




WINE

SPARKLING

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

WHITE

ON TAP

Macabeo, Animas de Bago La Mancha, Spain 2016			
Secateurs' Chenin Blanc, Adi Badenhorst, South Africa 2016	6.00	16.00	23.00
Bacchus, Kingscote Vineyards, Sussex, England 2014	7.00	20.00	26.00
	8.75	24.00	34.00

BOTTLE

Picpoul de Pinet, Sel et Sable, Languedoc, France 2016			
Viognier Esprit Cepage Nature, Languedoc, France 2016	7.00	19.00	27.00
Sauvignon Blanc, Wairau River, Marlborough, NZ 2017	8.00	21.00	29.00
Malvasia, Koslovic, Istria, Croatia 2016			30.00
Pinot Blanc 'Tradition', Jean-Baptiste Adam, Alsace, FR 2016			35.00
Chardonnay, Chapel Down, Kent, England 2013			35.00
Chablis Saint Martin, Laroche, Burgundy, France 2016			37.00
			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			
Les Agaces de Val Joanis, IGP Méditerranée, France 2016	5.50	15.00	22.00
	8.00	22.00	32.00

RED

ON TAP

Tempranillo Joven, Abadia de Aribayos, Spain 2016			
Refosco, Vini Stocco, Friuli, Italy 2015	5.75	15.00	21.00
Nero d'Avola, Cantine Volpi Terre, Italy 2016	6.00	16.50	23.00
	6.50	18.50	24.00

BOTTLE

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

CORAVIN

Margaux, Chateau Soussans, Bordeaux, France 2014			
Amarone, Monte del Fra, Veneto, Italy 2011	22.00	60.00	90.00
	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. 2, BBNO 5.7%	2/3pt	4.50
Hawkes Graff Apple Pale Ale 5.4%	2/3pt	5.00
Siren Suspended in Mosaic 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 4.2%	5.00
Thistly Cross Cider 4.4%	5.00

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
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.