



BRUNCH

Green Shakshuka 16

Spiced lentils, spinach, baked eggs, garlic yoghurt
+ garlic pita

** Available vegan with Aubergine + tahini*

add fried halloumi OR feta 4.5

add Lamb shawarma 7

Hash;

Crispy potatoes, spiced onions, crispy capers,
house pickles + fried egg topped w chilli flakes

Choose from:

Lamb + amba mayo 18.5

Smoked haddock + amba mayo 16

Feta + vegan nduja 14.5

Good Egg Granola 9

Ginger + orange poached plums,
blackberry + vanilla syrup, yoghurt
[dairy free option available]

***£1 from this dish will be donated to War Child
via 'Work For Good'**

Extras;

Streaky bacon 4 / Lamb shawarma 7 / Fried egg 2.5 / Fudgy egg 2.5

SARNIES

*Add home fries to any pita +4

Sabih

Pita stuffed with fried aubergine, fudgey eggs,
tahini, amba, dak dak, pickles + zhoug 14.5

*- Available vegan (no egg) or free from gluten
(as salad)*

Bacon + Date Pita

smoked streaky bacon, fried eggs, amba, date jam
+ coriander 12.5

Falafel pita

Green falafel, hummus, amba, dak dak + pink
pickled turnip (ve) 14

- Available free from gluten (as salad)

Reuben

Cheddar, mustard, garlic & dill kraut, Russian
dressing + crispy onions

Sliced Salt beef 15 / Smokey oyster mushrooms 13
add fried egg +2.5

SIDES

Pita, oil, za'atar (ve) 3.5

Cornbread, honey butter, zhoug 7

Squash hummus, pumpkin seed relish,
pickled chilli (ve) 6

House pickle plate (ve) 6.5

Hawaij home fries, amba mayo 6.5

Fried halloumi, thyme honey, za'atar 8

Dak Dak salad (ve) 7

KIDS PLATES (Under 12's only)

Kids tray - fudgey egg, cucumber,
hummus, seasonal fruit + pita 7

Cheese pita toastie 5.5

Yoghurt, seasonal fruit, honey 4

SWEET THINGS

Babka - chocolate / cinnamon 4

Brownie - New York cheesecake 4.5 (gf)

Cookie - Choc, brazilnut, miso 2.5 (ve)

French toast sticks

cinnamon sugar, caramel dip 7.5

Babka semi freddo 7

toasted babka crumb, chocolate ice
cream, sesame sea salt caramel

If you have any food allergies or dietary requirements, please let your server know. Due to shared cooking platforms we cannot guarantee that some cross contamination may not occur + therefore cannot guarantee dishes and drinks are allergen free. Prices include VAT. A discretionary service charge will be added to your bill, with gratuities shared among The Good Egg team.

DRINKS

HOT

Dbl Espresso / Long Black **3.2**
Flat White / Latte / Cappuccino **3.5**
Hot Chocolate /Mocha / Chai **4**
Tea;
English Breakfast | Green | Herbal **2.75**
Oat milk + Decaf available

SOFTS

Fresh Orange/ Apple juice **3.5**
Zak's Kombucha - Seasonal **6**
Karma cola / sugar free Karma cola **4**
Tonic / Soda **3**
Ginger Beer **4**
Still or Sparkling water - **3/5.5**

HOUSEMADE SOFTS 5

Mint Limonana
Virgin Mary
Sour Cherry Soda

SPEED DATE SMOOTHIE 7

Banana, date, tahini, oat + dbl espresso

WINE

Sparkling

Diorama Cava Brut - Spain 8/35

White

Adaras Lluvia, Sauvignon Verdejo 6/8/28

Skin Contact

Waas Semillon, South Africa 6.5/8.5/30

Red

Escapada, Vinho Tinto, Lisboa, Portugal
6/8/28

BEERS

Birra Moretti Lager 4.5% 330ml 5
Cruzcampo 4.4% 440ml 5

Curious Kentish apple cider 5.2% 6

NORTHDOWN BREWERY MARGATE

Northdown Lager 4.5% 330ml 6
Squidly Diddly Hazy IPA 5.8% 440ml 7
Dune Buggy Table Beer (GF) 3.8% 440ml 7

LOW / NO

Lucky Saint 0.5% 6
Zak's Kombucha "Citrus Hops" 6

COCKTAILS

Pickleback 5

Bourbon + a shot of pickle brine

Bloody Mary/ Maria 9.5 (virgin mary 5)

vodka/tequila + preserved lemon spice mix, tomato

Mimosa 9

Cava brut nature, fresh orange

Hard Limonana 9.5

Vodka or gin w limonana syrup, soda, mint

Negroni 9.5

Gin, martini rosso, campari

Sour cherry + rose campari spritz 10

Campari, sour cherry syrup, rose water, cava, soda

