

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

		
Hambledon Classic Cuvée, Hampshire, England	10.00	55.00
Hambledon Classic Cuvée Rosé, Hampshire, England	13.00	70.00
Taittinger Brut Réserve, Champagne, France NV	16.00	90.00
Taittinger Rose, Champagne, France NV		108.00
Pommery Blanc de Blancs, Champagne, France NV		120.00

WHITE

			
Grenache Blanc, La Loupe, Languedoc, France 2023	8.00	21.50	32.00
Viognier Esprit de Cres Ricard, Languedoc, France 2023	9.00	24.00	38.00
Picpoul de Pinet, Sel et Sable, Languedoc, France 2023	8.75	23.50	37.00
Chardonnay, Tacherons, IGP Pays d'Oc, France 2021	9.75	27.00	
Sauvignon Blanc, Wairau River, Marlborough, NZ 2023	9.50	25.50	39.00
Albert Bichot, Macon Milly-Lamartine, Burgundy 2018			55.00
Roussillon, M. Roux Jr. & M. Chapoutier, France 2017			45.00
Riesling, Rolly Gassmann, Alsace, France 2009/2012			49.00

ROSÉ

			
Cinsault Rosé, Le Paradou, France 2022	7.75	20.50	
Les Gravières Rosé, Domaine Gordonne, Provence NV	8.75	22.50	35.00
Vérité du Terroir, Chateau La Gordonne, Provence, 2022			39.00

RED

			
Pinot Noir, Tacherons, France 2022	7.95	20.50	
Grenache, Le Paradou, France 2022	8.25	21.50	
Cabernet Sauvignon, BrunoAndreu, France 2023	8.50	22.00	34.00
Merlot, Nostros Gran Reserva, Indomita, Chile 2023	9.00	24.00	38.00
Malbec, Sopenia, Argentina 2021	10.25	29.00	44.00
Negroamaro, Pinataro, Puglia, Italy 2022			42.00
Pinot Noir, The Impressionist, North Macedonia 2022			34.00
El Meson Rioja, Gran Reserva, Spain 2016			50.00
Ca' Marcanda Promis, Gaja, Toscana 2017			85.00
Château Cissac, Haut Medoc, France 2016			59.00
Pucino Refosco dal Peduncolo Rosso, Friuli, Italy 2017			48.00
Syrah, Tinpot Hut, Hawkes Bay, New Zealand, 2013			59.00

SWEET

	100ml
Gewurztraminer, Leon Beyer, Alsace, France 2017	8.00
Domaine Lerys, Muscat de Rivesaltes, France	8.50

PORT

	75ml
Taylor's 20 yo, Portugal	11.00
Taylor's Late Bottled Vintage 2018, 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

Soho Lager 4.5%	7.00
Estrella Damm 4.6%	7.00
Kronenbourg 1664 Blanc 5%	7.00
Guinness 4.2%	7.00
Slow Brew Hofmeister Helles 5%	7.00
The Wigmore Saison 5.1%	6.75
Siren Lumina Session IPA 4.2%	7.25
Soho American Pale Ale 4.4%	7.25
Deya Steady Rollin Man Pale Ale 5.2%	7.50

CASK

Brakspear Gravity Bitter 3.4%	6.75
Rosie's Pig Cloudy Apple Still Cider 4.2%	6.75
Timothy Taylor's Landlord Pale Ale 4.3%	6.75

All keg and cask beer listed by pint unless indicated

BOTTLES & CANS

Rothaus Radler 0.0%		5.75
Noam Lager 5.2%	340ml	6.50
Shandy Shack IPA Shandy 2.8%		6.00
Shandy Shack Elderflower Top 2.5%		6.00
Guinness Zero 0.0%	440ml	7.00
Showerings Cider 6.8%	375ml	7.00
Big Drop Paradiso IPA 0.5%		5.75
Big Drop Pale Ale 0.5%		5.75
Rothaus Pils 0.0%		6.00

