

## WINE

### WHITE ON TAP

Java Blanc, Domaine de Chiroulet, Gascogne, France 2015	5.25	14.50
Grillo, Terre di Chiara, Sicily, Italy 2015	5.65	15.50
Bacchus, Kingscote Vineyards, Sussex, England 2014	8.75	24.00

### RED ON TAP

Tempranillo, Bernado Farina, Castilla Y Leon, Spain 2016	5.75	15.00
Refosco, Vini Stocco, Friuli, Italy 2015	6.00	16.50
Le Grappin, Côtes du Rhône, France 2015	7.25	19.50

### SPARKLING

Prosecco Millesimato, Valdobriadene, Italy NV	7.00	38.00
Fines Rosé, Oedoria, Beaujolais, France NV	7.60	45.00
Chapel Down, Three Graces, Kent, England 2011	9.00	51.00
Perrier-Jouët Grand Brut, Champagne, France NV	10.50	60.00

### WHITE

Chenin Blanc, Aloe Tree, Western Cape, SA 2016	5.50	15.00	21.00
Viognier, Les Bories Blanques, Languedoc, France 2016	6.25	17.00	24.50
Picpoul de Pinet, Sel et Sable, Languedoc, France 2016	7.00	19.00	27.00
Sauvignon Blanc, Wairau River, Marlborough, NZ 2016			30.00
Malvasia, Koslovic, Istria, Croatia 2016			35.00
Chardonnay, Chapel Down, Kent, England 2013			37.00
Grüner Veltliner, Johann Donabaum, Wachau, Austria 2015			40.00
Chablis Saint Martin, Laroche, Burgundy, France 2015			41.00

### ROSÉ

Tempranillo, Castillo Del Moro, La Mancha, Spain 2016	5.50	15.00	22.00
Les Agaces de Val Joanis, IGP Méditerranée, France 2016	8.00	22.00	32.00

### RED

Pinot Noir, Whale Point, South Eastern Australia 2016	6.50	17.50	25.00
Syrah-Grenache, Duché-d'Uzès, Languedoc, France 2015	6.50	18.00	26.00
Merlot, Nostro Gran Reserva, Indomita, Chile 2016	8.00	21.00	31.00
Union Red, Chapel Down, Kent, England 2014			36.00
Negroamaro, Pignataro, Puglia, Italy 2015			35.00
Lanzado Rioja, Bodegas Martinez La Orden, Spain 2014			39.00
Château Sauman, Medoc, Bordeaux, France 2015			42.00
Malbec, Sophenia, Argentina 2015			44.00

### CORAVIN WHITE

Sancerre, MD Henry Bourgeois, Loire Valley, France 2015	16.50
Meursault Limozin, Rene Monnier, Burgundy, France 2014	20.50

### CORAVIN RED

Margaux, Chateau Soussans, Bordeaux, France 2012	22.00
Amarone, Monte del Fra, Veneto, Italy 2008	29.00

Coravin pours an exceptional glass wine without so much as pulling the cork

## 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 local Bermondsey craft brewery Brew By Numbers, we have select European and American beers too.

### KEG

The Wigmore Saison, BBNO 5.5%	2/3pt	4.50
Thornbridge Chiron 5%	2/3pt	4.50
Magic Rock Cannonball IPA 7.4%	2/3pt	5.00
Pilsner Urquell 4.4%		5.50
Estrella Damm 4.6%		5.00
Guinness 4.2%		5.50

### CASK

Thornbridge Lord Marples 4%	5.00
Wild Beer Bibble Pale Ale 4.2%	5.00
Moor So'Hop Ultra Pale Ale 4.1%	5.00
Thistly Cross Traditional Cider 4.4%	5.00

All keg and cask beer listed by pint unless indicated

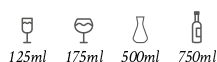
### BOTTLES & CANS

Beavertown Gamma Ray 5.4%	5.50
Beavertown Smog Rocket 5.4%	5.50
BBNO Saison Oyster & Kombu 5.5%	750ml 18.00
Brooklyn Lager 5.2%	355ml 5.50
Buxton Axe Edge IPA 6.8%	6.00
Cloudwater Pilsner Dana 4.7%	440ml 6.50
Forest Road Work Pale Ale 5.4%	5.50
Augustiner Helles 5.2%	500ml 6.50
The Kernel Table Beer 2-4%	500ml 5.50
Lindemans Cassis Lambic 3.5%	375ml 7.50
Magic Rock High Wire Pale Ale 5.5%	5.50
Moor Illusion Black IPA 4.5%	5.50
Siren Broken Dream Stout 4.1%	5.50
Weihenstephaner Hefe-Weissen 5.4%	500ml 6.50
Hawkes Urban Orchard Apple Cider 4.5%	4.90

All cans and bottles 330ml unless indicated

### BAR SNACKS

Fried green olives, veal, oregano	6.00
Masala spiced scotch-egg, 'dahl' relish	5.50
Torta Fritta, chorizo	6.00
XXL stovetop cheese toastie	9.00
Crisp ox-tongue potatoes, anchovy sauce	5.00
Buttered crumpets, steamed cock crab	6.00
Fat chips, bloody mary salt	4.50
Roast red peppers, pickled raisins, crème fraiche	6.00
Four British cheeses from Neal's Yard Dairy	12.00
British cured meats from Cannon & Cannon (to share)	18.00



If you are allergic to any food or drink product, please advise a member of the service team. Information about ingredients is available on request.

