, Prosecco	
<b>LE PIGALLE</b> .....	9
Ketel One vodka, Chartreuse, Cremant cordial, mint, citric, Cava	
<b>PINEAPPLE MIMOSA</b> .....	7
Prosecco, pineapple + fresh orange juice	
<b>SPICED PEAR MARGARITA</b> .....	9.5
El Jimador Reposado, winter spiced pear, lime, red wine float	
<b>YUZU + RUM HIGHBALL</b> .....	9
Yuzushu, Pampero white rum, citrus, soda	

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  
HIGHWIRE GRAPEFRUIT IPA | 330ml - 5.5% | 5.3  
ASPALLS CIDER | 330ml | 5.5% | 5.5

WHITE

	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
BN Blanco, Partida Creus, Macabeo & Cartoxia Vermell 2019, Spain, Catalonia, 10.5% .....	-	£42

RED

	125ml	Bottle
Vina Mues, Vina Albergada, Tempranillo 2019, Spain, Rioja, 13% .....	£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
Donkeyjote, Vinicola Corellana, Garnacha 2018, Spain, Navarra, 13.5% .....	£6.1	£30
Cecchin, Familia Cecchin, Malbec, Argentina, Mendoza 13.5% .....	£7.8	£40
Wah Wah, Brendan Tracey, Gamay 2019, France, Loire, 12% .....	-	£40
Hunny Bunny, Judith Beck, Blayfrankisch, Zweigelt, Austria, Burgenland, 12% .....	-	£42

ROSE

	125ml	Bottle
Guibert, Reserve de Gassac Rose, Grenache, Syrah & Carignan 2020, Languedoc, France, 12.5% .....	£5.4	£24
Plaisance Rose, Chateau Plaisance Penavayre, Gamey & Syrah, France, Fronton 12% .....	£7.4	£38

SPARKLING

	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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**HOT**



**DRINKS**

COFFEE

- AMERICANO / LATTE / CAPPUCCINO / FLAT WHITE (ALL 2.5)
- 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

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
- COKE / DIET COKE
- TONIC/ SLIMLINE TONIC
- LEMONADE
- GINGER BEER / GINGER ALE
- (ALL 3)

HEALTH SHOTS + SMOOTHIES

- HEALTH SHOTS ..... ALL 2.5
- ACV
- BEETS, TUMERIC + AGAVE
- CHARCOAL + MATCHA

- GREEN SMOOTHIE..... 5
- Kale, spinach, pear, grape,
- apple juice, avocado

- BERRY + CHARCOAL..... 5
- Macerated mixed berries,
- banana, apple juice, activated
- charcoal

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DESSERT



MENU

DESSERT

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- APPLE & RHUBARB CRUMBLE with custard or choice of ice cream 5.9 (can be made Ⓟ)(gf).....5.9
- WILD BLACKBERRY CHEESECAKE blackberry, cashew cream cheese, coconut raw nut base Ⓟ(gf, nuts).....5.9
- POACHED PEAR spiced chai, date salted caramel, ice cream, cacao granola Ⓟ(gf, nuts).....5.9

AFTER DARK

ESPRESSO MARTINI.....8.5 Kettle One Vodka, Café Patron, Ozone Espresso Blend	LITTLE BLACK BOOK.....8.5 Martell, sweet vermouth, Fernet Branca, charcoal honeycomb syrup	SPICED PEAR MARGARITA.....9.5 El Jimador Reposado, winter spiced pear, lime, red wine float
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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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