

WINE

WHITE ON TAP

Macabeo, Animas de Bago La Mancha, Spain 2016	5.50	15.00	21.00
Secateurs' Chenin Blanc, Adi Badenhorst, South Africa 2016	7.00	18.50	24.00

RED ON TAP

Tempranillo Joven, Abadia de Aribayos, Spain 2016	5.50	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

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

Grénahe Blanc, La Loupe, Languedoc, France 2016	5.50	15.00	21.00
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

ROSÉ

Grénahe Rose Aromatic, Bruno Andreu, Languedoc, 2017	6.00	17.00	25.00
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
Merlot, Nostro Gran Reserva, Indomita, Chile 2016	7.00	19.00	28.00
Cabernet Sauvignon, Cannonberg, Coastal Region, S.A 2015	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	45.00	74.00
Meursault Limozin, Rene Monnier, Burgundy, France 2014	20.50	55.00	90.00

CORAVIN RED

Margaux, Chateau Soussans, Bordeaux, France 2014	22.00	60.00	90.00
Amarone, Monte del Fra, Veneto, Italy 2008	29.00	78.00	145.00

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 No. 4, BBNO 4.5%	2/3pt	4.50
Spin Botany Gin & Tonic Gose 3.6%	2/3pt	5.00
Thornbridge Green Mountain SIPA 4.3%	2/3pt	5.00
Pilsner Urquell 4.4%		5.00
Asahi Super Dry 5.2%		5.50
Guinness 4.2%		5.50

CASK

Thornbridge Lord Marples 4%	5.00
Wild Beer & Ignition, Summer Riot 4.8%	5.00
Thistly Cross Cider 4.4%	5.00

All keg and cask beer listed by pint unless indicated

BOTTLES & CANS

Big Drop Pale Ale 0.5%	4.50
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
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

BAR SNACKS

XXL stovetop 3 cheese & mustard toastie	9.75
Ham croquetas	5.50
Masala spiced scotch-egg, dahl relish	6.25
Taramasalata, crispy artichoke	6.00
Macaroni cheese sticks, blue cheese dip	5.75
Buttered crumpets, steamed cock crab	7.75
Fat chips, Bloody Mary salt	5.00
Grilled chicken skewers "XO sauce"	5.50
Chorizo, apple sauce, sourdough	6.00
British cured meats from Cannon & Cannon	19.00

Last food orders @ 10pm



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.

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
Bombay Sapphire, Cointreau, Maraschino, pineapple
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

HOP TAILS

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.

Strawberry Lagerita 10.00
Patron Silver tequila, strawberry shrub, Asahi Super Dry lager

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: Sacred Pink Grapefruit gin, pink grapefruit, rosemary
Gin Tonic: Fords gin, orange, lemon, pink grapefruit

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: Silent Pool gin, pear, rose, bergamot
Gin Tonic: Star of Bombay, orange, passion fruit, hibiscus

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: Wayfinder gin, lime, orange, butterfly sorrel
Gin Tonic: Chase GB gin, apple, lemon, ginger

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.

Bramble for Gin Sour lovers 10.50
Bombay Sapphire gin, blackberry liqueur, lemon, sugar
Dick Bradsell, Fred's Club, 1987/88

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

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

Devil's Share for Whiskey Sour lovers 10.50
Woodford Reserve bourbon, orange, lemon, maple syrup,
ginger, bitters
Pete Kendall, Milk & Honey London, 2003

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
Bacardi Ocho 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

WIGMORE SEASONS

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

Eldersherry Smash 10.50
St-Germain Elderflower, dry sherry, lemon sherbet, mint
The Wigmore, 2018

Storm in the City 10.50
Amaro di Angostura, ginger beer, ginger syrup, lime, Wray &
Nephew rum
The Wigmore, 2018

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

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.