

FOOD

10th June 2022

SNACKS

XXL stovetop 3 cheese & mustard toastie (1281 kcal)	14.00
Red pepper hummus, lemon and parsley, padron peppers (162 kcal)	6.50
Masala spiced scotch-egg, dahl relish (395 kcal)	7.00
Buttered crumpets, steamed cock crab (229 kcal)	8.25
Fat chips, Bloody Mary salt (362 kcal)	6.50
Cauliflower cheese croquetas, piccalilli sauce (247 kcal)	6.50

MAINS

Braised lamb pie, mash, mint sauce (1143 kcal)	18.00
Cheeseburger, grilled ox-tongue, crispy shallots (936 kcal)	16.50
Plant-based vegan cheese burger, pickled jalapeño (699 kcal)	16.00
Roast Cornish cod, asparagus, hen of the wood mushroom (543 kcal)	20.00
Burrata from La Latteria, Heirloom tomato salad, pesto (483 kcal)	14.00
Gammon, egg, confit potato, garlic and parsley (489 kcal)	16.50

SIDES

Fat chips, Bloody Mary salt (362 kcal)	6.50
Mixed leaves, mustard (309 kcal)	5.00
Sourdough, Ivy House farm butter (327 kcal)	3.50
Isle of Wight tomato salad, aged malt vinegar dressing (384 kcal)	6.00

DESSERT

Wigmore soft-serve sundae (355 kcal)	6.00
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*If you have any food allergies or intolerances, please let us know before you order.
Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu
items will be completely free from a particular allergen.*

Adults need around 2000 kcal a day

All prices are inclusive of VAT at the current rate

Twitter: @wigmore_london



Facebook: @WigmoreLondon

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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

		
Prosecco Millesimato, Valdobbiadene, Italy NV	8.00	40.00
Gusbourne Brut Réserve, Kent, England 2018	10.00	60.00
Taittinger Brut Réserve, Champagne, France NV	14.50	76.00
Taittinger Rosé, Champagne, France, France NV	18.00	90.00

WHITE

			
Verdejo, Abadia de Aribayos, Spain 2020	7.00	21.00	
Grenache Blanc, La Loupe, Languedoc, France 2020	7.00	19.50	28.50
Picpoul de Pinet, Sel et Sable, Languedoc, France 2021	7.50	21.50	31.00
Viognier Esprit Cepage Nature, Languedoc, France 2020	8.50	22.50	33.00
Wimmer-Czerny, Gruner Veltliner Hauswein, Austria 2019	11.50	30.00	
Sauvignon Blanc, Wairau River, Marlborough, NZ 2021			34.00
Malvasia, Koslovic, Istria, Croatia 20120			35.00
Pinot Blanc 'Tradition', J-B Adam, Alsace, France 2019			37.00
Meursault Limozin, Rene Monnier, Burgundy, France 2019			90.00

ROSÉ

			
Domaine Gondonne, Les Gravières Rosé, France	9.50	25.00	36.00
Vérité du Terroir, Chateau La Gondonne, Provence	12.00	28.00	39.00

RED

			
Pinot Noir, Whale Point, North Macedonia 2020	7.00	19.50	28.50
Merlot, Nostro Gran Reserva, Indomita, Chile 2020	7.50	21.00	29.50
Cabernet Sauvignon, Bruno Andreu, France 2020	8.00	21.00	31.00
Barbarians Gualta Malbec, Mendoza, Argentina 2021	9.00	24.00	
Hectic, BLANKBottleKEG, Somerset West, South Africa	10.00	36.00	
Malbec, Sopenia, Argentina 2019			44.00
Negroamaro, Pignataro, Puglia, Italy 2020			35.00
Lanzado Rioja, Bodegas Martinez La Orden, Spain 2017			39.00

SWEET

	100ml
Muscat, Domaine Lerys, Muscat de Rivesaltes, France	10.00

PORT

	75ml
Taylor's 20 yo, Portugal	12.75

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

Lucky Saint Superior Unfiltered Lager 0.5%	5.50
Sandford Orchard Devon Red Cider 4.5%	5.50
Guinness 4.2%	6.00
Pilsner Urquell 4.4%	6.00
Asahi Super Dry Lager 5.2%	6.00
The Wigmore Saison 5.1%	6.50
Brew Point Alpha West Coast IPA 6.7%	7.00
Siren Suspended In Loral Hazy Pale Ale 4%	6.50
Wanna Go To The Sun Pale Ale 4.6%	6.50

CASK

The Five Points BEST Fuggles Hops Bitter 4.1%	5.00
Thornbridge Lord Marples Bitter 4%	5.00
Vocation Bread&Butter Dry Hopped Pale Ale 3.9%	5.00

All keg and cask beer listed by pint unless indicated

BOTTLES & CANS

Big Drop Pale Ale 0.5%	4.50
Salt Hukaback Pale Ale 5.5%	6.00
Shandy Shack IPA Shandy 2.8%	4.75
Siren Santo Dry-Hopped Lager 5%	6.00
Siren Broken Dream Stout 6.5%	6.00
Siren Lumina Gluten Free Session IPA 4.2%	6.00
Augustiner Helles Lagerbier 5.2%	500ml 7.00
Sandford Orchards Berry Lane Cider 4%	500ml 6.00

