THE CRAZY GOOSE

CHARCOAL ROTISSERIE



THE SUNDAY ROAST

With crispy smashed potatoes, seasonal vegetables, roasting-tray gravy.

Whole Crazy Chicken for two to share	52
Half Crazy Chicken 48-hour marinade, charcoal	26
Pomegranate glazed rotisserie lamb shoulder	30 / 60
Roast cauliflower steak green goddess, toasted hazelnuts VG	18
Kids Roast Chicken	12

OR FROM THE CHARCOAL ROTISSERIE

Marinated 48 hours, turned slowly over charcoal, served with burnt green chillies.
Make it a meal and we add house pickles, garlic toum and french fries.

	BIRD	MEAL
Whole Crazy Chicken for two to share	40	58
Half Crazy Chicken	20	29

Add Merguez sausage +7

SNACKS

Seasonal house pickles VG 3.5

Flatbread V 4
sesame brown butter

Marinated mixed olives VG 4.5
marjoram, crushed walnuts

Pressed pickled cucumber 5
taramasalata, toasted rye, Aleppo crumb

Black chickpea hummus VG 6.5
caramelised miso onions, coconut yoghurt

Fire-roasted red peppers VG 7
smoked almonds, pomegranate

Whipped feta V 7.5
Persian pistachios, dill, chilli oil

SKEWERS

Amba chicken thigh 7
aji Verde

Spiced cuttlefish & lamb merguez 9
romesco, lemon

Harissa oyster mushrooms V 6
parsley sauce

Lamb kofta 7
ezme, vine leaf salsa Verde, Aleppo chilli

SMALL

Grilled hispi cabbage V 8
green goddess, toasted hazelnuts

Wood-fired halloumi V 7
Urfa honey, fried curry leaves

Spiced beef arayes 10
garlic toum

Falafel V 8
mint yoghurt, pickles

Grilled tiger prawns 12
'nduja, garlic, lemon

Tuna crudo 13
burnt orange, soy, black lime

SIDES

Tomato fattoush salad V 6
chipotle yoghurt, sumac

Crushed fried potatoes 5
harissa ketchup, toum

Charred tenderstem broccoli VG 5
whipped tahini, sesame seeds

French fries 5
chicken salt

(VG) - VEGAN (V) - VEGETARIAN

Please tell your server about any allergies or dietary requirements. We run an open kitchen and cannot guarantee any dish is free from unintentional allergens. A discretionary 12.5% service charge is added to your bill — 100% goes directly to the team. We are a cashless venue.

THE CRAZY GOOSE
CHARCOAL ROTISSERIE

SHARING MENU

Flatbread sesame brown butter V

Black chickpea hummus caramelised miso onions, coconut yoghurt VG

Pressed pickled cucumber taramasalata, toasted rye, Aleppo crumb

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Grilled tiger prawns ‘nduja, garlic, lemon

Wood-fired halloumi Urfa honey, fried curry leaves V

Amba chicken thigh aji Verde

Lamb kofta ezme, vine leaf salsa Verde, Aleppo chilli

Tomato fattoush salad chipotle yoghurt, sumac VG

Crushed fried potatoes harissa ketchup, toum V

27.5 per person

CRAZY GOOSE COCKTAILS

Athenian Spritz 11
Yoghurt 58&Co London Dry, Preserved Lemon, Cucumber, Mediterranean Tonic

Spicy Zhug Tommy’s Margarita 11.5
Cazcabel Blanco, Charred Habanero & Zhug Agave, Lime

Paloma Sling 12
Papa Salt, Amaro Montenegro, Pineapple, Grapefruit, Strawberry & Basil

Apricot Harissa Julep 12.5
Evan Williams, Apricot Harissa, Lemon, Mint

Lemon & Peppercorn Martini 12.5
Black Peppercorn Ramsbury Vodka, Cocchi Vermouth di Torino, Lemon

More drink options are available, have a look at our drinks menu!



SUNDAY BLOODY MARYS
HOW SPICY DO YOU LIKE YOURS?

13 each

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