



## 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

#### Knives Out

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, almond, tomato 16
- Salmon**, mussels, curry, coconut 16
- Honey-fried chicken**, sesame seeds 17
- Flat-iron chicken**, roast garlic jus 17
- Ribeye steak**, chips, bearnaise 22

## All day breakfast

- Two eggs any style**, toast v 6
- Waffles**, maple syrup v 6 **Add** ice cream v 8
- Avocado on toast**, chilli, poached eggs v 10
- 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**, smoked almond, 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
<b>Vermentino</b> , Griffin, Languedoc, France 18	6.5/18/25
<b>Viura</b> , Candidato, La Mancha, Spain 17	26
<b>Viognier</b> , Le Versant, Pays d'Oc, France 17	7.9/22/31
<b>Pinot Grigio</b> , Terre del Noce, Trentino, Italy 18	8/23/32
<b>Picpoul de Pinet</b> , Baron de Badassiere, Fr 18	8.5/25/34
<b>Sauvignon Blanc</b> , Vignerons de Valencay, Fr 17	9/26/37
<b>Chardonnay</b> , Cycles Gladiator, California, USA 16	10/28/41
<b>Albarino</b> , Pazo de Villarei, Rias Baixas, Spain 18	10/28/41
<b>Riesling</b> , Firestone, Central Coast, USA 15	45
<b>Gavi di Gavi</b> , Broglia, Piemonte, Italy 18	12/32/47

## Champagne & Sparkling

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

## Cocktails

<b>Sloe Tea Light</b>	8
Sipsmith Sloe gin, green tea & lemongrass, light tonic	
<b>Kentucky</b>	11
Woodford Reserve bourbon, manzana verde liqueur, Lillet blanc, peychaud bitter	
<b>Long Beach</b>	11
Bombay Sapphire gin, Gran Centenario plata, Bacardi Superior, Passoa, cranberry, lemon, redcurrant	
<b>Hibiscus &amp; Wildberries</b>	11
Konik's Tail vodka, hibiscus & wild berries, Martini Bianco, ginger, lemonade	
<b>Americano Ale</b>	11
Campari, Martini Rubino, Camden pale ale	
<b>Payday</b>	11
Verde Momento mezcal, Aperol, St-Germain, cucumber, Prosecco, lime, salt	

## House Tonics

<b>Soho Mule</b>	10
Finlandia, ginger, lime, soda	
<b>Soho Negroni</b>	10
Bombay Sapphire, Martini Bianco, Suze	
<b>Picante De La Casa</b>	11
Patron Reposado, chilli, coriander, lime, agave	
<b>Eastern Standard</b>	11
Grey Goose or Bombay Sapphire, cucumber, mint, lime	

## Red

	175ml/500ml/750ml
<b>Carignan</b> , Griffin, Languedoc, France 17	6.5/18/25
<b>Tempranillo</b> , Candidato, La Mancha, Spain 17	26
<b>Carmenere</b> , d'Alamel by Lapostolle, Chile 16	7.9/22/31
<b>Malbec</b> , Finca La Colonia, Mendoza, Argentina 18	8/23/32
<b>Montepulciano</b> , Itynera, Abruzzo, Italy 16	8.5/25/35
<b>Petite Sirah</b> , Guenoc, California, USA 16	9.5/27/39
<b>Angel De Larrainzar</b> , Navarra, Spain 17	9.5/27/39
<b>Pinot Noir</b> , Gladiator, California, USA 16	10/28/41
<b>Shiraz Dandelion</b> , Barossa, Australia 16	45
<b>Zinfandel</b> , Sebastiani, California, USA 15	12/32/49

## Rose

	175ml/500ml/750ml
<b>Grenache</b> , Griffin, Languedoc, France 18	6.5/18/25
<b>Lady A</b> , Provence IGP, France 18	9.5/26/39

## Non - Alcoholics

All 6

<b>Lavender Mule</b>	8
Lavender, ginger kombucha	
<b>Rosemary Paloma</b>	11
Rosemary, lime, grapefruit, soda	
<b>NOgroni</b>	11
Seedlip spice, AEcorn aromatic, AEcorn bitter, lemon	
<b>NA Spritz</b>	11
Seedlip grove, spritz cordial, passion fruit, grapefruit, soda	

## Draught Beer

<b>Orchard Thieves Cider</b>	3/5
<b>Heineken</b>	3.25/5.25
<b>Harviestoun Nitro Stout</b>	3.5/5.5
<b>Soho Lager</b>	3.25/5.5
<b>Camden Pale Ale</b>	3.5/5.5
<b>Lagunitas IPA</b>	4/6
<b>Neck Oil Session IPA</b>	4/6

## Bottled Beer

<b>Peroni</b> abv 5.1%	4.8
<b>Brewdog Nanny State</b> abv 0.5%	4.8
<b>Budweiser</b> abv 4.5%	4.8
<b>Brewdog Vagabond</b> Gf abv 4.5%	5
<b>The Kernel Pale Ale</b> abv 5.4%	5
<b>Original Small Beer Lager</b> abv 2.1%	5
<b>Sol Lager</b> abv 4.2%	5
<b>Meantime Yakima Red Lager</b> abv 4.1%	5.5