Electric DINER

Tea & Coffee

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 - 4

Juices

All 3.5

Orange / Apple / Grapefruit / Carrot

Smoothies

All 6.5

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

Shakes

All 7

Vanilla / Triple chocolate /
Peanut butter & banana /
Oreo

Electric Cinema Screenings

A Quiet Place

Isle of Dogs

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

From the Counter

Pastries / Muffin - 3

Eggs

Two 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
Mozzarella sticks tomato, oregano *v* - 8
Grilled cheese sandwich Dijonnaise *v* - 8
Shrimp cocktail - 9
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
Sea bass asparagus, dill, mint - 16
Honey-fried chicken sesame seeds - 16
Flat-iron chicken roasted garlic jus - 17
Rib eye steak chips, bearnaise - 22

Sides

Hash browns *v* - **Broccoli** *vg* - **Mash** - all at 4
Fries *v* - **Mac n' cheese** - **Maple aubergine** *vg*
Sweet potato fries *v* -**Thick cut bacon -**
Smoked salmon - all at 5

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.

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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
Posh Lager	4.8
Brewdog Vagabond	5
The Kernel Pale Ale	5

Brunch Cocktails

Michelada Posh Lager, steak salt, spice mix- 6

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

Champagne & Sparkling

	125ml/750ml
Prosecco Treviso DOC, Luna Argenta, Brut NV	9/42
Collet Brut NV	11/56
Collet Rose, Brut NV	64

Rose

	175ml/500ml/750ml
Grenache, Griffin, Languedoc 15	6.5/17/ 24
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 16	6.5/17/24
Viura, Candidato, La Mancha 16	7/19/25
Viognier, Le Versant, Pays d'Oc 15	7.8/21/30
Pinot Grigio, Dolomiti, Terre del Noce 16	8/22/32
Picpoul de Pinet, Domaine Delsol 16	8.5/25/32
Sauvignon Blanc, Vignerons de Valencay 16	9/26/37
Chardonnay, Cycles Gladiator, California 14	10/28/41
Gavi di Gavi, Broglia, Piemote 16	12/32/46

Red

	175ml/500ml/750ml
Carignan, Griffin, Languedoc 16	6.5/17/24
Tempranillo, Candidito, Mancha 15	7/19/25
Merlot, La Prade, Languedoc 15	7.8/21/29
Carmenere, d'Alamel by Lapostolle 15	7.9/22/31
Malbec, Finca La Colonia, Mendoza 17	8/23/32
Sangiovese, Santa Cristina, Tuscany 15	9/26/38
Pinot Noir, Gladiator, California 13	10/28/41
Shiraz, Dandelion, Australia 15	11.5/31/45