



Tea & Coffee

House espresso 3.5

by Grind, Shoreditch, London
Brazil - Dark chocolate, caramel & almond

Bottomless Filter 3.5

by Grind, Shoreditch, London
Peru - Dark chocolate, stone fruit & almond

Cold brew 4

by Bottleshot
Black | Oat Milk

Tea 3.5

English Breakfast | Earl grey | Green Hibiscus |
Jasmin | Camomile Peppermint | Roiboos

Juices All 4

Orange | Apple | Grapefruit | Carrot

Shakes All 6

Vanilla & Cherry | Triple chocolate | Oreo

Smoothies All 7.5

(all available with vegan protein)

Greens & Avocado

Kale, avocado, kiwi, banana, spirulina, mint, lime,
ginger, dates, coconut water

Coffee & Banana

Espresso, cacao nibs, hemp seeds, banana, maca,
dates, oats

Berry & Acai

Blackberries, raspberries, acai, cherries, goji
berries, banana, beetroot, coconut

Electric Cinema Screenings

The Father

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 8

Omelette, Gruyere cheese 8

Scrambled eggs, smoked salmon 12

Avocado on toast, chilli, poached eggs v 14

Eggs Florentine v | Benedict | Royale 13 | 14 | 15

Vegetarian breakfast 14

eggs, hash browns, spinach, baked beans, mushroom,
tomato, toast v

Half | Full English breakfast 10 | 15

eggs, sausage, bacon, baked beans, black pudding,
mushroom, tomato, toast

Brunch

Coconut yoghurt, granola, strawberry jam pb 9

Mozzarella sticks, tomato, oregano v 9

French toast, raspberry, creme fraiche v 9

Avocado, butter lettuce, dijon vinaigrette v 10

Waffle, thick cut bacon, fried eggs 11

Wedge salad, blue cheese, bacon 8 | 14

Philly chilli cheese dog 14

Single | double cheeseburger 12 | 14

Blackened salmon, black bean, corn 17

Honey-fried chicken 18

Flat-iron chicken, roasted garlic jus 18

Rib eye steak, chips, bearnaise 29

Sides

Hash browns v 3 | Thick cut bacon 5

Broccoli pb | Fries v | Sweet potato fries v 6

v=vegetarian pb=plant based

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.

Brunch Cocktails

Peach Fizz Peach, Champagne	12
Diner Bloody Mary Grey Goose Le Citron, tomato shrub, pickles	12
Mai Tai 2.0 Appleton Estate 12 rum, Cointreau, Wray & Nephew rum, Banana liqueur, lime	12.5
Vanilla Smash Seven Tails XO Brandy, Bulleit Rye whiskey, Absinthe, vanilla, lime, mint	12.5
Almost Naked & Famous Barsol Quebranta Pisco, Aperol, Green Chartreuse, passionfruit, lime	12.5

House Tonics

Soho Mule 42 Below Vodka, ginger, lime, soda	All 12
Island Negroni Banks 5 rum, Cocchi Rosa, Lady A rose, Campari	
Picante De La Casa Patron Reposado tequila, chilli, coriander, lime, agave	
Eastern Standard 42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint	

Draught Beer

Orchard Thieves Cider 4.5%	3.25/5.25
Posh Lager , Forest Rd Brewery 4.1%	3.75/5.75
The Rascal Session IPA , Forest Rd Brewery 4%	3.75/5.75
Guinness 4.8%	3.75/5.75
Work IPA , Forest Rd Brewery 5.2%	4.75/6.75

Bottled Beer

Bitburger 0%	5.25
Peroni 4.7%	5.25
The Rascal Session IPA , Forest Rd Brewery 4%	5.75
Brewbog Vegabond , gluten free 4.5%	5.75
Work IPA , Forest Road Brewery (can) 5.2%	6.25

White

175ml/500ml/750ml

Maison Vincent , Languedoc, Fr 19	7.5/19/28
Viura , Candidato, La Mancha, Sp 18	29
Viognier , Le Versant, Pays d'Oc, Fr 17	33
Pinot Grigio , Terre del Noce, Trentino, It 19	9/26/36
Picpoul de Pinet , Baron de Badassiere, Fr 19	37
Sauvignon Blanc, Guenoc , California 18	9.5/27/39
Chardonnay , Cycles Gladiator, California 18	11/30/43
Riesling , Firestone, Central Coast, USA 16	46
Gavi di Gavi , Broglia, Piemonte, It 19	48
Chardonnay Buena Vista , California 17	78

Red

175ml/500ml/750ml

Maison Vincent , Languedoc, Fr 19	7.5/19/28
Primitivo , Visconti, Puglia, It 20	29
Carmenere , d'Alamel by Lapostolle, Chi 17	32
Malbec , Finca La Colonia, Arg 20	8.5/25/34
Montepulciano , Itynera, Abruzzo, It 17	9.5/27/37
Petite Sirah , Guenoc, California 17	41
Pinot Noir , Gladiator, California 18	11/30/43
Zinfandel , Sebastiani, California 17	49
Cabernet Sauvignon , Fog Mountain, California 18	57
Othello , Christian Moueix, California 15	98

Rose

175ml/500ml/750ml

Maison Vincent , Languedoc, Fr 19	7.5/19/28
Lady A , Provence IGP, Fr 19	10/28/41
Lady K , Coteaux d'Aix en Provence, Fr 20 (org)	65

Champagne & Sparkling

125ml/750ml

Prosecco Treviso DOC , Luna Argenta, Brut NV	9/42
Collet Brut NV	12.5/65
Ruinart Rose , Brut NV	130