



## Tea & Coffee

- Bottleshot cold brew coffee - 3
- Bottomless filter coffee - 3
- Espresso - 3
- Americano / Cappuccino /  
Latte / Flat white / Matcha latte - 3.5
- English breakfast / Earl Grey / Darjeeling /  
Green / Peppermint / Chamomile - 3.5
- Jarr kombucha original / ginger / passion - 4

## Superfood Lattes

- Butterfly Pea - Beetroot & Cacao -
- Turmeric - Matcha - 3.5

## Juices

All 4

- Orange / Apple / Grapefruit / Carrot

## Smoothies

All 7

- Berry & Acai
- Greens & Avocado
- Coffee & Banana
- Mango & Turmeric
- Cacao & Ginger

## Shakes

All 7

- Vanilla / Triple chocolate / Oreo

### 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

## Eggs

- Two eggs any style, toast v - 7
- Omelette, Gruyere cheese - 7
- Avocado on toast, chilli, poached eggs v - 11
- Scrambled eggs, smoked salmon - 11
- Eggs Florentine v / Benedict / Royale - 11/12/13
- Vegetarian breakfast, eggs, hash browns, spinach,  
baked beans, mushroom, toast v - 12
- Half/Full English breakfast, eggs, sausage, bacon,  
baked beans, black pudding, mushroom, toast - 9/13

## Brunch

- Coconut yoghurt, strawberry jam pb - 6
- French toast, raspberry, creme fraiche v - 8
- Mozzarella sticks, tomato, oregano v - 8
- Grilled cheese, cheddar, Parmesan, chilli v - 8
- Pancakes, whipped butter, maple syrup v - 8
- Hamachi crudo, grapefruit, dill 10
- Waffle, thick cut bacon, fried eggs - 10
- Bibb, radish, avocado v - 6/11
- Wedge salad, blue cheese, bacon - 7/12
- Philly chilli cheese dog - 12
- Single/double cheeseburger - 12/14
- Cobb, smoked salmon, green goddess - 14
- Salmon, mussels, curry, coconut 16
- Honey-fried chicken - 17
- Flat-iron chicken, roasted garlic jus - 17
- Rib eye steak, chips, bearnaise - 22

## Sides

- Hash browns v - Mash - Broccoli pb - all at 4
- Fries v - Sweet potato fries v -
- Aubergine, mozzarella v
- Smoked salmon - Thick cut bacon -
- Cornbread, whipped honey butter - all at 5

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.



## House Tonics

### Soho Mule

Finlandia, house ginger syrup, lime, soda

### Soho Negroni

Bombay Sapphire, Martini Bianco, Suze

### Picante De La Casa

Patron Reposado, chilli, coriander, lime, agave

### Eastern Standard

Grey Goose or Bombay Sapphire, cucumber, mint, lime

## Draught Beer

### Orchard Thieves Cider

3/5

### Heineken

3.25/5.5

### Harviestoun Nitro Stout

3.5/5.5

### Soho Lager

3.5/5.5

### 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

## Champagne & Sparkling

125ml/750ml

**Prosecco Treviso DOC**, Luna Argenta, Brut NV

9/42

**Collet** Brut NV

12/58

**Collet Rose**, Brut NV

65

## Brunch Cocktails

**Michelada** Peroni, steak salt, spice mix- 6

**Peach Fizz** Peach, Champagne - 11

**Diner Bloody Mary** Grey Goose Le Citron, tomato shrub, pickles - 11

11

**Sloe Spritz** Sipsmith Sloe Gin, Lillet Blanc, lemon, Champagne - 11

11

## White

175ml/500ml/750ml

11

**Vermentino**, Griffin, Languedoc, France 18 7/18/26

**Viura**, Candidato, La Mancha, Spain 17 27

11

**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

## 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