

ALL



DAY

COCKTAILS

BLOODY MARY 7
Ketel One vodka, sriracha,
lemon, tomato, rosemary salt

PINEAPPLE MIMOSA 7
Prosecco, pineapple + fresh
orange juice

ESPRESSO MARTINI 9
Kettle One Vodka, Café Patron,
Ozone Espresso Blend

🌱 vegetarian 🌱 vegan

BRUNCH

BIRCHER overnight oats, shredded apple, seasonal fruit, cacao granola, grains 🌱 (gf) 4.9
SHAKSHUKA spiced tomato, red pepper, feta, egg, coriander, sourdough 🌱 9.3
GRAVADLAX pineapple cured sea trout, dill, zesty labneh, focaccia 9.4
AVOCADO EGG smashed avo, poached egg, sourdough, almonds, grapefruit 🌱 (nuts) 9.9
TFC ROLL taiwaneese fried chicken, spinach, roasted chilli sauce, fried egg, bun 8.5
TANDOORI MACKEREL pea halloumi fritter, poached egg 9.9
BUTTERMILK PANCAKES honeycomb butter, macerated berries 🌱 10.9
ZA'ATAR MUSHROOMS chickpea puree, dukkah, poached egg, wholemeal spelt pitta 🌱 (nuts) 9
ECB BREAKFAST merguez sausage, fried egg, beans, beet pud, slow roasted tomato, sourdough 13.5
STEAK & EGG flat iron, fried egg, sweet potato courgette latkes (gf) (served pink/ cooked through) ... 15

FRIED EGG/ POACHED EGG 1.5

HALLOUMI 3.5

AVOCADO 2

MERGUEZ SAUSAGE 3

SPINACH 2

ZA'ATAR MUSHROOMS 3

LUNCH

FISH & CHIPS ginger beer tempura sea bass, chilli lime salted chips, minted peas 13.5
MIDDLE EASTERN CHICKEN corn puree, tenderstem broccoli, cous cous, cucumber 13.5
ECB CHEESEBURGER kimchi mayo, house slaw, bun 9.9
SPICY BEEF SALAD seared beef, bean sprouts, edamame, cucumber, chilli, shallot, mixed herb salad,
toasted cashew (gf, nuts) 14.9
SUPERFOOD BOWL avo, tomato, cucumber, radish, beets, turmeric soy yoghurt, kale hummus, charred
broccoli, quinoa, spinach, grapefruit, seeds 🌱 (gf, nuts) 12.9
ECB CAESAR baby gem, smoked coconut, harissa caesar dressing, toasted nori, croutons,
cashew parmesan 🌱 (nuts)(+ egg 1.5)(+ middle eastern chicken 3.5) 12

SIDE

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

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.

HOT



DRINKS

COFFEE

AMERICANO / LATTE / CAPPUCCINO /
FLAT WHITE (ALL 2.5)
GOLDEN MILK (spiced coconut + agave) 4
MATCHA/ ICED MATCHA LATTE4
VIETNAMESE ICED COFFEE4
CHARCOAL & LAVENDER LATTE5
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, TURMERIC + AGAVE
- CHARCOAL + MATCHA

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

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

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

YUZU + RUM HIGHBALL	9
Yuzushu, Pampero white rum, citrus, soda	
BOURBON + BROTH	9
Buffallo Trace, white miso broth, matcha, salted caramel	
WHITE PEACH GIN FIZZ	8.5
Peach liqueur, lemon, Tanqueray, soda, foam	
HERBACEOUS	9
Rosemary infused Tanqueray, mint, citrus, foam, apricot liqueur, tonic, served with cumin cracker with apricot & rosemary jam	
LYCHEE + ROSE PORNSTAR MARTINI	10.9
Lychee, rose, pineapple, Ketel One vodka, Passoa	
THE ORIENT	8.5
Umeshu plum wine, lychee, pear, lime, Prosecco	
PINEAPPLE MIMOSA	7
Prosecco, pineapple + fresh orange juice	
BLOSSOM	9
Cherry blossom tea infused tequila, tonic, lime	
EFFERVESCENT	9
Virtuous Ginger vodka, elderflower, tonic	

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

<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

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.

DESSERT



MENU

DESSERT

① vegetarian ② vegan

- PINEAPPLE CARPACCIO** fresh passionfruit, lime zest, coconut sorbet ② (gf)5.9
- STRAWBERRIES & CREAM CHEESECAKE** strawberry, cashew cream cheese, coconut raw nut base ② (gf, nuts)..5.9
- BANANA PIE** cocoa biscuit base, banana creme pat, marshmallow meringue ①5.8

AFTER DARK

ESPRESSO MARTINI8.5
Kettle One Vodka, Café Patron,
Ozone Espresso Blend

LITTLE BLACK BOOK8.5
Martell, sweet vermouth,
Fernet Branca, charcoal
honeycomb syrup

RUSSIAN NIGHT 8.5
Cafe Patron, Finlandia vodka,
Bischoff, white chocolate
liqueur, milk + cream

COGNAC

MARTELL VS5
FANNY FOUGERAT VSOP7

WHISKEY

NIKKA FROM THE BARREL7.5
HIBIKI HARMONY8.5

LIQUEURS

ASAHARA YUZU3.5
ASAHARA PLUM3.5

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.

dangerous DON



mezcal cocktails

all 9

ONE

Dangerous Don Mezcal,
Chartreuse, White Chocolate
Orange Liqueur, Lime, Orange
Bitters, Foam, Ginger Ale

TWO

Dangerous Don Mezcal, Banana
Liqueur, Lime, Soda

THREE

Dangerous Don Mezcal, Cherry
Heering, Apricot Liqueur,
Cherry Bitters

FOUR

Dangerous Don Mezcal, Pear
Liqueur, Caramel, Lime,
Foam, Tonic

FIVE

Dangerous Don Cafe Mezcal,
White Chocolate Liqueur,
Amaro, Chilli Gomme, Lime,
Soda, Burnt Chilli

