

## WINE

### WHITE ON TAP

Java Blanc, Domaine de Chiroulet, Gascogne, France 2015	5.25	14.50
Verdejo, Castilla Y Leon, Toro, Spain 2016	6.00	16.50
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, Valdobbiadene, 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, Sopenia, 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

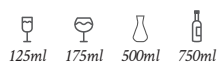


### CORAVIN RED

Margaux, Chateau Soussans, Bordeaux, France 2014	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
Villages Rafiki session I.P.A. 4.3%	2/3pt	5.00
Bohem Sparta Amber lager 5.4%	2/3pt	5.50
Pilsner Urquell 4.4%		5.50
Estrella Damm 4.6%		5.00
Guinness 4.2%		5.50

### CASK

Thornbridge Lord Marples 4%		5.00
Thornbridge Jaipur 5.9%	2/3pt	5.00
Wild Beer Bibble Pale Ale 4.2%		5.00
Thistly Cross Cider 4.4%		5.00

All keg and cask beer listed by pint unless indicated 2/3pt

### BOTTLES & CANS

Magic Rock Fantasma Gluten Free IPA 6.5%		7.50
Beavertown Gamma Ray 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
Umbrella Brewing Ginger Beer 5%		6.50
Forest Road Work Pale Ale 5.4%		5.50
Gosnells Hopped Mead 5.5%		6.50
Augustiner Helles 5.2%	500ml	6.50
The Kernel Table Beer 2-4%		5.50
Lindemans Cassis Lambic 3.5%	375ml	7.50
Beavertown Smog Rocket 5.4%		5.50
Moor Illusion Black IPA 4.5%		5.50
Siren Broken Dream Stout 6.5%		5.50
Weihenstephaner Hefe-Weissen 5.4%	500ml	6.50
Hawkes Urban Orchard Apple Cider 4.5%		5.00
Orbit Nico Koln Lager		6.00
Bohem Jan Amos Czech Pilsner 4.9%	500ml	7.50

All cans and bottles 330ml unless indicated

### BAR SNACKS

Masala spiced scotch-egg, 'dahl' relish	6.25
Baked Burford brown egg, wild mushrooms	6.50
XXL stovetop 3 cheese & mustard toastie	9.75
La Latteria mozerella, pane carasau	7.00
Buttered crumpets, steamed cock crab	7.75
Fat chips, bloody mary salt	5.00
Salt baked onion, Stilton, hazelnut salad	5.00
Devils on horseback	6.50
Grilled sardines, taramasalata, sourdough	6.50
British cured meats from Cannon & Cannon (to share)	19.00

## 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** 7.00  
London dry gin, Cointreau, maraschino, raspberry liqueur & EDV, bitters, lemon sherbet

**Emptying the Banks Punch** 7.00  
Banks 5 & 7 Island rums, Amaro di Angostura, absinthe, lemon sherbet, apple juice, ginger

### 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** 9.00  
Holy Grass vodka, peach wine, fresh pineapple, Pilsner Urquell

**The Blended Union** 10.00  
Amaro di Angostura, cold brew Maraba coffee, mango, honey, The Wigmore Saison  
*Steve Georgiou, The Wigmore, 2017*

**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** 10.00  
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 gins to engage in healthy competition.

**Bermondsey Tonic Water** 10.50  
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 Tônica: Glendalough Wild Botanical, apple, lemon, mint, blackberry  
Gin Tonic: Jensen's Old Tom Gin, lemon, rosemary

**Franklin & Sons Ltd Natural Indian Tonic Water** 10.50  
With a heritage going as far back as 1886 this natural tonic water is highly carbonated to lift and highlight delicate botanicals.  
Gin Tônica: Star of Bombay Gin, lemon balm, orange twist, passion fruit  
Gin Tonic: Prairie Organic Gin, sage, ginger, lemon balm

**Fever Tree Mediterranean Tonic** 10.50  
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 Tônica: Adnams Rising Sun Gin, ginger, lime, lemon grass  
Gin Tonic: East London Liquor Co. Batch No.2, thyme, sage, orange

### 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.

**London Calling for Gin Sour lovers** 10.50  
Beefeater gin, dry sherry, lemon juice, sugar, orange bitters  
*Chris 'Jepo' Jepson, Milk & Honey, 2006*

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

**Toreador for Margarita lovers** 10.50  
Olmecca Altos tequila, lime juice, apricot brandy  
*Café Royale Cocktail Book, 1937*

**Brigadoon for Whiskey Sour lovers** 10.50  
Balvenie Caribbean Cask, lemon juice, apricot brandy, orgeat  
*Adam McGurk, The Player, 2010/11*

**Colada Nueva for Pina Colada lovers** 10.50  
Three rums, passion fruit, mango, coconut, pineapple  
*Michael Butt, Trailer Happiness, 2002*

**Treacle for Old Fashioned lovers** 10.50  
Skipper rum, sugar, Angostura bitters, apple juice  
*Dick Bradsell, 1999*

**Vodka Espresso for Espresso Martini lovers** 12.00  
Grey Goose vodka, coffee liqueur, cold brew coffee, Guinness  
*Inspired by Dick Bradsell, Soho Brasserie, 1985*

### WIGMORE SEASONS

Continuing the tradition of working with seasonal produce and allowing our bartenders to be creative...

**Mulled Over** 11.00  
Spiced mead, sparkling red wine  
*Jordan Sweeney, The Wigmore, 2017*

**The Prime Minister** 10.50  
Somerset five year old cider brandy, Martini Ambrato, honey, Abbott's bitters  
*Steve Georgiou, The Wigmore, 2017*

**Bad Santa's Hard Shake** 10.50  
Fords gin, spiced beer syrup, soft serve ice cream, Christmas pudding  
*Steve Georgiou, The Wigmore, 2017*

### TAVERN LEMONADES

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.