

THE GOOD EGG

NOSHES

- House pickle + ferment plate 3
- Marinated Cerignola olives 5
- Lamb, bay + lemon chorizo 5
- Beetroot devilled eggs 4
- Spiced nuts 4

BREAD + DIPPING

- Dusty Knuckle sourdough, date butter 3.5
- Fluffy pita, tahini + olive oil 3.5
- Flatbread, honey + za'atar 3.5
- Cornbread, zhoug + honey butter 4
- House labneh, pumkin seed, preserved lemon + chilli 4
- Green whipped feta, crispy chickpeas 4
- Marinated aubergine, tahini + pine nuts 4.5
- Pumpkin hummus + pickled mushrooms 4.5

PLATES

MEAT

- Za'atar fried chicken thighs, chilli honey + pickled slaw 9.5
- Filfel lamb chop, Aleppo pepper + zhoug 12
- Mutton shawarma, tahini, pink kraut + pickled chilli 16.5

VEG

- Dak dak salad: radish, Datterini tomatoes + pomegranate 7
- Tahini-cheese cauli + pomegranate onions 9
- Skin-to-seed squash, red harissa + dill oil 7
- Aubergine shawarma, zhoug, labneh + crispy chickpeas 12
- Batata harif 5.5

FISH

- Pastrami trout lox, seeded rye crackers + caper schmear 9
- Grilled mackerel, preserved fennel + garlic yoghurt 11
- Orange + juniper octopus, braised lentils + zhoug 16

IT IS WHAT IT IS

Let our chefs guide you through the menu.
£40 per person, including fizz. *Min 2 people.*
Please inform your server of any dietary requirements and let the feast begin.

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Prices include VAT. A discretionary 12.5% service charge will be added to your bill, with all gratuities managed by the staff.

If service hasn't been up to scratch don't hesitate to ask for it to be removed. Please speak to your server about the ingredients in your meal when making your order and inform them of any allergies or intolerances. We cannot guarantee that our food is free from nuts or other allergens. The whole team are really proud of the dishes on today's menu and love sharing them with you. As such, we prefer not to make alterations but will always do our best to accomodate dietary requirements.