

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> taiwaneese fried chicken, spinach, roasted chilli sauce, fried egg, bun.....	8.5
<b>BUTTERMILK PANCAKES</b> honeycomb butter, macerated berries Ⓥ.....	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, tomato, 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>YUZU + RUM HIGHBALL</b> .....	9
Yuzushu, Pampero white rum, citrus, soda	
<b>BOURBON + BROTH</b> .....	9
Buffallo Trace, white miso broth, matcha, salted caramel	
<b>WHITE PEACH GIN FIZZ</b> .....	8.5
Peach liqueur, lemon, Tanqueray, soda, foam	
<b>HERBACEOUS</b> .....	9
Rosemary infused Tanqueray, mint, citrus, foam, apricot liqueur, tonic, served with cumin cracker with apricot & rosemary jam	
<b>LYCHEE + ROSE PORNSTAR MARTINI</b> .....	10.9
Lychee, rose, pineapple, Ketel One vodka, Passoa	
<b>THE ORIENT</b> .....	8.5
Umeshu plum wine, lychee, pear, lime, Prosecco	
<b>PINEAPPLE MIMOSA</b> .....	7
Prosecco, pineapple + fresh orange juice	
<b>BLOSSOM</b> .....	9
Cherry blossom tea infused tequila, tonic, lime	
<b>EFFERVESCENT</b> .....	9
Virtuous Ginger vodka, elderflower, tonic	

SOFTS

<b>LAVENDER LEMONADE / HIBISCUS LEMONADE</b> (ALL 4)
<b>COKE / DIET COKE</b>
<b>FEVER TREE LEMONADE</b>
<b>FEVER TREE INDIAN TONIC / LIGHT TONIC</b>
<b>FEVER TREE GINGER BEER / GINGER ALE</b> (ALL 3)

MOCKTAILS

<b>STAGHORN FIZZ</b> Staghorn berries, lemon, soda	5
<b>HIBISCUS</b> Hibiscus, Earl Grey, lemon, raspberry	5

BEER + CIDER

<b>PERONI RED</b>   330ml   4.7%   4.2
<b>ASAHI</b>   330ml - 5%   £4.8
<b>HIGHWIRE GRAPEFRUIT IPA</b>   330ml - 5.5%   5.3
<b>ASPALLS CIDER</b>   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
BN Blanco, Partida Creus, Macabeo & Cartoxia Vermell 2019, Spain, Catalonia, 10.5%	-	£42

<u>RED</u>	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
Beck Ink, Judith Beck, Zweigelt & St. Laurent 2019, Austria, Burgenland, 12%	£7.2	£38
Miras, Marcelo Miras, Malbec 2017, Argentina, Patagonia, 13%	£7.8	£40
Wah Wah, Brendan Tracey, Gamay 2019, France, Loire, 12%	-	£40

<u>ROSE</u>	125ml	Bottle
Naciente, Fray Leon, Pinot Noir 2019, Chile, Casablanca, 12.5%	£5.4	£24
Beck Ink Rose, Judith Beck, Zweigelt & St. Laurent 2019, Austria, Burgenland, 12%	£7.2	£38

<u>SPARKLING</u>	125ml	Bottle
Domino de Tharsys, Pago de Tharsys, Macabeo & Paralleda 2019, Spain, Penedes, 12%	£6.7	£32
Berry Bros & Rudd, Brut, Cremant de Limoux, Chardonnay & Chenin blanc, France, Limoux, 12%	£7.9	£32
I Am The Ninja, Testalonga, Chenin Blanc 2019, South Africa, Swartland, 11%	-	£44

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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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- PINEAPPLE CARPACCIO** fresh passionfruit, lime zest, coconut sorbet Ⓥ (gf) .....5.9
- STRAWBERRIES & CREAM CHEESECAKE** strawberry, cashew cream cheese, coconut raw nut base Ⓥ (gf, nuts)..5.9
- BANANA PIE** cocoa biscuit base, banana creme pat, marshmallow meringue Ⓥ .....5.8

AFTER DARK

<b>ESPRESSO MARTINI</b> ..... 8.5 Kettle One Vodka, Café Patron, Ozone Espresso Blend	<b>LITTLE BLACK BOOK</b> ..... 8.5 Martell, sweet vermouth, Fernet Branca, charcoal honeycomb syrup	<b>RUSSIAN NIGHT</b> ..... 8.5 Cafe Patron, Finlandia vodka, Biscoff, white chocolate liqueur, milk + cream
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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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