

APERITIFS

<b>EVELYN'S NEGRONI</b> ..... 9 Tanqueray 10 gin, MUZ vermouth, Campari	<b>UMESHU BLUSH</b> ..... 9 Umeshu plum wine, Tanqueray gin, hibiscus tonic	<b>CATALAN SPRITZ</b> ..... 8 Partida Creus BN Blanco, Briottet apricot, white port, citric
---	---	---

Ⓥ vegetarian      Ⓥ vegan

SMALL PLATES

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

PLANT BASED + SALADS

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

LARGE

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

SIDE

<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

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

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

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

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

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

Ⓥ 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

<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>SPICED PEAR MARGARITA</b> .....9.5 El Jimador Reposado, winter spiced pear, lime, red wine float
--	---	--

<u>COGNAC</u>	<u>WHISKEY</u>	<u>LIQUEURS</u>
<b>MARTELL VS</b> .....5	<b>NIKKA FROM THE BARREL</b> .....7.5	<b>ASAHARA YUZU</b> .....3.5
<b>FANNY FOUGERAT VSOP</b> .....7	<b>HIBIKI HARMONY</b> .....8.5	<b>ASAHARA PLUM</b> .....3.5

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 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

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.