



SARNIES

CRISPY CHICKEN BLT // 7.5

HAM & CHEESE TOASTIE // 6.5

FISH FINGER BUTTY // 7



NIBBLE

MARINATED OLIVES // VG, GF // 4
Tomato oil + rosemary + chilli

SPICED HUMMUS // VG // 6
Warm pitta + olives + sumac

GARLIC FLATBREAD // VG // 5
Garlic & parsley butter

TAPAS

KOREAN FRIED CHICKEN // 8.50
Panko crust + Korean BBQ sauce

SALT & PEPPER SQUID // GF, DF // 8.95
Chilli coriander dipping sauce + lime

PRAWNS & CHORIZO "PIL PIL" // DF, GFO // 10
Chorizo + tomato + garlic + flatbread

BAKED GOATS CHEESE // V, GFO // 10.50
Tomato sauce + Agro-dolce peppers + bread

HALLOUMI SAGANAKI // GF, V // 9
Seasonal honey + sesame seeds + oregano

BULGOGI CRISPY BEEF // GF, DF // 9.95
Stir-fried vegetables + spicy Ssamjang

PATATAS BRAVAS // V, GF, DF, VGO // 7.5
Fried potatoes + tomato sauce + aioli

LAMB KOFTA SKEWERS // GF, DF // 11.5
Muhammara + pomegranate glaze



TANDOORI FISH // GF // 10.5
Marinated fish + cucumber raita

BIG BANG CAULIFLOWER // V, DF // 7.5
*Grilled cauli + chillies + spring onion
+ 'big bang' mayo*

CHIPOLATAS // DF // 8
Ale + honey mustard glaze



SUNDAY ROAST

*Served on Sundays, all day,
until sold out!*

CHOICE OF ROAST MEATS, WITH
TRADITIONAL GRAVY // 17.5

CAULIFLOWER STEAK WITH
SPICED TOMATO SAUCE // V // 15.95

*Served with Yorkshire pudding + roasties +
stuffing + seasonal veg*

MAINS

FISH & CHIPS // DF // 16
*Beer-battered white fish + triple cooked chips
+ Manchester caviar*

EDEN GRAND BURGER // VO // 15
*Brioche bun + Angus burger + bacon +
cheddar + pickles*

FISHERMAN'S LINGUINE // 17
King prawns + salmon + white wine sauce

CHICKEN MAKHAN CHARA // GFO // 14
Nepalese-style butter chicken curry + rice

CHICKEN "PARM" // 14
*Crispy chicken breast + Marinara sauce +
Buffalo mozzarella + Parmesan*

PASTA ALLA VECCHIA BETTOLA // VG // 14
Tomato vodka sauce + Rigatoni

SIDE

GREEK SALAD // V, GF, VGO, DFO // 7
Feta + tomatoes + olives + cucumber

TRUFFLE & PARMESAN POTS // V, GF // 6.5
Crispy roast potatoes + truffle + Parmesan


STIR FRIED BROCCOLI // V, GF, DF // 7
Sugar Snaps + Miso & ginger glaze + coriander

SLAW // V, GF, DF // 5
Seasonal vegetable coleslaw

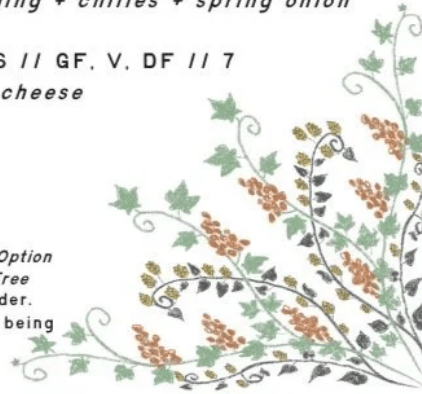
FRIES // GF, VG // 4.95
Sea salt ~~or~~ rosemary sea salt ~~or~~ naked

CHINESE SALT & PEPPER FRIES // GF, VG // 5.95
Salt and pepper seasoning + chillies + spring onion

POUTINE CURRY FRIES // GF, V, DF // 7
Butter curry sauce + cheese



V - Vegetarian, VG - Vegan, VGO - Vegan Option Available, VO - Vegetarian Option Available, DF - Dairy Free, DFO - Dairy Free Option Available, GF - Gluten Free
Please inform our team if you are allergic to any food items before you order.
We cannot guarantee the absence of allergens in our dishes, due to all food being produced in a small kitchen that contains allergens.



