

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	8.50	46.00
Gusbourne Brut Réserve, Kent, England 2019	11.00	65.00
Taittinger Brut Réserve, Champagne, France NV	14.00	81.00
Taittinger Rosé, Champagne, France, France NV	19.00	95.00
Pommery Blanc de Blancs, Champagne, France NV		110.00

WHITE

			
Verdejo, Abadia de Aribayos, Spain 2021	7.25	19.50	
Leon Bayer, Pinot Blanc, Alsace, France 2017	7.50	20.00	30.00
Grenache Blanc, La Loupe, Languedoc, France 2021	7.75	21.00	31.00
Viognier Esprit de Cres Ricard, Languedoc, France 2021	8.75	23.50	37.00
Picpoul de Pinet, Sel et Sable, Languedoc, France 2021	8.75	23.50	37.00
Sauvignon Blanc, Wairau River, Marlborough, NZ 2022	9.25	25.00	38.00
Chardonnay, Macon Villages, Burgundy 2021	9.75	27.00	
Gergenti, Grillo Sicilia, Italy 2020			37.00
Malvasia, Koslovic, Istria, Croatia 2021			38.00
Albert Bichot, Macon Milly-Lamartine, Burgundy 2018			50.00

ROSÉ

			
Cinsault Rose, Le Paradou, France 2021	7.50	20.00	
Les Gravières Rosé, Domaine Gordonne, Provence NV	8.50	22.00	34.00
Vérité du Terroir, Chateau La Gordonne, Provence, 2020			39.00

RED

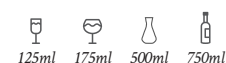
			
Syrah L'Entrepreneur, France 2021	7.25	19.50	
Malbec, Barbarians, Mendoza, Argentina 2021	8.00	23.00	
Cabernet Sauvignon, BrunoAndreu, France 2021	8.25	22.00	33.00
Merlot, Nostros Gran Reserva, Indomita, Chile 2021	8.75	23.50	37.00
Pinot Noir, Whale Point, North Macedonia 2020	8.00	21.00	32.00
Negroamaro, Pinataro, Puglia, Italy 2021			40.00
Malbec, Sopenia, Argentina 2019/2020			43.00
El Meson Rioja, Gran Reserva, Spain 2015/2016			50.00

SWEET

	100ml
Muscat, Domaine Lerys, Muscat de Rivesaltes, France	8.50

PORT

	75ml
Taylor's 20 yo, Portugal	11.00
Taylor's Late Bottled Vintage 2017, Portugal	9.50



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

Brooklyn Pilsner 4.6%	6.25
Estrella Damm 4.6%	6.50
Lucky Saint Superior Unfiltered Lager 0.5%	5.75
Guinness 4.2%	6.50
Asahi Super Dry Lager 5.2%	6.50
The Wigmore Saison 5.1%	6.25
Moonwake 4.2% Pale Ale	6.75
Siren Lumina Gluten Free IPA 4.2%	6.75
Deya Senescence IPA 6.5%	7.25

CASK

Thornbridge Jaipur IPA 5.9%	6.75
Thornbridge Lord Marples Bitter 4.0%	6.00
Timothy Taylor Landlord Pale Ale 4.3%	6.25

All keg and cask beer listed by pint unless indicated

BOTTLES & CANS

Noam Lager 5.2%	340ml	6.00
Salt Hukaback Pale Ale 5.5%		5.75
Shandy Shack IPA Shandy 2.8%		5.00
Shandy Shack Elderflower Lager Top 2.5%		5.00
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
Sandford Orchards Devon Red Cider 4%	500ml	6.50
Big Drop Pale Ale 0.5%		5.25

All cans and bottles 330ml unless indicated

PRIVATE HIRES

Two separate, semi-private areas - *the Snug and the Green Room* - have been incorporated into the space available for private bookings, ideal for groups and special occasions.