All cans and bottles 330ml unless indicated

BAR SNACKS

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Fat chips, Bloody Mary salt (362 kcal)	6.50
Buttered crumpets, steamed cock crab (229 kcal)	8.25
Cauliflower cheese croquetas, piccalilli sauce (247 kcal)	6.50
Mixed Nuts (793 kcal in 120g)	4.00
Smoked Almonds (732 kcal in 120g)	4.00
Wasabi Peas (450 kcal in 100g)	3.00
Crisps (212 kcal in 40g)	2.00

Our kitchen closes at 9pm

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Information about ingredients is available on request.

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 clarification, fermentation, pressure infusion, fat-wash and osmosis. which create unique flavours.

Exotic Old Fashioned	14.00
Coconut oil fat-wash Bulleit Bourbon, pineapple by osmosis, honey, Angostura Bitters	
Apple & Kiwi Fizz	11.00
Spiced Rum Skipper, toasted coconut syrup, ginger ale, apple & kiwi shrub	
“Webb Ellis Cup”	14.00
Casamigos Blanco, orange cordial, lime juice, Tio Pepe, Tepache	

H O P T A I L S

Tankard	11.00
Tanqueray London Dry, Yellow Chartreuse, spiced honey water, lemon juice, lemon balm tincture, The Wigmore Saison	
The Irishman	14.00
Jameson Cask Mate, Aperol, caramel, Martini Rubino, Guinness	

East 8 Hopped Up	11.00
Ketel One, Martini Fiero, Passion Fruit, Pineapple, Lager, Lime Kevin Armstrong, Milk & Honey, 2010 with a Wigmore twist	

BARTENDERS SIGNATURES

Created 2022

Tipple	11.00
Tanqueray London Dry, rosemary, cloves & lemon peel syrup, lime juice, Drambuie	
<i>Drink alcohol, especially habitually, not in excess - Ufuk Yesildag</i>	

Grapefruit Deluxe	11.00
Tanqueray London Dry St. Germain, Aperol, lime juice, grapefruit sherbet, grapefruit juice	
<i>French elderflower liquor, an Italian aperitif, meets a London dry Gin and English Sherbet - Ionut Alex Toporin</i>	

Man-O-War Sting	12.00
Ketel One, infused Sichuan and lemon, Martini Fiero, Franklin & Sons Ltd Pineapple and Almond soda	
<i>Named for the tropical ingredients native to the jellyfish's habitat, as well as the sting like the punch of the citrus - Andrew Watkins</i>	

Grape(fruit) Lightning	14.00
Bulleit Bourbon, lemon juice, grapefruit juice, maple syrup, Peuchard bitters	
<i>Inspired by an Iconic film scene from “Grease”. A bold and warm drink that gives you an electrifying fruity kick - Martin Milodanovic</i>	

The Shogun Stroll	12.00
Ketel One, Tanqueray London Dry , yuzu, Green Shizo leaf	
<i>Ispired by Nijo Castle in Japan. Relax while watching tumbling waterfalls and reminisce about the samurai - Sophia Zaki</i>	

** The measure for the sale of gin, rum, vodka and whisky on the premises is 50ml, 25ml measure available upon 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 Tequila Punch	7.00
Casamigos Blanco, grapefruit sherbet, Maraschino, orange juice, grapefruit bitters	
The Forest Punch	7.00
Bombay Bramble, St Germain, apple juice, apple and kiwi shrub	

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	11.00
<i>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.</i>	
Gin Tonic: Quarter Gin 12% Orange, Grapefruit	
Gin Tônica: Oxley gin, pink grapefruit, lemon peel, mint	

Franklin & Sons Ltd Natural Indian Tonic Water	11.00
<i>With a heritage going as far back as 1886 this natural tonic water is highly carbonated to lift and highlight delicate botanicals.</i>	
Gin Tonic: The Botanist gin, apple, lemon balm, lime	
Gin Tônica: Tanqueray N° Ten Gin, orange, passion fruit, hibiscus	

Franklin & Sons Ltd Ederflower with Cucumber	11.00
<i>Slightly sweet and refreshing tonic water with a hint of cucumber that provides a wonderful and refreshing splash that cuts through the subtle bitterness of quinine.</i>	
Gin Tonic: Inverroche Verdant, sage, camomile, lemon peel	
Gin Tônica: Prairie gin, cucumber, mint, ginger	

The London Essence Grapefruit & Rosemary	9.50
<i>The result is an invigorating, aromatic drinking experience, with a striking taste profile made up of perfectly blended herbal and citrus notes.</i>	
No Alcohol Gin Tonic: Seedlip, mint, rosemary, dry apple	
No Alcohol Gin Tônica: Everleaf Marine, olive, rosemary, bergamot Parfume	

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	4.75
Orange	4.75
Lemon	4.75
Apple & Kiwi	4.75
Pineapple	4.75