EDEN COCKTAILS

BURNING LOVE // 11
Tequila + Passion Fruit + Chilli + Lime

SPICY PINEAPPLE MARGARITA // 12
Tequila + Aloha + Pineapple + Lime

GRACIE'S KISS // 11.5
Hendrick's Gin + Violette Liqueur + Apple + Lime + Cucumber

SUMMER BREEZE // 11
Red Berry Vodka + Cranberry + Maraschino

MANGO BLUSH // 11
Vodka + Pineapple Liqueur + Mango + Lime

PASSIONFLOWER // 11.50
Rum + Passion Fruit + St Germain + Apple

APPLE OF MY EYE // 11.50
Tequila + Manzana Verde + Citrus + Apple

LEMONS & LEMONS // 10.50
Lemon Vodka + Lemon Sugar + Lemon Juice + Orange Liqueur

SPRITZ

APEROL SPRITZ // 10.5
Aperol + Prosecco + Soda

HUGO SPRITZ // 10.5
St Germain + Elderflower + Prosecco + Mint + Soda

STRAWBERRY SPRITZ // 11
Strawberry Puree + Pink Gin + Chambord + Prosecco + Soda

LEMON SPRITZ // 10
Limoncello + Prosecco + Soda

NON-ALCOHOLIC SPRITZ // 6.00
Ask for available flavours

SOFT DRINKS

SAN PELLEGRINO // 4.5

COKE / DIET COKE // 3.95

LEMONADE // 3.50

FEVER TREE TONIC // 3.95

STILL / SPARKLING WATER // 2.5

SODA // 2

CORDIAL // 0.5

CLASSIC COCKTAILS

PORNSTAR MARTINI // 12
Vodka + Passoa + Pineapple + Lemon + Prosecco

FRENCH MARTINI // 11
Vanilla Vodka + Chambord + Pineapple

ESPRESSO MARTINI // 12
Vodka + Kahlua + Coffee + Vanilla

STRAWBERRY DAIQUIRI // 10.25
White Rum + Strawberry Puree + Lime

CLASSIC MARGARITA // 11
Tequila + Cointreau + Lime

MOJITO // 10
White Rum + Fresh Lime + Soda + Sugar Syrup + Mint

BLOODY MARY // 11.50
Vodka + Tomato Juice + Tabasco + Worcestershire Sauce

OLD FASHIONED // 12.50
Bourbon + Brown Sugar + Bitters

NEGRONI // 12
Gin + Campari + Vermouth

SPIRITS

25ML // 50ML

HOUSE GIN // 5.25 // 7.25

PREMIUM GIN // 5.95 // 7.95

PREMIUM SPIRITS // 6.25 // 8.25

VODKA // 5.25 // 7.25

TEQUILA // 5.5 // 7.5

RUM // 5 // 7

LIQUEUR // 5 // 7

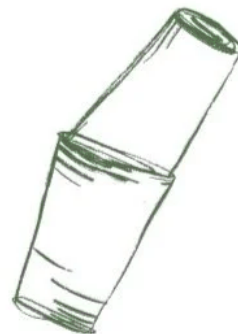
HOT DRINKS

COFFEE // 4

ESPRESSO // 3

BREAKFAST / HERBAL TEA // 3.5

HOT CHOCOLATE // 4.5



175ml // 250ml // 750ml

LOW-INTERVENTION

ORANGE WINE

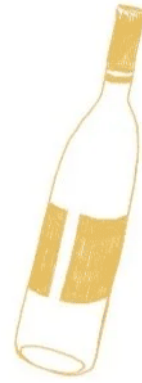
Romania // 6.5 // 9.5 // 28

CHILLED RED WINE

South Africa // 6.75 // 9.75 // 29

PET NAT

South Africa // 10 // 12 // 35



PINK

PINOT GRIGIO BLUSH

Italy // 6.75 // 8.75 // 25

ZINFANDEL

USA // 6.5 // 8.5 // 24

GRENADE CINSULT ROSÉ

France // 6.75 // 8.75 // 26

CÔTES DE PROVENCE ROSÉ

France // 8.5 // 10.5 // 31

RED

JUICY & RIPE

VIDRIADA TEMPRANILLO

Spain // 6 // 8 // 23

MERLOT

South Africa // 6.75 // 8.75 // 25

PINOT NOIR

Chile // 7.5 // 9.5 // 27

MALBEC

Argentina // 8 // 10 // 28

BOLD & SPICY

MONTEPULCIANO D'ABRUZZO

Italy // 6.75 // 8.75 // 25

SHIRAZ

Australia // 7.50 // 9.5 // 27

CRIANZA RIOJA

Spain // 8.50 // 10.5 // 30

CABERNET FRANC

South Africa // 10.75 // 12.75 // 38

FIZZ

PROSECCO // 6.5 // 25

SPANISH CAVA // 8 // 31

CHAMPAGNE // 50



AROMATIC & FRUIT-DRIVEN

CHENIN BLANC

France // 7 // 9 // 26

VERDEJO

Spain // 8 // 10 // 28

SAUVIGNON BLANC

New Zealand // 9 // 11 // 31

ALBARIÑO

Spain // 9.5 // 11.5 // 32

RICH & CREAMY

CHARDONNAY

Chile // 7 // 9 // 26

GAVI DI GAVI

Italy // 8 // 10 // 28

RIOJA BLANCO

Spain // 8 // 10 // 28

VINHO VERDE

Portugal // 9 // 11 // 31

DRAUGHT BEER

EDEN LAGER // 4.5% // 3 // 5.5

CRUZCAMPO // 4.4% // 3.2 // 6.2

VICTORIA MALAGA // 4.8% // 3.3 // 6.3

MENABREA LAGER // 4.8% // 3.2 // 6.2

NECK OIL IPA // 4.3% // 3.5 // 6.5

GUINNESS // 4.2% // 3.4 // 6.4