



Tea & Coffee

- Bottomless filter coffee - 3
- Espresso - 3
- Americano / cappuccino /
Latte / flat white - 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

Blade Runner

STARRING

Ryan Gosling, Harrison Ford, Jared Leto, Robin Wright, Ana de Armas.

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

Brunch

- Granola, yoghurt and berries v- 6
- French toast, raspberry v- 8
- Grilled cheese sandwich, dijonnaise v- 8
- Bibb, radish, avocado v- 6/11
- Philly chilli cheese dog - 12
- Wedge salad, blue cheese, bacon - 7/12
- Harvest vegetables, apple, seeds v - 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 v - Fries v- Broccoli v
- Mash v- Mac n' cheese v - all at 4

v=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 6.2/16/ 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 6.2/16/23

Cotes Du Rhone, Vill Laudu Blanc 15 7/19/27

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

Petit Chablis, Hamelin, Burgundy 15 11/30/43

Red

175ml/500ml/750ml

Carignan, Griffin, Languedoc 15 6.2/16/23

Primitivo, Visconti, Puglia, Italy 16 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