

# All Day with Eve

## Snacks

<b>Company Bakery sourdough</b> , herb butter (v)	4
<b>Gordal olives</b> (vg, gf, df)	5
<b>Oyster</b> , cucumber salsa (gf, df)	5
<b>Spicy mixed nuts</b> (vg, df)	6
<b>Piere Koffmann's frites</b> (vg, gf)	4

## Small plates

<b>Burrata cheese</b> , olives, sundried tomatoes, basil, pine nuts (v)	16
<b>Yellow muhammara</b> , walnuts, spring onions, crispy pitta (vg, df)	11
<b>Superfood salad</b> , shredded kale, spicy nuts, cucumber, radish, alfalfa crees, avocado, orange & soy dressing (vg)	15
<b>Tuna Tartare</b> , avocado, sesame seed, crème fraiche, wonton	13
<b>Slow Cooked Beef Brisket</b> , honey mustard, piccalilli (df)	14

## Eve x Patrón

*Embark on a sensory journey with our exclusive Patrón cocktail menu. Experience innovative blends and bold flavours, meticulously crafted to tantalize your taste buds.*

### **The Earl of Mexico - 16**

*Patrón Añejo tequila, Noilly Prat, Campari, Cocchi Rosa*

### **Torrea-Dora - 15**

*Patrón silver tequila, Crème de Pêche, lime juice, agave*

### **Paloma Sour - 14**

*Patrón reposado tequila, grapefruit, egg white, agave, lime juice*

## Mains

<b>Hand stretched pizza</b> , tomato, buffalo mozzarella, pepperoni, chilli jam	16
<b>Crispy chicken thighs</b> , Asian slaw, kimchi, Japanese mayo, BBQ sauce	18
<b>Wagyu Burger</b> , cheddar cheese, pineapple jam, French fries, Asian slaw	19
<b>Kofta</b> , beef, bacon, pickled cucumber, sumac red onion, mint, yoghurt	16
<b>Seabream fillets</b> , tabouleh, spicy salsa verde (df)	28
<b>Scottish salmon</b> , crushed new potatoes, asparagus, béarnaise sauce (gf)	23
<b>Spicy cauliflower</b> , carrot purée, Asian glaze, crispy onions (vg, df)	14
<b>Celeriac steak</b> , celeriac & turmeric purée, yakitori sauce, crispy wild rice (vg, gf, df)	12
<b>Gilmour's 10 oz Sirloin</b> , chimichuri, French fries (gf, df)	35
<b>Poke bowl</b> , sea trout, sushi rice, avocado, pickled cabbage, cucumber, cherry tomato, sriracha mayo	17

## Sweet Treats

<b>Pick me up tiramisu</b> , lady fingers, Amaretto, We Love Coffee espresso (v)	9
<b>Basque cheesecake</b> , cherry compote (v)	7
<b>Chocolate mousse</b> , labneh blueberry compote, sesame tuille (v)	9

## Sharers

<b>East Coast Cure charcuterie board</b> Black garlic & oloroso sherry salami, salami picante, whisky oak smoked chorizo, porcini & truffle salami	25
<b>I.J. Mellis cheese board</b> Taleggio cheese, French Bric, Manchego cheese, Scottish goat's cheese, Yorkshire Blue, quince, oat cakes	20

## Menabrea Supper Club Wednesday's

*Enjoy a small plate of the secret recipe of chef's Giulio's Nona's carbonara alongside a chilled pint of Menabrea.*

**18:00 till 20:00 / only 10**

Vegetarian [V] | Vegan [VG] | Dairy Free [DF] | Gluten Free [GF]

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a 12.5% service charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.

Eve



## Bubbles

### Belstar, Prosecco, NV

Veneto, Italy  
*Fruity, fun and floral*

### Harlot Brut Rosé

Kent, England  
*A fruity bomb of strawberries, red apples & pears*

### Palmer & Co, Brut Reserve NV

Champagne, France  
*Orchard fruits & biscuity notes mingle to evoke apple pie in a glass*

### Moët & Chandon Brut Imperial NV

Champagne, France  
*Golden straw yellow with green highlights*

### Moët & Chandon Rosé, Brut Imperial

Champagne, France  
*Pink with amber highlights*

## White

### Reign of Terroir, Chenin Blanc 2022

Swartland, South Africa  
*If you enjoy a fruit salad but with a little extra kick, this may be just the wine for you*

### Riff, Pinot Grigio

Trentino-Alto Adige, Italy  
*Best enjoyed in an Italian garden with a lemon tree, but Edinburgh will do*

### Journey's End 'Haystack', Chardonnay 2021

Stellenbosch, South Africa  
*Bright and fun with a gentle kiss of oak*

### Pulpo, Albariño 2022

Galicia, Spain  
*Zippy & mineral - a real mouth-watering treat*

### Petaluma 'Hanlin Hill' Riesling 2020

Clare Valley, Australia  
*A bracing combo of kiwi, green apple & flinty minerality. A new world wine to change the hearts & minds of old world fanatics*

### Te Muna, Sauvignon Blanc 2022

Martinborough, New Zealand  
*The palate shows an abundance of fruit intensity. Sophisticated and moreish.*

125ml | BTL

9 | 45

11 | 54

80

14 | 85

125

175ml | BTL

7.25 | 30

8.5 | 35

9.5 | 40

11.5 | 48

75

13 | 55

## Red

### Reign of Terroir, Pinotage 2020

Swartland, South Africa  
*A punchy example of that ripe succulent berry character that helped to put South African wines on the map*

### El Cuyo, Malbec 2019

Mendoza, Argentina  
*Argentinian Malbec needs no introduction, but this drop is sure to leave an impression*

### Journey's End, Pastor Blend, Cabernet Sauvignon, Merlot 2018

Stellenbosch, South Africa  
*An attractive smoky fruit character on the nose, rich and plummy on the palate, this is juicy and very drinkable!*

### Luis Felipe Edwards 'Gran Reserva' Cabernet Sauvignon 2018

Mendoza, Argentina  
*This wine holds back no punches, a heavyweight champion in the making*

### Some Young Punks 'The Squids Fist' Shiraz/Sangiovese 2020

Clare Valley, Australia  
*Turning old world tradition on its head in favour of the weird & wonderful*

### Cloudy Bay, Pinot Noir 2020

Marlborough, New Zealand  
*From a winery that put Marlborough on the map, an iconic offering of new world Pinot*

## Rose

### Pez de Rio, Garnacha/Syrah 2020

Aragon, Spain  
*Fresh & floral, picnic vibes turned up to eleven*

### Sacha Lichine 'The Pale' Syrah/Grenache/Cinsault 2022

Côtes de Provence, France  
*Believe the hype, the secret to this rosé's success is that spellbinding nose of dried flowers*

175ml | BTL

7.25 | 30

8 | 32

9.5 | 40

45

12 | 50

90

175ml | BTL

7.25 | 30

12 | 50

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