



HEALTH SHOTS

turmeric, beets & agave 3.5 | ginger, lemon & ACV 3.5 | blue algae 3.5

BRUNCH

pancakes, blueberries, honeycomb butter (v)	9
avocado, poached egg, seeds, avo oil, sourdough (v)	7.5
taiwanese roll, tfc, fried egg, chilli, spinach	8
shakshuka, harissa, baked egg, coriander, sourdough (v)	7.5
moroccan mushrooms, apricot couscous, chickpeas, cinnamon, poached egg, sumac (v)	7

**limited until 3pm*

SMALL PLATES

olives (gf/vv)	3.5
pea hummus, chilli crackers (vv)	4
carrot fritters, halloumi, mango, cucumber (gf/v)	6.5
tfc, taiwanese fried chicken, roasted chilli	6.5
slow duck, sesame, plum, pomegranate salad (gf)	7.5
watermelon, tomato, feta, pine nut salad (gf/v)	6.5

ROASTS

mustard rubbed beef topside, yorkshire pudding	16
lamb shoulder, garlic, rosemary	15
chicken on the bone, harissa, buttermilk	13.5
market fish, lemon, salsa	15
vegan roast, ask your waiter for today's option (vv)	12.5

**all served with roast potatoes, seasonal root veg and gravy*

BURGERS

ECB beef, sriracha yoghurt, kimchi, chips	12.5
chickpea, spinach, chilli, mango, chips (vv)	11.5
crab & shrimp, basil mayo, pickled fennel, chips	14

SALADS

tuna poke, grains, avocado, mango, spinach, kale, radish, chilli, coriander (gf)	13.5
asian chicken caesar, croutons, gem, cucumber, anchovies, yoghurt	12.5
roast squash, red onion, quinoa, tahini, spinach, dukkah, almond (vv)	10.5

DESSERT

apple, pear & berry pie, custard (v)	5	chocolate brownie, pistachio ice cream (gf/v)	5.5
rhubarb sorbet, bee pollen, chai (gf/v)	4.9	spiced coconut & carrot cake (gf/vv)	5.1

COCKTAILS

FINO HIGBALL fino sherry, maraschino, peach, citrus, saline	8.5
KULA AMERICANO strawberry Campari, dolin rouge, seltzer	8
WATERMELON MARTINI Finlandia, watermelon, grapefruit bitters, rich simple syrup	8
JAPANESE SLIPPER 2.0 melon, orange, ecb lime acid	8.5
ROSÉ COOLER viñho verde rosé, chambord, berries, prosecco	8.5

G&T SERVES

SPRUCE PINE & PLUM Kuro Gin, plum sake, green apple, hibiscus	8.75
PINK PEPPERCORN & YUZU pink peppercorn infused Bombay Sapphire, yuzu tonic	8.8
EUCALYPTUS & YERBA MATÉ maté-infused Bombay Sapphire, eucalyptus, tonic	8.5

tables of 7 or more are subject to a discretionary service charge of 10%

Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.

All the above prices are inclusive of VAT.