

# Electric

## DINER

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### FROM THE COUNTER

pastries	3
muffin, doughnut	3

### EGGS

2 eggs any style, toast	6
fries au cheval, egg, mornay, aioli	7
avocado on toast, chilli, poached eggs	10
eggs benedict, florentine, royale	10
vegetarian breakfast	12
full english breakfast	13
duck confit hash, mornay, fried egg	18

### BRUNCH

granola, yoghurt and berries	6
waffle, lemon-blueberry syrup, vanilla cream	8
french toast, pear, raspberry	8
grilled cheese sandwich, dijonnaise, pickles	8
crab & endive salad	9
wedge salad, blue cheese, tomato, bacon	10
philly chilli cheese dog	12
cobb salad, smoked sea trout, green goddess	12
single/ double cheeseburger	12/14
salmon, leeks, sorrel	15
honey-fried chicken, sesame seeds	16
flat-iron chicken, roasted garlic jus	17

### ON THE SIDE

thick cut peppered bacon	4
smoked salmon	5
hash browns	5
peas, carrots & bacon	5
roasted broccoli	5
fries	5
mac n' cheese	6

### FILMS SCREENING

#### BEAUTY & THE BEAST

##### STARRING

Emma Watson, Dan Stevens, Kevin Kline.

Get 50% off your bill 5-6pm Monday to Friday with a valid Electric Cinema ticket

T&Cs Apply

### BRUNCH COCKTAILS

<b>Diner Bloody Mary</b>	10
Grey Goose Le Citron, tomato shrub, pickles	
<b>Pear Fizz</b>	10
pear, champagne	
<b>Chartreuse Swizzle</b>	10
Chartreuse, Velvet falernum, pineapple, nutmeg	
<b>Michelada</b>	10
Heineken, tomato shrub, spice mix, lime	
<b>Mimosa</b>	10
orange, champagne	

### TEA & COFFEE

bottomless coffee	3
espresso	3
americano / cappuccino / latte / flat white	3.5
english breakfast / earl grey / darjeeling	3.5
green	3.5
mint / peppermint / chamomile	3.5

### SHAKES

vanilla / triple chocolate	7
peanut butter & banana / oreo	7

### SMOOTHIES

detox - carrot, apple, orange, ginger	6.5
green machine - apple, kiwi, banana, spirulina	6.5
berry boost - apple, mixed berries	6.5

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. There is a discretionary 12.5% service charge added to your bill.

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## DINER

### HOUSE TONICS

<b>Eastern Standard</b> Grey Goose or Bombay Sapphire, lime, cucumber, mint	10.50
<b>Soho Negroni</b> Bombay Sapphire, Martini Bianco, Suze	10.50

<b>Picante De La Casa</b> Patron Reposado, lime, coriander, chilli, agave	10.50
<b>Soho Mule</b> Finlandia, house ginger syrup, lime, soda	10.50

### DRAUGHT BEER

	Half	Pint
<b>Heineken</b> Sweet fruit loaf balanced by earthy, grassy hops	3	5
<b>Birra Moretti</b> Golden lager finished with a metallic bitterness	3	5
<b>Camden Pale Ale</b> American style pale ale brewed in Camden	3.50	5.25
<b>Camden Gentleman's Wit</b> Wheat style beer, with roasted lemon & bergamot	3.50	5.25
<b>Belhaven</b> Chocolate, roasted barley & milky stout	3.50	5.25
<b>Symonds Cider Founder's Reserve</b> Dry, crisp apple cider	3.50	5.25
<b>Sierra Nevada Pale Ale</b> Solid citrus & pine hop presence, backed up by caramel malts	4	6
<b>Fourpure Session IPA</b> Floral dry hopped IPA mix, lighter than traditional IPA	4	6
<b>Harpoon IPA</b> Floral, hoppy, balanced New-England style IPA	4	6

### BOTTLED BEER

<b>Peroni</b> Nastro Azzurro - Italian lager	4.80
<b>Sol</b> Mexican pale lager	4.80
<b>Brewdog Nanny State</b> American alcohol free hoppy ale	4.80
<b>Portobello Brewing, London Pilsner</b> Light British pilsner style lager	5
<b>Brooklyn Lager</b> Dry hopped NY larger - floral hops and malt	5
<b>Camden Pils</b> Fresh, hoppy, unpasteurised and unfiltered	5
<b>Fourpure Beartooth Brown Ale</b> American Brown ale - sweeter malted finish	5
<b>The Kernel Pale Ale</b> English ale -hoppy, lingering bitterness and body of malt	5
<b>Aspalls Dry Suffolk Cyder</b> Suffolk cyder - crisp, dry english apples	5

### CHAMPAGNE & SPARKLING

	125ml	750ml
Prosecco Treviso DOC, Luna Argenta, Brut NV	9	42
Collet Brut NV	11	52
Ruinart Rose, Brut NV		98

### ROSE

	175ml	500ml	750ml
Grenache, Griffin, Languedoc 15	6.2	16	23
Pinot Grigio, Ponte Pietra, Veneto 15	7.5	20	28
Cotes de Provence, St Roch 15	8.5	25	36

### WHITE

	175ml	500ml	750ml
Vermentino, Griffin, Languedoc 15	6.2	16	23
Cotes Du Rhone, Vill Laudu Blanc 15	7	19	27
Viognier, Le Versant, Pays d'Oc 14	7.8	21	29
Pinot Grigio, Dolomiti, Terre del Noce 15	7.9	22	31
Picpoul de Pinet, Domaine Delsol 15	8	23	32
Sauvignon Blanc, Vignerons de Valencay 15	8.5	25	36
Chardonnay, Cycles Gladiator, California 14	9.5	27	39
Petit Chablis, Hamelin, Burgundy 15	11	30	43

### RED

	175ml	500ml	750ml
Carignan, Griffin, Languedoc 15	6.2	16	23
Primitivo, Visconti, Puglia, Italy 15	7	19	27
Merlot, La Prade, Languedoc 15	7.5	20	28
Cabernet, Les Templiers, Roussillon 15	7.8	21	29
Malbec, Finca La Colonia, Mendoza 16	7.9	22	31
Cotes du Rhone, St Esprit, Delas 15	8.5	25	36
Pinot Noir, Gladiator, California 13	9.5	27	39
Montagne St Emilion, Chateau Negrit 14	11	30	43

Vintage may vary depending on availability - Wines by the glass are available in 125ml. All of the above prices are inclusive of VAT - There is a discretionary 12.5% service charge added to your bill Please let us know if you have any allergies or require information on ingredients used in our drinks