



WINE

Forever a staple of a good tavern, is a good wine list. We work closely with our suppliers to pick some truly delicious wines, both by the bottle and on tap.




SPARKLING

		
Hambledon Classic Cuvée, Hampshire, England	10.00	55.00
Hambledon Classic Cuvée Rosé, Hampshire, England	13.00	70.00
Taittinger Brut Réserve, Champagne, France NV	16.00	90.00
Taittinger Rose, Champagne, France NV		108.00
Pommery Blanc de Blancs, Champagne, France NV		120.00

WHITE

			
Verdejo, Abadia de Aribayos, Spain 2022	7.50	20.00	
Viognier Esprit de Cres Ricard, Languedoc, France 2023	9.00	24.00	38.00
Picpoul de Pinet, Sel et Sable, Languedoc, France 2023	8.75	23.50	37.00
Grenache Blanc, La Loupe, Languedoc, France 2023			32.00
Sauvignon Blanc, Wairau River, Marlborough, NZ 2023	9.50	25.50	39.00
Chardonnay, Chateau Martinolles, Limoux, France 2023	9.95	28.00	42.00
Silvaner, Hans Wirsching, Ibhofen Kalb, Germany 2018	8.90	25.00	38.00
Albert Bichot, Macon Milly-Lamartine, Burgundy 2018			55.00
Roussillon, M. Roux Jr. & M. Chapoutier, France 2017			45.00
Grillo, Gergenti Sicilia, Italy			35.00
Pinot Gris, Mt. Difficulty Bannockburn, 2021			45.00

ROSÉ

			
Cinsault Rosé, Le Paradou, France 2022	7.75	20.50	
Les Gravières Rosé, Domaine Gordonne, Provence NV	8.75	22.50	35.00
Vérité du Terroir, Chateau La Gordonne, Provence, 2022			39.00

RED

			
Pinot Noir, Tacherons, France 2022	7.95	20.50	
Grenache, Le Paradou, France 2022	8.25	21.50	
Cabernet Sauvignon, BrunoAndreu, France 2023	8.50	22.00	34.00
Merlot, Nostros Gran Reserva, Indomita, Chile 2023	9.00	24.00	38.00
Malbec, Sopenia, Argentina 2021	10.25	29.00	44.00
Negroamaro, Pinataro, Puglia, Italy 2022			42.00
Pinot Noir, The Impressionist, North Macedonia 2022			34.00
El Meson Rioja, Gran Reserva, Spain 2016			50.00
Pucino Refosco dal Peduncolo Rosso, Friuli, Italy 2017			48.00
Château Cissac, Haut Medoc, France 2016			59.00
Syrah, Tara, Atacama Valley, Chile 2014			79.00
Cabernet Sauvignon/Merlot, Macula, Navarra, Spain 2015			52.00
Pinot Noir, Rockburn, Otago, New Zealand 2016			65.00
Barbaresco Ryena, Michele Chiarlo, Italy 2019			79.00
Cabernet Franc, Numina, Mendoza, Argentina 2019			59.00
Tempranillo, Expresion, Ribera Del Duero, Spain 2011			89.00

SWEET

		100ml
Gewurztraminer, Leon Beyer, Alsace, France 2017		8.00
Domaine Lerys, Muscat de Rivesaltes, France		8.50

PORT

		75ml
Taylor's 20 yo, Portugal		11.00
Taylor's Late Bottled Vintage 2018, Portugal		9.50

TODAY'S BEER OFFER

Needing little introduction, as a nation we do love our beer. As well as our very own, The Wigmore Saison, brewed by craft brewery Yonder, we work closely with a select group of craft breweries to bring you an ever changing and exciting list of some of the best beers Britain has to offer!

KEG

Soho Lager 4.5%	7.00
Estrella Damm 4.6%	7.00
Kronenbourg 1664 Blanc 5%	7.00
Guinness 4.2%	7.00
Slow Brew Hofmeister Helles 5%	7.00
The Wigmore Saison 5.1%	6.75
Siren Lumina Session IPA 4.2%	7.25
Soho American Pale Ale 4.4%	7.25
Deya Steady Rollin Man Pale Ale 5.2%	7.50

CASK

Brakspear Gravity Bitter 3.4%	6.75
Rosie's Pig Cloudy Apple Still Cider 4.2%	6.75
Timothy Taylor's Landlord Pale Ale 4.3%	6.75

All keg and cask beer listed by pint unless indicated

BOTTLES & CANS

Rothaus Radler 0.0%		5.75
Noam Lager 5.2%	340ml	6.50
Shandy Shack IPA Shandy 2.8%		6.00
Shandy Shack Elderflower Top 2.5%		6.00
Guinness Zero 0.0%		7.00
Showerings Cider 6.8%	375ml	7.00
Big Drop Paradiso IPA 0.5%		5.75
Big Drop Pale Ale 0.5%		5.75
Rothaus Pils 0.0%		6.00

All cans and bottles 330ml unless indicated

BAR SNACKS

XXL stovetop 3 cheese and mustard toastie (1281 kcal)	13.50
Masala spiced scotch- egg, dahl relish (395 kcal)	7.50
Fat chips, Bloody Mary salt (362 kcal)	6.50
Buttered crumpets, steamed cock crab (229 kcal)	8.50
Caponata, focaccia, plant based feta (462 kcal)	7.00
Aloo tikki, spiced yoghurt, tamarind chutney (340 kcal)	6.00
Fried Cornish Squid ,home made "xo" (323 kcal)	8.00
Mixed Nuts (793 kcal in 120g)	4.50
Hickory Smoke Almonds (574 kcal in 100g)	4.25
Wasabi Peas (450 kcal in 100g)	3.25
Mini Chilli Crackers (584 kcal in 100g)	3.50
BBQ Corn (450 kcal in 100g)	3.25
Senbei Japanese Crackers (380 kcal in 100g)	3.25
Crisps (212 kcal in 40g)	2.50

Our kitchen is open 12-4pm and 5-9pm

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. Information about ingredients is available upon request.



