



## Tea & Coffee

- Bottomless filter coffee - 3
- Espresso - 3
- Americano / cappuccino /  
Latte / flat white / matcha latte - 3.5
- English breakfast / earl grey / darjeeling - 3.5
- Green / peppermint / camomile - 3.5
- Jarr Kombucha original / ginger - 4

## Juices & Smoothies

- Orange / apple / grapefruit / carrot - 3.5

- Beet & charcoal
- Apple & oats
- Greens & avocado
- Mango & turmeric
- Banana & coffee

All 6.5

## Shakes

- Vanilla / triple chocolate
- Peanut butter & banana
- Oreo

All 7

### Electric Cinema Screenings

#### Murder on the Orient Express

STARRING

Johnny Depp, Judi Dench, Penelope  
Cruz, Daisy Ridley, Michelle Pfeiffer

Get a single burger with a pint  
or glass of wine for £10.00  
5-6pm Monday to Friday or after second  
screening  
with a valid Electric Cinema ticket

## From the Counter

- Pastries/Muffin/Doughnut- 3

## Eggs

- 2 eggs any style, toast ✓ - 6
- Omelette, gruyere cheese - 7
- Scrambled eggs & smoked salmon - 9
- Avocado on toast, chilli, poached eggs ✓ - 10
- Eggs benedict, florentine ✓, royale - 10
- Vegetarian breakfast ✓ - 12
- Full english breakfast - 13

## Brunch

- Granola, yoghurt and berries ✓ - 6
- French toast, raspberry ✓ - 8
- Grilled cheese sandwich, dijonnaise ✓ 8
- Bibb, radish, avocado ✓ - 6/11
- Philly chilli cheese dog - 12
- Wedge salad, blue cheese, bacon - 7/12
- Harvest vegetables, apple, seeds ✓ - 7/12
- Single/double cheeseburger - 12/14
- Sea bass, carrot, fine herbs - 16
- Honey-fried chicken, sesame seeds - 16
- Flat-iron chicken, roasted garlic jus - 17

## Sides

- Hash browns ✓ - Fries ✓ - Broccoli ✓
- Mash - Mac n' cheese ✓ - all at 4

✓=vegetarian vg=vegan @electricdiner

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.



## House Tonics

All 10.5

**Eastern Standard** Grey Goose or Bombay Sapphire,

lime, cucumber, mint

**Soho Negroni** Bombay Sapphire,

Martini Bianco, Suze

**Picante De La Casa** Patron Reposado, lime,

coriander, chilli, agave

**Soho Mule** Finlandia, house ginger syrup,

lime, soda

## Draught Beer

**Heineken** 3/5

**Amstel** 3/5

**Aspalls Dry Suffolk Cyder** 3/5

**Fourpure Indy Lager** 3/5

**Work IPA** 3/5

**Harviestoun Nitro Stout** 3.25/5

**Camden Pale Ale** 3.5/5.25

**Camden Gentleman's Wit** 3.5/5.25

## Bottled Beer

**Peroni** 4.8

**Brewdog Nanny State** 4.8

**Brooklyn Brown Ale** 4.8

**Brooklyn East India Pale Ale** 4.8

**Camden IHL (by the can)** 4.8

**Keller Pils** 5

**Brewdog Vagabond** 5

**The Kernel Pale Ale** 5

**Saison D'Avon** 5

## Brunch Cocktails

**Peach Fizz** Peach, champagne - 10

**Diner Bloody Mary** Grey Goose Le Citron, tomato shrub, pickles - 10

**Sloe Spritz** Sipsmith Sloe Gin, Lillet Blanc, lemon, champagne -10

**Coco Kentucky** Woodford Reserve, Cointreau, coconut, soda - 10

**Green Leaf** Bombay Sapphire, Rinquinquin, matcha syrup, lemon, egg - 10

## Champagne & Sparkling

125ml/750ml

**Prosecco Treviso DOC,**

Luna Argenta, Brut NV 9/42

**Collet** Brut NV 11/55

**Collet Rose,** Brut NV 62

## Rose

175ml/500ml/750ml

**Grenache,** Griffin, Languedoc 15 6.5/16/ 23

**Pinot Grigio,** Ponte Pietra, Veneto 16 7.5/20/28

**Lady A,** Provence IGP, France 16 10/28/40

## White

175ml/500ml/750ml

**Vermentino,** Griffin, Languedoc 15 6.5/16/23

**Viura,** Candidato, La Mancha 16 7/19/25

**Viognier,** Le Versant, Pays d'Oc 15 7.8/21/29

**Pinot Grigio,** Dolomiti, Terre del Noce 16 7.9/22/31

**Picpoul de Pinet,** Domaine Delsol 16 8/23/32

**Sauvignon Blanc,** Vignerons de Valencay 16 8.5/25/36

**Chardonnay,** Cycles Gladiator, California 14 9.5/27/39

**Gavi di Gavi,** Broglia, Piemote 16 11.5/30/44

## Red

175ml/500ml/750ml

**Carignan,** Griffin, Languedoc 15 6.5/16/23

**Tempranillo,** Candidito, Mancha 15 7/19/25

**Merlot,** La Prade, Languedoc 15 7.5/20/28

**Carmenere,** d'Alamel by Lapostolle 15 7.8/21/29

**Malbec,** Finca La Colonia, Mendoza 16 7.9/22/31

**Sangiovese,** Santa Cristina, Tuscany 15 9/26/38

**Pinot Noir,** Gladiator, California 13 9.5/27/39

**Shiraz,** Dandelion, Australia 15 11.5/30/44