

APERITIFS

EVELYN'S NEGRONI 9 Tanqueray 10, Vermouth, Campari	UMESHU BLUSH 9 Umeshu plum wine, Tanqueray, hibiscus tonic	CREMANT DE LIMOUX 7.9 Chardonnay & Chenin blanc, Brut, France, Limoux, 12%
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Ⓥ vegetarian Ⓥ vegan

SMALL PLATES

OLIVES Ⓥ (gf)	4
PITTA & LABNEH fresh tumeric pitta from our friends pittanoor, labneh, za'atar, harissa Ⓥ	4.5
KALE HUMMUS pistachios, preserved lemon tahini, fresh pitta Ⓥ (nuts)	6
TFC taiwanese fried chicken, roasted green chilli sauce (gf)	7
GRAVADLAX pineapple cured Chalk Stream sea trout, dill, labneh (gf)	6.9

PLANT BASED + SALADS

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)	11.9
THAI GREEN VEG CURRY sweet potato, corn & vegetables, sticky jasmine rice Ⓥ (gf)	12.5
TOFU LAKSA beansprouts, carrot, spinach, crispy tofu, edamame, rice noodles Ⓥ	13.5
SPICY BEEF SALAD seared beef, beansprouts, edamame, cucumber, chilli, shallot, mixed herb salad, toasted cashew (gf, nuts)	14.9

LARGE

FISH & CHIPS ginger beer tempura seabass, chilli lime salted chips, minted peas	13.5
TANDOORI TROUT whole marinated trout, raita dressing, tomato, cucumber, red onion (gf)	14.5
SATAY CHICKEN rice noodles, beansprouts, honey roasted peanuts (gf, peanuts)	15.4
LAMB STEAK marinated, zesty labneh, charred gem, almonds, mint (nuts)	14.9
ECB CHEESEBURGER kimchi mayo, house slaw, bun	9.9
RIBEYE STEAK 10oz ribeye, romesco sauce (nuts)	23.5

SIDE

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

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

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DESSERT



MENU

DESSERT

Ⓥ vegetarian Ⓥ vegan

- 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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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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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

