



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 3.5

- Orange / Apple / Grapefruit / Carrot**

Smoothies

All 6.5

- Berry & charcoal**
- Cacao & hazelnut**
- Greens & avocado**
- Banana & coffee**
- Mango & turmeric**

Shakes

All 7

- Vanilla / Triple chocolate / Oreo**

Electric Cinema Screenings

Joker

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 - 6
- Omelette, Gruyere cheese** - 7
- Avocado on toast, chilli, poached eggs** v - 10
- 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, gooseberry 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, yuzu, lime, chilli** - 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
- Sea bass, courgette, basil** - 16
- Honey-fried chicken, sesame seeds** - 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 -
- Grilled Corn, cheese, hot sauce** 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	10
Finlandia, house ginger syrup, lime, soda	
Soho Negroni	10
Bombay Sapphire, Martini Bianco, Suze	
Picante De La Casa	11
Patron Reposado, chilli, coriander, lime, agave	
Eastern Standard	11
Grey Goose or Bombay Sapphire, cucumber, mint, lime	

Draught Beer

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

Bottled Beer

Peroni	4.8
Brewdog Nanny State	4.8
Posh Lager	4.8
Brewdog Vagabond	5
The Kernel Pale Ale	5
Original Small Beer Lager 2.1%	5
Sol Lager	5
Meantime Yakima Red Lager	5.5

Champagne & Sparkling

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

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

White

175ml/500ml/750ml

Vermentino, Griffin, Languedoc, France 18 6.5/18/25

Viura, Candidato, La Mancha, Spain 17 26

Viognier, Le Versant, Pays d'Oc, France 17 7.9/22/31

Pinot Grigio, Terre del Noce, Trentino 18 8/23/32

Picpoul de Pinet, Baron de Badassiere 18 8.5/25/34

Sauvignon Blanc, Vignerons de Valencay 17 9/26/37

Chardonnay, Cycles Gladiator, California 16 10/28/41

Albarino Rias Baixas, Villarei, Spain 18 10/28/41

Riesling, Firestone, Central Coast, USA 15 45

Gavi di Gavi, Broglia, Piemonte, Italy 18 12/32/47

Red

175ml/500ml/750ml

Carignan, Griffin, Languedoc 17 6.5/18/25

Tempranillo, Candidato, La Mancha, Spain 17 26

Carmenere, d'Alamel by Lapostolle 16 7.9/22/31

Malbec, Finca La Colonia, Mendoza 18 8/23/32

Montepulciano, Itynera, Italy 16 8.5/25/35

Petite Sirah, California, USA 16 9.5/27/39

Angel De Larrainzar, Navarra, Spain 17 9.5/27/39

Pinot Noir, Gladiator, California 16 10/28/41

Shiraz, Dandelion, Australia 16 45

Zinfandel, Sebastiani Sonoma, California 15 12/32/49

Rose

175ml/500ml/750ml

Grenache, Griffin, Languedoc, France 18 6.5/18/25

Lady A, Provence IGP, France 18 9.5/26/39