

## WINE

### SPARKLING

|  |   |   |
|--|---|---|
| Prosecco Extra Dry, Millesimato, Colsalizi, Italy 2017 |  |  |
|  | 7.00  | 38.00   |
| Fines Rosé, Oedoria, Beaujolais, France NV             | 7.60  | 45.00   |
| Chapel Down, Three Graces, Kent, England 2013          | 9.00  | 51.00   |
| Perrier-Jouët Grand Brut, Champagne, France NV         | 10.50   | 60.00   |

### WHITE

#### ON TAP

|  |   |   |   |
|--|---|---|---|
| Secateurs' Chenin Blanc, Adi Badenhorst, South Africa 2016 |  |  |  |
|  | 7.50  | 20.00   | 28.00   |
| Macon Villages, Coteaux des Margots, 2016                  | 10.00   | 29.00   | 42.00   |


#### BOTTLE

|  |   |   |   |
|--|---|---|---|
| Picpoul de Pinet, Sel et Sable, Languedoc, France 2016       |  |  |  |
|  | 7.00  | 19.00   | 27.00   |
| Viognier Esprit Cepage Nature, Languedoc, France 2016        | 8.00  | 21.00   | 29.00   |
| Sauvignon Blanc, Wairau River, Marlborough, NZ 2017          |   |   | 30.00   |
| Malvasia, Koslovic, Istria, Croatia 2016                     |   |   | 35.00   |
| Pinot Blanc 'Tradition', Jean-Baptiste Adam, Alsace, FR 2016 |   |   | 35.00   |
| Chardonnay, Chapel Down, Kent, England 2013                  |   |   | 37.00   |
| Chablis Saint Martin, Laroche, Burgundy, France 2016         |   |   | 41.00   |

### CORAVIN

|   |       |       |       |
|---|-------|-------|-------|
| Sancerre, MD Henry Bourgeois, Loire Valley, France 2015 | 16.50 | 45.00 | 74.00 |
| Meursault Limozin, Rene Monnier, Burgundy, France 2014  | 20.50 | 55.00 | 90.00 |

### ROSÉ

|  |   |   |   |
|--|---|---|---|
| Tempranillo, Castillo Del Moro, La Mancha, Spain 2016    |  |  |  |
|  | 5.50  | 15.00   | 22.00   |
| Les Agasses de Val Joanis, IGP Méditerranée, France 2017 | 8.00  | 22.00   | 32.00   |

### RED




#### ON TAP

|  |   |   |   |
|--|---|---|---|
| Tempranillo Joven, Abadia de Aribayos, Spain 2016          |  |  |  |
|  | 5.75  | 15.00   | 21.00   |
| Nero d'Avola, Cantine Volpi Terre, Italy 2016              | 6.50  | 18.50   | 24.00   |
| Beaujolais-Villages, Domaine Damian Coquelet, France, 2016 | 9.00  | 26.00   | 39.00   |

#### BOTTLE

|   |   |   |   |
|---|---|---|---|
| Pinot Noir, Whale Point, South Eastern Australia 2017 |  |  |  |
|   | 6.50  | 17.50   | 25.00   |
| Syrah-Grenache, Duché-d'Uzès, Languedoc, France 2015  | 6.50  | 18.00   | 26.00   |
| Merlot, Nostros Gran Reserva, Indomita, Chile 2016    | 8.00  | 21.00   | 31.00   |
| Union Red, Chapel Down, Kent, England 2015            |   |   | 36.00   |
| Negroamaro, Pignataro, Puglia, Italy 20156            |   |   | 35.00   |
| Lanzado Rioja, Bodegas Martinez La Orden, Spain 2014  |   |   | 39.00   |
| Château Sauman, Medoc, Bordeaux, France 2015          |   |   | 42.00   |
| Malbec, Sopenia, Argentina 2016                       |   |   | 44.00   |

### CORAVIN

|  |   |   |   |
|--|---|---|---|
| Margaux, Chateau Soussans, Bordeaux, France 2014 |  |  |  |
|  | 22.00   | 60.00   | 90.00   |
| Amarone, Monte del Fra, Veneto, Italy 2011       | 29.00   | 78.00   | 145.00  |

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



\* All wines are available in 125ml measure upon request.

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.

## 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 No. 3, BBNO 4.5% | 2/3pt | 4.50 |
| Hawkes Graff Apple Pale Ale 5.4%    | 2/3pt | 5.00 |
| Burning Sky Arise IPA 4.4%          | 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 |
| Thornbridge Hubble 5.2%     | 5.00 |
| Thornbridge Wye 4.7%        | 5.00 |
| Thistly Cross Cider 4.4%    | 5.00 |

### BOTTLES & CANS

|  |             |
|--|-------------|
| Magic Rock Fantasma Gluten Free IPA 6.5% | 6.00        |
| 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        |
| The Kernel Table Beer 2-4%               | 5.50        |
| Lindemans Cassis Lambic 3.5%             | 375ml 7.50  |
| Beavertown Smog Rocket 5.4%              | 5.50        |
| Siren Broken Dream Stout 6.5%            | 5.50        |
| Hawkes Urban Orchard Apple Cider 4.5%    | 5.00        |
| Orbit Nico Koln Lager 4.7%               | 6.00        |

All cans and bottles 330ml unless indicated

## SUNDAYS AT THE WIGMORE

3 course set menu £35.00 per person

Sharing snacks to start  
Choice of main course  
Choice of dessert

Food served from noon till 4pm

## 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 Tónica: 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 Tónica: 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 Tónica: 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  
Olmeqa 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...*

**Sherry Berry** 10.50  
Dry sherry, grapefruit sherbet, pink grapefruit, lemon, raspberry, orange bitters  
*The Wigmore, 2018*

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

**Beets by J** 10.50  
Ketel 1 vodka, ginger syrup, lemon, beetroot, mezcal, soda  
*The Wigmore, 2018*

### TAVERN LEMONADES

Grapefruit 4.50  
Blackberry & Rosemary 4.50  
Ginger 4.50

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