* The measure for the sale of gin, rum, vodka and whisky on the premises is 50ml, 25ml measure available upon request.

Adults need around 2000 kcal a day. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

TAVERN SIGNATURES

These drinks represent a journey in the world of cocktails from a historic point. Whilst creating these drinks, various techniques have been used, ranging from the basics to advanced innovations such as classic english technique which is used to clarify milk and dates back to 17th century.

Black Opium Martini	14.00
Cariel Vanilla vodka, Disaronno, cherry, coffee	
Dr. Watson	12.00
Bulleit bourbon, turmeric, ginger, honey, lemon, lemongrass	
Daisy Field	13.00
Chamomile infused Wigmore gin, honey, bergamot	
Sassy Mango	14.00
Casamigos tequila, mango, lime, agave syrup, tabasco	
A Flying Scotsman	12.00
Tanqueray London Dry, Crème de Cacao, Lillet Blac, lime leaf, lime cordial	
Bitter Sweet Symphony	12.00
Campari, Dolin red vermouth, Maraschino, cherry, lemon, cherry and plum soda	
Earl Grey Negroni	13.00
Tanqueray London Dry, Italicus aperitivo, Noilly Prat dry vermouth, bergamot aroma	
Foot Fault	12.00
Pimm's #1, Disaronno, passion fruit, Angostura bitters, lemonade	

CUP OF PUNCH

From millennia-old ritual of Wassail bowls celebrating the harvest to punches liberally drunk in 16th Century taverns, this evolving drink is woven into the very fabric of British food and drink history. Since modern times sadly allow little time to languish beside a punch bowl, we swiftly serve our own interpretation of historic punches in a Pewter cup.

Mulholland Drive Punch	8.00
Bombay Sapphire Gin, Fernet Branca, cherry, mint, lime cordial	

MOCKTAILS

More than just a cup of juice! Though the term is relatively new, these types of drinks have always been served alongside classic cocktails, and were historically called "Temperance Drinks." Try our specialty concoctions with its own complex and diverse flavor profiles.

Brassy Mango	9.50
Everleaf Forest, mango, agave, lime	
Is Tropical	9.50
Seedlip Grove 42, passion fruit, vanilla, lime	
Professor Moriarty	9.50
Everleaf Forest, turmeric, ginger, lemongrass, lemon	

HOPTAILS

Long before anyone entertained the idea of a Martini, Britain has an ancient history of mixing beer. As the beer scene enters a new and exciting golden age, we think it is high time 'shandies' become a staple quaff once more.

Passionale	12.00
Dark Matter rum, passion fruit, agave, Dijon mustard, Siren IPA	
Port Royal	14.00
Johnnie Walker Black, Taylor's port, Guinness, blackcurrant, blueberry	
Japanese Mule	13.00
Roku gin, lime leaf infused tanqueray gin, St Germain, Kirin Ichiban lager, jasmine, bergamot	

THE GIN & THE TONIC

Although the gin and tonic has long been recognised as a quintessential British serve, it has travelled far and wide, and now faces upstart challenges from popular Mediterranean serves.

Wigmore Gin ~ Rosemary & Black Olive	12.50
<i>The Wigmore London Dry gin, inspired by our own Bloody Mary salt, reflects its traditional and sophisticated character and is paired well with rosemary and olive to highlight various spices.</i>	
No.3 London ~ Grapefruit & Rosemary	12.50
<i>Light and citrusy flavour London Essence Grapefruit and Rosemary tonic water complements a pure, crisp and refreshing No3 London Dry gin, drawing together the precise balance of juniper, citrus and spice.</i>	
Sapling ~ Pomelo & Pink Pepper	12.50
<i>Light and fragrant London Essence Pomelo and Pink Pepper tonic water complements a refreshingly zesty Sapling gin with peppery finish.</i>	
Hendrick's ~ Blood Orange & Elderflower	12.50
<i>Exceptionally well balanced, Hendrick's gin is paired with London Essence Blood Orange and Elderflower tonic water to complete a clean and fresh profile of the gin with the floral finish.</i>	
Seedlip Grove 42 ~ Indian Tonic	9.50
<i>Not only incorporating lemon peel extract, but also notes of aromatic calamansi, cold pressed lime oil and a subtle hint of chinotto of LE Indian tonic with the non-alcoholic spirit Seedlip Grove 42.</i>	

TAVERN LEMONADES

1869's Cooling Cups and Dainty Drinks was the definitive British cocktail book during the golden age of mixed drinks. Aside from the abundance of 'hoptails' and punches, variations of lemonades make clear that whilst often saccharine and artificial nowadays, in the Victorian era this refreshing popular beverage was a matter of pride. Made in house, our soft Tavern Lemonades can also be pleasantly bolstered by a shot of gin of your choosing for a nominal fee, creating a Collins (of sorts).

Grapefruit & Rosemary	6.50
Orange & Cinnamon	6.50
Lemon & Mint	6.50

ICED TEAS

Earl Grey & fresh bergamot	6.00
Jade Sword Green tea, peach & lemon	6.00
Chamomile, passion fruit & honey	6.00