

Ⓥ vegetarian Ⓥ vegan

BRUNCH TIL 3PM

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 taiwanese fried chicken, spinach, roasted chilli sauce, fried egg, bun	8.5
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

ROASTS FROM 12PM

BEEF SIRLOIN mustard rub	16
ROAST CHICKEN harissa buttermilk	14
LAMB moroccan marinade	15
ALL SERVED WITH SEASONAL ROOT VEG, EVELYNS GRAVY & YORKSHIRE PUDDING	
VEGAN ROAST roasted cauliflower, laksa gravy Ⓥ	13

LUNCH

FISH & CHIPS ginger beer tempura sea bass, chilli lime salted chips, minted peas	13.5
ECB CHEESEBURGER kimchi mayo, house slaw, bun	9.9
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.



COCKTAILS

- BLOODY MARY** 7
Wasabi infused Ketel One, soy, lemon, tomato, chilli lime salt
- 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

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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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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

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	RUSSIAN NIGHT 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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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