## MIXED DRINKS

### CUPS OF PUNCH

*Punches are an important part of British drinking history and, since modern times sadly allow little time to languish beside a punch bowl, we swiftly serve ours in a Pewter cup spritzed with our Tavern soda.*

Deluxe Gin Punch 6.00  
London dry gin, Cointreau, maraschino, raspberry liqueur & EDV, bitters, lemon sherbert

Modern Wassail 6.00  
Somerset Cider Brandy, Pusser's Gunpowder rum, mead, apple, Bob's liquorice bitters, blackberry & rosemary sherbert

### 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.*

Peach & Pineapple Pils 8.50  
Holy Grass vodka, peach wine, fresh pineapple, Pilsner Urquell

The Season of the Witch 8.50  
Bathtub sloe gin, spiced cyser mead, mango, grapefruit, fresh raspberries, The Wigmore Saison

Shaky Pete's Ginger Brew 10.00  
Beefeater gin, ginger syrup, lemon, Thornbridge Lord Marples bitter  
*Pete 'Shakey Pete' Jeary, Hawksmoor Spitalfields, 2010*

Tavern Bloody Mary 9.50  
Spirit of Broadside, cucumber, lemon, tomato, Tavern spices, Guinness

### GIN & TONIC VS GIN TÔNICA

*The classic straight-sided British G&T steps into the ring to challenge the Spanish copa, with new-wave English tonics acting as a referee for a selection of our favourite Mediterranean and British gins to engage in healthy competition.*

Bermondsey Tonic Water 9.50  
*South East London's BTW is an amber coloured, all-natural tonic water created according to a traditional Victorian recipe in order to let the gin shine.*  
Gin Tònica: Rives Special, rosemary, apple, anise, blackberry  
Gin Tonic: Tanqueray No. TEN, lime, grapefruit zest

Square Root London Artemesia Tonic 9.50  
*This unusual tonic from award-winning Hackney ex-brewers Square Root infuses herbs from the Artemesia family (wormwood, tarragon and mugwort).*  
Gin Tònica: Larios 12, lemon, passion fruit, dried hibiscus  
Gin Tonic: Eden Mill Hop Gin, pink grapefruit, passion fruit

Fever Tree Mediterranean Tonic 9.50  
*With a floral aroma and hints of lemon thyme and rosemary, this tonic might help tip the balance towards a Mediterranean-style serve... or perhaps not?*  
Gin Tònica: Gin Mare, thyme, olives, orange  
Gin Tonic: The Botanist, mint, cucumber, raspberry

### LONDON LOVES CLASSICS

*We do enjoy a classic cocktail and, as luck would have it, London has created some of the best. Here are a select few of our favourite London Classics, which we will change up from time to time.*

Hanky Panky for Gin Martini lovers 10.00  
Tanqueray No. TEN gin, Martini Rubino, Fernet Branca  
*Ada 'Coley' Coleman, The Savoy's American Bar, early 1900s*

Carol Channing for Kir Royale lovers 12.00  
Raspberry liqueur & EDV, Champagne  
*Dick Bradsell, 1987*

Toreador for Margarita lovers 10.00  
Olmeca Altos tequila, lime juice, apricot brandy  
*Café Royale Cocktail Book, 1937*

London Calling for Gin Sour lovers 10.00  
Beefeater gin, dry sherry, lemon juice, sugar, orange bitters  
*Chris 'Jepo' Jepson, Milk & Honey, 2006*

Brigadoon for Whiskey Sour lovers 10.00  
Balvenie Caribbean Cask, lemon juice, apricot brandy, orgeat  
*Adam McGurk, The Player, 2010/11*

Colada Nueva for Pina Colada lovers 10.00  
Three rums, passion fruit, mango, coconut, pineapple  
*Michael Butt, Trailer Happiness, 2002*

Treacle for Old Fashioned lovers 10.00  
Skipper rum, sugar, Angostura bitters, apple juice  
*Dick Bradsell, 1999*

### 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 4.50  
Blackberry & Rosemary 4.50  
Ginger 4.50

### WATER

*A £1 donation to Water Aid will be added to your bill for our filtered still and sparkling water, which is otherwise on the house. If you'd rather not support this charity do ask and we will remove the donation without question.*