

ALL



DAY

COCKTAILS

ESPRESSO MARTINI 9 Kettle One Vodka, Mr Blacks Coffee Liqueur, Ozone Espresso	PINEAPPLE MIMOSA 7 Prosecco, pineapple + fresh orange juice	BLOODY MARY 7 Wasabi infused Ketel One, soy, lemon, tomato, chilli lime salt
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⓪ 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 ⓪ 9.3	
GRAVADLAX pineapple cured sea trout, dill, zesty labneh, focaccia 9.4	
AVOCADO EGG smashed avo, poached egg, sourdough, almonds, grapefruit ⓪ (nuts)..... 9.9	
TFC ROLL taiwanese fried chicken, spinach, roasted chilli sauce, fried egg, bun 8.5	
KEDGEREE smoked haddock, poached egg, coriander, chilli, crispy shallots 9.9	
BUTTERMILK PANCAKES honeycomb butter, spiced berry compote ⓪ 10.9	
ZA'ATAR MUSHROOMS chickpea puree, dukkah, poached egg, wholemeal spelt pitta ⓪ (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, beansprouts, edamame, cucumber, chilli, shallot, mixed herb salad, toasted cashew (gf, nuts)..... 14.9
SUPERFOOD BOWL avo, 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

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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, 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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COCKTAILS

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



MENU

DESSERT

Ⓥ vegetarian Ⓟ vegan

- 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 MARTINI8.5 Kettle One Vodka, Café Patron, Ozone Espresso Blend	LITTLE BLACK BOOK8.5 Martell, sweet vermouth, Fernet Branca, charcoal honeycomb syrup	SPICED PEAR MARGARITA9.5 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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