

WINE MENU



our wine list features naturally + biodynamically produced wines, all sourced from small artisan growers. All our wines contain very few additives and have no added sulphur.

SPARKLING

DOMINIO DE THARSYS CAVA BRUT NATURE – MACABEU, VALENCIA, SPAIN – 2015 6/32
BELLENDIA – PROSECCO DI CONEGLIANO, ITALY – 2016 8/40

WHITE

PHAROS RIOJA BLANCO – SONSIERRA, SPAIN – 2017 5.5/28
CUVEE MARINE DOMAINE MENARD – COTES D'GASCOGNE, FRANCE – 2017 6/30
DOMAINE PIERRE LUNEAU-PAPIN – WESTERN LOIRE, FRANCE – 2017 6.5/32
GRUNER VELTLINER, ARNDORFER – NIEDEROSTERREICH, AUSTRIA – 2017 8.5/38
TRIPOZ MACON LOCHE CUVEE DU CLOCHER – BURGUNDY, FRANCE – 2016 55
SANCERRE BLANC "LA VIGNE BLANCHE" – FRANCE – 2016 13/58

ORANGE AND SKIN CONTACT

BAGLIO BIANCO – SICILY, ITALY – 2017 7/35
BENIMAQUIAITINAJAS – ALICANTE, SPAIN – 2015 44

ROSE

CHATEAU OLLIEUX ROMANIS – CORBIERES, FRANCE – 2017 6.5/30
CHATEAU D'OLLIERES – COTEAUX VAROIS EN PROVENCE, FRANCE – 2017 7/34

RED

TERRE DE MISTRAL – COTES DU RHONE, FRANCE – 2017 5.5/28
ANTICA ENOTRIA – PUGLIA, ITALY – 2016 6.5/32
CHATEAUX OLLIEUX ROMANIS – BOUTENAC, FRANCE – 2016 7/35
MINERVOIS "LA NINE" – LANGUEDOC, FRANCE – 2015 35
"CUVEE L'ERMETAGE", DOMAIN DE LA CADETTE – BURGUNDY, FRANCE – 2015 35
MUSAR JEUNE – BEKAA VALLEY, LEBANON – 2013 48

DRINKS MENU

HOUSE COCKTAILS

MIMOSA 5

Cava + fresh orange or grapefruit juice

BLOODY MARY 9

our pastrami-spiced classic w/ vodka, gin or tequila

MICHELADA 9

lager, spicy tomato, horseradish

POMEGRANATE MOJITO 9

rum, pomegranate, lime + mint

GRAPEFRUIT MARGARITA 9

tequila, blood orange liqueur + pink grapefruit

SLIVOVITZ NEGRONI 5

plum shrub, gin, Campari

CARDAMOM ESPRESSO MARTINI 9

shaken w/ cardamom syrup + green pistachio

BONE MARROW BOURBON OLD FASHIONED 9

bone marrow washed Wild Turkey, bitters, orange

ROSEMARY G+T 9

Hendrick's, rosemary syrup, Fentimans tonic

BEER *all beers £5*

Freedom, Organic Helles, *Lager* 4.8% 330ml *Btl*

Wild Beer Co, POGO, *Fruit Pale Ale* 4.1% 330ml *Can*

Six Degrees North, Hopocrisy, *Belgian Style Pale* 4.6% 330ml *Btl*

Magic Rock, Fantasma, *Gluten Free IPA* 4.5% 330ml *Can*

Beer 52, He Brew, *IPA* 6.5% 330ml *Can*

Wiper and True, Citra + Rye, *Amber Ale* 5.4% 330ml *Btl*

MEAD

Gosnells Mead, *Mead* 5.5% 750ml 20.40

ALL-DAY DINING
THE
GOOD EGG
LONDON
FOR ALL OCCASIONS

TODAY'S SHRUB

The drinks equivalent of pickling!

We preserve fruit in

*sugar + vinegar + then topped w/
soda or Domain De Tharsys Cava*

3/5

4

PICKLEBACK

*Wild Turkey Bourbon
+ pickle juice*

SOFT DRINKS

Still water 2.8/4

Sparkling water 2.8/4

Franklin & Sons lemonade 3

Franklin & Sons ginger beer 3

Coke/Diet Coke 3