

Electric House

Menus

Breakfast

available Monday to Saturday, 8am to 12pm and Sunday, 8am to 11.45pm

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

All day

available Monday to Friday, 12pm to 11pm and Saturday 5pm to 11pm

The menu focuses on British and Italian dishes cooked in a wood-fired grill.

Late night

available Thursday to Saturday, 11pm to 1am

Our menu offers a range of dishes, whether it's dinner after dark or just a late-night snack.

Saturday brunch

available every Saturday, 12pm to 5pm

Start your weekend with a Saturday brunch, featuring classics paired with a cocktail or wine.

Sunday roast

available every Sunday, 12pm to 10pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options.

Desserts

available daily, 12pm to 11pm

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

Kids

available daily, 12pm to 6pm

We have a variety of smaller plates for your little ones, featuring all their favourites.

House sample menu



Smalls

- Rock oysters, shallot dressing (234 calories)
- Wood-fired scallops, nduja (302 calories)
- Girolles on toast, chervil (plant based) (329 calories)
- Artichokes, lemon mayonnaise (plant based) (969 calories)
- Raw beef, Westcombe cheddar (731 calories)
- Pumpkin dip, crudites (plant based) (387 calories)

Starters

- Bitter leaves, Ribblesdale goat's cheese (vegetarian) (661 calories)
- Gnocchi, brown crab (673 calories)
- Ricotta, black figs (vegetarian) (504 calories)
- Chicken broth green vegetables (193 calories)
- Sea trout, crudo, gooseberries (439 calories)
- Baby leeks, vinaigrette (plant based) (569 calories)

Mains

- Salt Marsh lamb chops, purple sprouting (1013 calories)
- Sea bass, trombetta courgettes (529 calories)
- Cheeseburger, skinny fries (987 calories)
- Butter lettuce, avocado (plant based) (354 calories)
- Herb fed chicken, rainbow chard (1179 calories)
- Lemon sole, sprout tops (741 calories)
- Old spot pork cutlet, coco beans (1340 calories)
- Sirloin, peppercorn sauce (1045 calories)
- Tagliatelle, delicata squash (plant based) (689 calories)

To share

- Wild Turbot (1 kilo), burnt butter (1514 calories)
- Dry aged bone-in ribeye (1 kilo), peppercorn sauce (2310 calories)
- Both served with a choice of two sides

Sides

- Skinny fries (plant based) (603 calories)
- Wood-fired potatoes (plant based) (287 calories)
- Green salad (plant based) (84 calories)
- Creamed spinach (vegetarian) (236 kcal)
- Purple sprouting (plant based) (135 kcal)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

House sample wine list

Sparkling and Champagne

Prosecco Treviso DOC Luna Argenta, Brut NV (available by glass)
Thienot Brut NV (available by carafe and glass)
Thienot Rose Brut NV
Moet & Chandon Brut Imperial NV (available by glass)
Moet & Chandon Rose Brut Imperial NV
Ruinart Brut NV
Louis Roederer Collection 243 Brut NV
Ruinart Blanc de Blancs Brut NV
Dom Perignon Brut 12

White

Maison Vincent, Languedoc, France (available by carafe and glass)
Pinot Bianco, Quercus, Gorizia, Goriška Brda, Slovenia
Pinot Grigio "Dolomiti", Trovati, Veneto, Italy
Verdicchio di Matelica, Bisci, Marche, Italy
Gavi Di Gavi "La Meirana", Broglia, Piemonte, Italy (available by carafe and glass)
Chablis Domaine Ste Claire, JM Broacrd, France (available by carafe and glass)
Chateauneuf du Pape Blanc, Domaine de Beaufort, France
Chenin Blanc, Kleinkloof, Paarl, South Africa
Picpoul De Pinet, Badassiere, France
Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)
Albarino, Rias Baixas, Serra Estrella, Galicia, Spain
Riesling Langmeil, Eden Valley, South Australia
Sancerre 'Croix du Roy', Lucien Crochet, Loire, France
Grillo, Feudo Arancio, Sicily, Italy (available by carafe and glass)
Torrantes Riesling, Amalaya, Salta, Argentina
Chardonnay, Cycles Gladiator, California (available by carafe and glass)
Chardonnay, 'Arthur', Domaine Drouhin, Oregon
St Aubin, 1er Cru 'Roche Dumay', Colin, Burgundy, France
Chassagne-Montrachet 1er Cru Morgeots, Vincent Morey, Burgundy, France

Red

Maison Vincent, Languedoc, France (available by carafe and glass)
Primitivo, Visconti, Puglia, Italy
Nero d'Avola, Feudo Arancio, Sicily
Pinot Noir, Cycles Cycles Gladiator, California
Aglianico, L'Atto, Basilicata, Italy
Pinot Noir, 'Crimson', Ata Rang, Martinborough, New Zealand (available by carafe and glass)
Nuits St Georges Vieilles Vignes, Michelot, Burgundy, France
Merlot, La Prade, Languedoc, France
Montepulciano d'Abruzzo, Itinera, Abruzzo, Italy (available by carafe and glass)
Chateau Terrefort-Lescalle Merlot, Bordeaux, France
Rioja Crianza, Valdemar, Spain
Zinfandel, Sonoma Coast, Sebastiani, California (available by carafe and glass)
Barbaresco, Prunotto, Piemonte, Italy
Cabernet/Merlot, Buitenverwachting, Constantia, South Africa
Malbec Coleccion, Finca la Colonia, Mendoza, Argentina (available by carafe and glass)
Blacksmith Cabernet Sauvignon, Langmeil, Barossa, Australia (available by carafe and glass)
Chateau Vieille Tour La Rose, St Emilion Grand Cru, France
Othello (Bordeaux Blend) Christian Moueix, Napa Valley, California
Tignanello, Antinori, Tuscany

Rose

Maison Vincent, Languedoc, France (available by carafe and glass)
Lady A Provence IGP, France (available by carafe and glass)
Domaine de Valdition 'Vallon des Anges' Aix en Provence, France
Rock Angel Provence, France (available by carafe and glass)
Chateau D'esclans, Provence, France