Electric DINER

Nibbles

Truffle devilled eggs *v* 3

Oyster Rockefeller 3 each

Pickles *pb* 4

Chicken bites, aioli 6

Avocado dip, taro crisps *pb* 6

Appetisers

Soup of the day 6

Mozzarella sticks, tomato, oregano *v* 8

Grilled hispi cabbage, glazed mushroom pb 8

Hamachi crudo, pomegranate, dill 10

Pork spare rib, bbq, coleslaw, 10

Steak tartare, sourdough 12

Salads & Grains

Bibb, radish, avocado *v* 6/11

Kale, cabbage, preserved lemon, Parmesan 7/12

Wedge, blue cheese, bacon, pumpernickel 7/12

Chicken Caesar, anchovy, Parmesan 9/14

Rice bowl, kale, cucumber, cauliflower *pb* 12

Cobb, smoked salmon, green goddess 14

Electric Cinema Screenings

Birds of prey (and the fantabulous emancipation of one harley quinn)

Watching the film? Enjoy 50% off your meal!

From Monday to Friday, 5-6pm with a valid Electric Cinema ticket for the same day screening

T&Cs Apply

Plates

Bavette steak, chips, bearnaise 14

Sea bass, cauliflower puree, tomato 16

Salmon, mussels, curry, coconut 16

Honey-fried chicken 17

Flat-iron chicken, roast garlic jus 17

Ribeye steak, chips, bearnaise 22

All day breakfast

Two eggs any style, toast *v* 7

Waffles, maple syrup *v* 6 **Add** ice cream v 8

Avocado on toast, chilli, poached eggs *v* 11

Chicken n' waffles, buttermilk, bonnets 13

Sandwiches

Grilled cheese, cheddar, Parmesan, chilli v 8

Philly chilli cheese dog 12

Prawn and chicken katsu burger 12

Single / double cheeseburger 12/14

Grilled Reuben, sauerkraut, Russian dressing 13

Sides

Broccoli *pb* - **Mash** - **Hash browns** - all at 4

Fries *v* - **Sweet potato fries** *v* - **Mac n' cheese** *v*

Smoked salmon -**Thick cut bacon**

Aubergine, mozzarella *v* -

Cornbread, whipped honey butter all at 5

Chilli cheese fries 10

v=vegetarian pb=plant based @electricdiner

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. All the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.

White

	175ml/500ml/750ml
Vermentino, Griffin, Languedoc, France 18	7/18/26
Viura, Candidato, La Mancha, Spain 17	27
Viognier, Le Versant, Pays d'Oc, France 17	8/24/31
Pinot Grigio, Terre del Noce, Trentino, Italy 18	8/24/33
Picpoul de Pinet, Baron de Badassiere, Fr 18	9/26/36
Sauvignon Blanc, Vignerons de Valencay, Fr 17	9.5/27/38
Chardonnay, Cycles Gladiator, California, USA 16	10.5/29/42
Albarino, Pazo de Villarei, Rias Baixas, Spain 18	11/30/44
Riesling, Firestone, Central Coast, USA 15	45
Gavi di Gavi, Broglia, Piemonte, Italy 18	12/32/47

Champagne & Sparkling

	125ml/750ml
Prosecco Treviso DOC, Luna Argenta, Brut NV	9/42
Collet Brut NV	12/58
Collet Rose, Brut NV	65

Cocktails

Sloe Tea Light 8
Sipsmith Sloe gin, green tea & lemongrass, light tonic

Kentucky 11
Woodford Reserve bourbon, manzana verde liqueur, Lillet blanc, peychaud bitter

Long Beach 11
Bombay Sapphire gin, Gran Centenario plata, Bacardi Superior, Passoa, cranberry, lemon, redcurrant

Hibiscus & Wildberries 11
Konik's Tail vodka, hibiscus & wild berries, Martini Bianco, ginger, lemonade

Americano Ale 11
Campari, Martini Rubino, Camden pale ale

Payday 11
Verde Momento mezcal, Aperol, St-Germain, cucumber, Prosecco, lime, salt

House Tonics

Soho Mule 11
Finlandia, ginger, lime, soda

Soho Negroni 11
Bombay Sapphire, Martini Bianco, Suze

Picante De La Casa 11
Patron Reposado, chilli, coriander, lime, agave

Eastern Standard 11
Grey Goose or Bombay Sapphire, cucumber, mint, lime

Red

	175ml/500ml/750ml
Carignan, Griffin, Languedoc, France 17	7/18/26
Tempranillo, Candidato, La Mancha, Spain 17	28
Carmenere, d'Alamel by Lapostolle, Chile 16	8/24/31
Malbec, Finca La Colonia, Mendoza, Argentina 18	8/24/31
Montepulciano, Itynera, Abruzzo, Italy 16	9/27/36
Petite Sirah, Guenoc, California, USA 16	9.5/27/39
Angel De Larrainzar , Navarra, Spain 17	9.5/27/39
Pinot Noir, Gladiator, California, USA 16	10.5/29/42
Shiraz Dandelion, Barossa, Australia 16	45
Zinfandel, Sebastiani, California, USA 15	12/32/49

Rose

	175ml/500ml/750ml
Grenache, Griffin, Languedoc, France 18	7/18/26
Lady A, Provence IGP, France 18	9.5/26/39

Non - Alcoholics

All 7

Lavender Mule
Lavender, ginger kombucha

Rosemary Paloma
Rosemary, lime, grapefruit, soda

Bitter & Twisted
Seedlip spice, Æcorn aromatic, Æcorn bitter, lemon

NA Spritz
Seedlip grove, spritz cordial, passion fruit, grapefruit, soda

Draught Beer

Orchard Thieves Cider	3/5
Heineken	3.25/5.5
Harviestoun Nitro Stout	3.5/5.5
Soho Lager	3.25/5.5
Camden Pale Ale	3.5/5.5
Lagunitas IPA	4/6
Neck Oil Session IPA	4/6

Bottled Beer

Peroni abv 5.1%	5
Brewdog Nanny State abv 0.5%	5
Brewdog Vagabond Gf abv 4.5%	5
The Kernel Pale Ale abv 5.4%	5
Original Small Beer Lager abv 2.1%	5
Sol Lager abv 4.2%	5
Meantime Yakima Red Lager abv 4.1%	5.5