When you reserve either space your guests will enjoy the great beer, wines and cocktails as well as delicious bar snacks with tasty treats such as the XXL cheese toastie or masala spiced scotch-egg.

For enquiries, please contact:
tilon.wigmore@langhamhotels.com

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.

Information about ingredients is available on request.

BLOODY MARY STATION

Build Your Own Bloody Mary 12.00
bottomless 25.00*

Ketel One vodka with tomato juice + lemon juice, honey syrup, Worcestershire sauce, tabasco, BBQ sauce, celery bitter, Wigmore Bloody Mary salt, black pepper, cornichons, fresh celery, olives, caper berries, feta cheese.

**Select any hot breakfast dish and enjoy unlimited Bloody Mary cocktails for 90 minutes. Bottomless Mimosas are available too.*

BREAKFAST MENU

served Wednesday to Sunday from 8am - 11am

Tavern Breakfast - 2 eggs any style, cumberland link, 15.00
smoked bacon, fried slice, white pudding,
mushrooms, roast tomato (904kcal)

Breakfast stovetop toastie, fried egg, red leicester, 12.00
maple bacon, hot sauce (647kcal)

Scottish smoked salmon, buttered crumpet, chive, 14.00
soured cream (425kcal)

Rice pudding pancakes, banana, golden syrup 11.00
(636kcal)

Smoked haddock kedgerree, saffron pilau rice, 14.00
poached egg (264kcal)

"Mushrooms on toast", spinach, chives and marmite 12.00
sour dough toast (ve) (223kcal)

Yorkshire rhubarb and hazelnut overnight oats (ve) 7.00
(433kcal)

Poached apricots, Bermondsey honey, granola, 8.00
greek yogurt (648kcal)

Almond croissant (648kcal) 5.00

SIDES 4.00

Cumberland link (350kcal)

Avocado (201kcal)

Smoked bacon (175kcal)

Roast cherry vine tomato (65kcal)

Button mushrooms (65kcal)

White pudding (105kcal)

Plant-based sausage (238kcal)

Plant-based bacon (167kcal)

Baked beans (155kcal)

TAVERN MORNING 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.

Passion Fruit Mimosa 11.00

*A sweet & sour twist on a favourite morning cocktail
Prosecco, passion fruit, Peychaud's bitter*

Mango Bellini 11.00

*A tropical variation of your beloved morning cocktail
Prosecco, mango, peach bitter*

Pimm's Dandelion & Burdock lemonade 10.00

*A true British summer star with our special touch
Pimm's, Dandelion&Burdock lemonade, cucumber, mint*

Rose Americano 10.00

*Szechuan pepper infused Campari, Dolin rouge vermouth, rose lemonade
A modern twist on an Italian classic*

Michelada 10.00

*The best way to drink Bloody Mary in the tavern
Estrella Damm lager, tomato juice, Wigmore Bloody Mary sauce*

Coffee Aperol Spritz 12.00

*Another modern take on Italian classic with gentle coffee flavour
Coffee-infused Aperol, premium Indian tonic water, Prosecco*

HOT & COLD BEVERAGES

Coffee by Workshop *from 3.95*

Americano, cafe late, cappuccino, espresso macchiato, flat white

Vibrant and lively in the drinking and the finish, with positive acidity and aromatic characteristics that adds complexity to the cup

Tea by Jing 3.95

English breakfast, Earl Grey, Jade Sword Green, Peppermint leaf, Chamomile, Lemon and ginger

Sourced with integrity and transparency these exceptional teas come from the most prestigious tea growing regions

Tavern lemonades by Wigmore 5.50

Grapefruit & Rosemary, Orange & Cinnamon, Lemon & Mint

Our soft Tavern Lemonades are made in house! In the Victorian era this refreshing popular beverage was a matter of pride

Juices 3.95

Green juice, cold pressed carrot, beetroot, orange, pink grapefruit, apple, cranberry

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All prices are inclusive of VAT at the current rate

A discretionary 12.5% service charge will be added to your bill.