

FOOD

SAMPLE MENU 2022

SNACKS

XXL stovetop 3 cheese & mustard toastie	13.00
Dingley Dell pork rillettes, sourdough, cornichons	5.50
Masala spiced scotch-egg, dahl relish	6.50
Buttered crumpets, steamed cock crab	7.75
Fat chips, Bloody Mary salt	6.00
Duck croquetas, aioli	5.75
Caramelised onion hummus	5.50

MAINS

Chicken and leek pie, wholegrain mustard mash	16.00
Cheeseburger, grilled ox-tongue, crispy shallots	15.00
Plant-based vegan cheese burger, pickled jalapeño	15.50
Roast Cornish cod, pesto broth	17.00
Gammon, egg, confit potato garlic and parsley	15.00

SIDES

Fat chips, Bloody Mary salt	6.00
Mixed leaves, mustard	4.50
Sourdough, Ivy House farm butter	3.00

DESSERT

Wigmore soft-serve sundae	5.00
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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.*

Information about ingredients is available on request.

All prices are inclusive of VAT at the current rate

Twitter: @wigmore_london

Facebook: @WigmoreLondon

Instagram: @wigmorelondon

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, Valdobriadene, Italy NV	8.00	40.00
Gusbourne Brut Réserve, Kent, England 2016	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

Grenache Blanc, La Loupe, Languedoc, France 2020	7.00	19.50	28.50
Verdejo, Abadia de Aribayos, Spain	7.00	21.00	
Picpoul de Pinet, Sel et Sable, Languedoc, France 2019	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 2020			34.00
Malvasia, Koslovic, Istria, Croatia 2019			35.00
Pinot Blanc 'Tradition', Jean-Baptiste Adam, Alsace, FR 2018			37.00
Chardonnay, Chapel Down, Kent, England 2015			60.00
Meursault Limozin, Rene Monnier, Burgundy, France 2018			90.00

ROSÉ

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

ORANGE

Malvar Skin Contact, Bodegas, Cinco Leguas, Madrid, Spain	9.00	24.00
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RED

Pinot Noir, Whale Point, South Eastern Australia 2019	7.00	19.50	28.50
Merlot, Nostro Gran Reserva, Indomita, Chile 2019	7.50	21.00	29.50
Cabernet Sauvignon, BrunoAndreu, Languedoc, France 2019	8.00	21.00	31.00
A Desconhecida Castela, Tinto, Lisbon, Portugal	9.00	24.00	
Hectic, BLANKBottleKEG, Somerset West, South Africa	10.00	36.00	
Malbec, Sopenia, Argentina 2018			44.00
Negroamaro, Pignataro, Puglia, Italy 2019			35.00
Lanzado Rioja, Bodegas Martinez La Orden, Spain 2016			39.00
Château Sauman, Medoc, Bordeaux, France 2015			42.00

SWEET

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

Taylor's LBV, 2016, Portugal	9.00	75ml
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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
Verdant Neal Gets Things Done IPA 6.5%	7.00
Gipsy Hill Hepcat Session IPA 4.6%	6.50
Cloak & Dagger Hero HOP Series Amarillo IPA 4.5%	6.50

CASK

Harvey's Sussex Best Bitter 4%	5.00
Thornbridge Lord Marples Bitter 4%	5.00
Rooster Brewing Co. Capability Brown Bitter 4%	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 Elderflower Top 2.5%	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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Masala spiced scotch-egg, dahl relish	6.50
Fat chips, Bloody Mary salt	6.00
Buttered crumpets, steamed cock crab	7.75
Duck croquetas, aioli	5.75
Caramelised onion hummus	5.50
Mixed Nuts	3.75
Smoked Almonds	3.75
Salt & Pepper Chickpeas	2.75
Wasabi Peas	2.75
Crisps	1.50

Our kitchen closes at 9pm

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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

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.

East 8 Hopped Up 11.00

Vodka, Martini Fiero, Passion Fruit, Pineapple, Lager, Lime
Kevin Armstrong, Milk & Honey, 2010 with a Wigmore twist

Banana Bread 11.00

Barcardi Carta Blanca, banana, apricot, maple syrup, bitter ale
The Wigmore, 2021

Shaky Pete's Ginger Brew 11.00

Bombay Sapphire gin, ginger syrup, lemon, Lord Marples
Pete 'Shakey Pete' Jeary, Hawksmoor Spitalfields, 2010

Tavern Bloody Mary 11.00

Spirit of Broadside, cucumber, lemon, tomato,
Bloody Mary salt, 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 11.00

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

Gin Tonic: Wigmore gin, orange peel, mint, lemon

Franklin & Sons Ltd Natural Indian Tonic Water 11.00

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

The London Essence Grapefruit & Rosemary 11.00

The result is an invigorating, aromatic drinking experience, with a striking taste profile made up of perfectly blended herbal and citrus notes.

Gin Tónica: Gin Mare, orange, olive, rosemary

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 11.50

Bombay Sapphire gin, blackberry liqueur, lemon, sugar
Dick Bradsell, Fred's Club, 1987/88

Carol Channing for Kir Royale lovers 13.00

Raspberry liqueur & EDV, Gusbourne english sparkling wine
Dick Bradsell, 1987

Toreador for Margarita lovers 11.50

Patron Silver tequila, lime juice, apricot brandy
Café Royale Cocktail Book, 1937

Devil's Share for Whiskey Sour lovers 11.50

Woodford Reserve bourbon, orange, lemon, maple syrup,
ginger, bitters
Pete Kendall, Milk & Honey London, 2003

Treacle for Old Fashioned lovers 11.50

Bacardi Ocho and Bacardi Negra rums, sugar, Angostura bit-
ters, apple juice
Dick Bradsell, 1999

Vodka Espresso for Espresso Martini lovers 13.00

42 Below vodka, coffee liqueur, cold brew coffee, Guinness
Inspired by Dick Bradsell, Soho Brasserie, 1985

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

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