

THE GOOD EGG

NOSHES

House pickle + ferment plate 3
Beetroot devilled eggs w/ crispy chicken skin 4
Marinated Cerignola olives 5

BREAD + DIPPING

Dusty Knuckle sourdough + date butter 3.5	Green whipped feta w/ crispy chickpeas 4
Flatbread, honey + za'atar 3.5	House labneh + toasted pumpkin seed relish 4
Fluffy pita, tahini + olive oil 3.5	Marinated aubergine, tahini + pine nuts 4.5
Cornbread, zhoug + honey butter 4	Pumpkin hummus + pickled mushrooms 4.5

PLATES

MEAT

ZFC: za'atar fried chicken thighs,
pickled slaw + chilli honey 10
Filfel lamb chop, aleppo pepper + zhoug 12
Mutton shawarma, tahini, pink kraut + pickled chilli 16.5

VEG

Tahini cauli cheese + pomegranate onions 9
Aubergine shawarma, zhoug, labneh + crispy chickpeas 12
Skin to seed squash, red harrisa + dill oil 7
Dak dak salad: radish, datterini tomatoes + pomegranate 7
Batata harif 6.5

FISH

Pastrami trout lox, seeded rye crackers + caper schmear 9
Saffron, orange, yoghurt + almond fish tagine
w/ buckwheat + crispy onions 14
Orange + juniper octopus, braised lentils + zhoug 16

IT IS WHAT IT IS

Let our chefs guide you through the menu.
£40 per person for the whole table 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 and 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 we will always do our best to accommodate your dietary requirements.