



Nibbles

Pickles *pb* 3.75

Chicken bites, aioli 5.25

Buffalo cauliflower wings, blue cheese *v* 6

Avocado dip, taro crisps *pb* 8

Appetisers

Soup of the day 5.25

Mozzarella sticks, tomato, oregano *v* 8

Baby back ribs, Jack daniels bbq 9

Steak tartare, sourdough 10.5

Salads & Grains

add tofu 4, chicken 5, salmon 5

Butter lettuce, avocado, sherry vinaigrett *pb* 9

Caesar, anchovy, Parmesan 7/10

Wedge, blue cheese, bacon, pumpernickel 6/10.5

Plates

Mac n' cheese *v* 11.5

Bavette steak, chips, bearnaise 14

Honey-fried chicken 15

Flat-iron chicken, roast garlic jus 16

Roasted salmon, black rice, spring onions 16

Rib eye steak, chips, bearnaise 26

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* 12

Sandwiches

Grilled cheese, cheddar, Parmesan, chilli *v* 8

Philly chilli cheese dog 10.5

Buffalo chicken, white cheddar, sweet pickles 11

Dirty vegan burger, lettuce, tomato, pickle 12

Single / double cheeseburger 11/13

Reuben, rye, Russian dressing, sauerkraut 13

Sides *all 5*

Broccoli *pb*

Fries / Sweet potato fries *v*

Thick cut bacon

Chilli cheese fries 8

The Electric Cinema

Wonder Woman Coming Soon

50% Off food and drinks between 4pm - 6pm when
showing your ticket (* Valid Monday - Friday)

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. Our food prices have been reduced to reflect the drop in VAT from 20% to 5% 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	28
Viognier , Le Versant, Pays d'Oc, France 17	32
Pinot Grigio , Terre del Noce, Trentino, Italy 18	8.5/25/35
Picpoul de Pinet , Baron de Badassiere, Fr 18	9/26/36
Sauvignon Blanc , Guenoc, California, USA 18	9.5/27/38
Chardonnay , Cycles Gladiator, California, USA 16	10.5/29/42
Riesling , Firestone, Central Coast, USA 15	45
Gavi di Gavi , Broglia, Piemonte, Italy 18	12/32/47
Chardonnay , Buena Vista, Carneros, California 17	80

Red

	175ml/500ml/750ml
Carignan , Griffin, Languedoc, France 17	7/18/26
Primitivo , Visconti, Puglia, Italy 17	29
Carmenere , d'Alamel by Lapostolle, Chile 16	31
Malbec , Finca La Colonia, Mendoza, Argentina 18	8/24/32
Montepulciano , Itynera, Abruzzo, Italy 16	9/27/36
Petite Sirah , Guenoc, California, USA 16	10/28/39
Pinot Noir , Gladiator, California, USA 16	10.5/29/42
Zinfandel , Sebastiani, California, USA 15	12/32/49
Cabernet Sauvignon , Fog Mountain, California, USA 18	55
Othello Christian Moueix, Napa Valley, California, USA 14	95

Rose

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

Champagne & Sparkling

	125ml/750ml
Prosecco Treviso DOC , Luna Argenta, Brut NV	9/42
Collet Brut NV	12.5/60
Ruinart Rose , Brut NV	125

Non - Alcoholics

Rosemary Paloma	All 6
Rosemary, lime, grapefruit, soda	
Vibrante Spritz	
Martini Vibrante non alcoholic aperitif, grapefruit, soda	

Cocktails

Long Beach	11
Bombay Sapphire gin, Gran Centenario plata, Bacardi Superior, Passoa, cranberry, lemon, redcurrant	
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
42 Below, ginger, lime, soda	
Island Negroni	11
Banks5, Cocchi Rosa, Campari, Lady A	
Picante De La Casa	11
Patron Reposado, chilli, coriander, lime, agave	
Eastern Standard	11
42 Below or Bombay Sapphire, cucumber, mint, lime	

Draught Beer

Orchard Thieves Cider	3/5
Posh Lager	3.25/5.5
Guinness	3.5/5.5
Work IPA	4/6
Easy Pale Ale	4/6

Bottled Beer

Peroni	5
Peroni Libra	5
Brewdog Vagabond <small>Gf</small>	5
Work IPA	5
Posh Lager	5.5