All cans and bottles 330ml unless indicated

BAR SNACKS

XXL stovetop 3 cheese and mustard toastie (1281 kcal)	13.50
Masala spiced scotch- egg, dahl relish (395 kcal)	7.50
Fat chips, Bloody Mary salt (362 kcal)	6.50
Buttered crumpets, steamed cock crab (229 kcal)	8.50
Mixed Nuts (793 kcal in 120g)	4.50
Hickory Smoke Almonds (574 kcal in 100g)	4.25
Wasabi Peas (450 kcal in 100g)	3.25
Mini Chilli Crackers (584 kcal in 100g)	3.50
BBQ Corn (450 kcal in 100g)	3.25
Senbei Japanese Crackers (380 kcal in 100g)	3.25
Crisps (212 kcal in 40g)	2.50

Our kitchen is open 12-4pm and 5-9pm

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. Information about ingredients is available upon request.



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

Adults need around 2000 kcal a day. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

WIGMORE BREAKFAST BUFFET

Kick start your morning with a hearty buffet at The Wigmore Tavern

Full English breakfast buffet 28.00

Continental breakfast buffet 12.00

À LA CARTE MENU

Avocado on toasted sourdough (380 kcal) (ve) <i>roasted Piquillo pepper, plant-based feta</i>	14.00
Breakfast stovetop toastie (647 kcal) <i>fried egg, red Leicester, maple bacon, hot sauce</i>	14.00
Vegan stovetop toastie (626 kcal) <i>vegan cheddar, plant based 'chorizo', caramelised red onion</i>	14.00
Scottish smoked salmon, buttered crumpet (425 kcal) <i>chive sour cream</i>	14.00
2 eggs of your choice with Bloody Mary salt <i>Poached (160 kcal)</i> <i>Fried (196 kcal)</i> <i>add hash browns (326 kcal)</i>	5.00 4.00
Mushrooms on toast (223 kcal) (ve) <i>spinach & chives on Marmite sourdough</i>	14.00
Buttermilk pancakes (550 kcal) <i>marmalade glaze, crème fraîche</i>	11.00
Eggs Benedict (680 kcal) <i>poached Burford brown eggs, crispy bacon & hollandaise on toasted sourdough</i>	14.00
Eggs Royale (717 kcal) <i>poached Burford brown eggs, Scottish smoked salmon, avruga caviar, hollandaise on toasted sourdough</i>	16.00
Bubble & Squeak (415 kcal) <i>fried Burford brown eggs, cabbage & potato patty, picalilli</i>	12.00

MORNING SIGNATURES

Passion Fruit Mimosa <i>A sweet & sour twist on a favourite morning cocktail</i> <i>Hambledon Classic Cuvee, passion fruit & Peychaud's bitters</i>	12.00
Mango Bellini <i>A tropical variation of your beloved morning cocktail</i> <i>Hambledon Classic Cuvee, mango & peach bitters</i>	12.00
Michelada <i>The best way to drink a Bloody Mary at our tavern</i> <i>Estrella Damm lager, tomato juice & Wigmore Bloody Mary sauce</i>	10.00
Bloody Mary <i>The perfect Bloody Mary is a hotly debated topic. Try ours!</i> <i>Ketel One vodka with tomato, lemon juice & Wigmore Bloody Mary sauce</i>	12.00
Mimosa <i>Both casual and festive. It's perfect for any occasion</i> <i>Hambledon Classic Cuvee, & orange juice</i>	12.00
Tavern Lemonades by The Wigmore (Non-alcoholic) <i>In the Vicorian era this popular refreshing beverage was a matter of pride</i> <i>grapefruit & rosemary orange & cinnamon lemon & mint</i>	6.50
Juices <i>green juice cold pressed carrot orange pink grapefruit apple cranberry</i>	from 4.50

HOT & COLD BEVERAGES

Coffee by Workshop from 4.00

Americano | Caffè Late | Cappuccino | Espresso | Macchiato | Flat White

Iced Coffee by Workshop 6.00

Caffè Late with macadamia nut | Caffè Late with salted caramel | Espresso Tonic with grapefruit and rosemary

Tea by Jing 4.00

English Breakfast | Earl Grey | Jade Sword Green | Peppermint Leaf | Chamomile | Lemon & Ginger

Iced Tea by Jing 6.00

Earl Grey and fresh bergamot | Jade Sword Green tea with peach and lemon | Chamomile with passion fruit and honey

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