


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	11.00	55.00
Hambledon Classic Cuvée Rosé, Hampshire, England	13.00	70.00
Taittinger Brut Réserve, Champagne, France NV	16.00	90.00
Taittinger Rosé, Champagne, France NV		108.00
Pommery Blanc de Blancs, Champagne, France NV		120.00

WHITE

			
Verdejo, Abadia de Aribayos, Spain 2022	7.50	20.00	
Viognier Esprit de Ceres 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
Grenache Blanc, La Loupe, Languedoc, France 2023			32.00
Sauvignon Blanc, Wairau River, Marlborough, NZ 2023	9.50	25.50	39.00
Chardonnay, Château Martinolles, Limoux, France 2023	9.95	28.00	42.00
Silvaner, Hans Wirsching, Ibhofen, Germany 2018	8.90	25.00	38.00
Albert Bichot, Macon Milly-Lamartine, France 2018			55.00
Roussillon, M. Roux Jr. & M. Chapoutier, France 2017			45.00
Grillo, Gergenti Sicilia, Italy			35.00
Pinot Gris, Mt. Difficulty Bannockburn, New Zealand 2021			45.00

ROSÉ

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

RED

			
Pinot Noir, Tacherons, France 2022	7.95	20.50	
Grenache, Le Paradou, France 2022	8.25	21.50	
Cabernet Sauvignon, Bruno Andreu, 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
Pucino Refosco dal Peduncolo Rosso, Friuli, Italy 2017			48.00
Château Cissac, Haut Medoc, France 2016			59.00
Syrah, Tara, Atacama Valley, Chile 2014			79.00
Cabernet Sauvignon/Merlot, Macula, Navarra, Spain 2015			52.00
Pinot Noir, Rockburn, Otago, New Zealand 2016			65.00
Barbaresco Ryena, Michele Chiarlo, Italy 2019			79.00
Cabernet Franc, Numina, Mendoza, Argentina 2019			59.00
Tempranillo, Expresion, Ribera Del Duero, Spain 2011			89.00

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, Portugal 2019	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%		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
Caponata, focaccia, plant-based feta (462 kcal)	7.00
Crispy artichoke, saffron aioli (350 kcal)	6.00
Devils on horseback (533 kcal)	8.00
Mixed nuts (793 kcal per 120g)	4.50
Hickory smoked almonds (574 kcal per 100g)	4.25
Wasabi peas (450 kcal per 100g)	3.25
Mini chilli crackers (584 kcal per 100g)	3.50
BBQ corn (450 kcal per 100g)	3.25
Senbei Japanese Crackers (380 kcal per 100g)	3.25
Crisps (212 kcal per 40g)	2.50

Our kitchen is open 12-4pm and 5-10pm

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.

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 classic english technique which is used to clarify milk and dates back to 17th century.

Mulled Cider	9.00
Rosie's Pig cider, orange & cinnamon cordial, Chai, Angostura bitters	
Sunset Boulevard	14.00
Tanqueray London Dry, amaro Montenegro, pistachio, espresso	
Dr. Watson	12.00
Bulleit bourbon, turmeric, ginger, honey, lemon, lemongrass	
Sassy Mango	14.00
Casamigos tequila, mango, lime, agave syrup, tabasco	
Forbidden Fruit	15.00
Aberfeldy 12yo, Showerings cider, orange & cinnamon cordial, salted caramel	
A Flying Scotsman	12.00
Tanqueray London Dry, Crème de Cacao, Lillet Blanc, lime leaf, lime cordial	
Bitter Sweet Symphony	12.00
Campari, Dolin red vermouth, Maraschino, cherry, lemon, cherry and plum soda	
Night Call	15.00
Ron Zacapa 23, Cynar, Angostura bitters, macadamia nut	
Earl Grey Negroni	13.00
Tanqueray London Dry, Campari bitter, Italicus aperitivo, Noilly Prat dry vermouth, bergamot aroma	

CUP OF PUNCH

From the millennia-old ritual of Wassail bowls celebrating the harvest, to punches liberally drunk in 16th Century taverns, this evolving drink is woven into the very fabric of British food and drink history. Since modern times sadly allow little time to languish beside a punch bowl, we swiftly serve our own interpretation of historic punches in a Pewter cup.

Guinness Dark Cherry Punch	9.00
Guinness, Dark Matter rum, Skipper rum, Two Drifters spiced rum, cherry, cream, nutmeg	

MOCKTAILS

More than just a cup of juice! Though the term is relatively new, these types of drinks have always been served alongside classic cocktails, and were historically called "Temperance Drinks." Try our specialty concoctions with its own complex and diverse flavor profiles.

Brassy Mango	9.50
Everleaf Forest, mango, agave, lime	
Is Tropical	9.50
Seedlip Grove 42, passion fruit, vanilla, lime	
Professor Moriarty	9.50
Everleaf Forest, turmeric, ginger, lemongrass, lemon	

HOPTAILS

Long before anyone entertained the idea of a Martini, Britain had 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.

Port Royal	14.00
Johnnie Walker Black, Taylor's port, Guinness, blackcurrant, blueberry	
Japanese Mule	13.00
Roku gin, lime leaf-infused Tanqueray gin, St Germain, Kirin Ichiban lager, jasmine, bergamot	

THE GIN & THE TONIC

Although the gin and tonic has long been recognised as a quintessential British serve, it has travelled far and wide, and now faces upstart challenges from popular Mediterranean serves.

Wigmore Gin ~ Rosemary & Black Olive	12.50
<i>The Wigmore London Dry gin, inspired by our own Bloody Mary salt, reflects its traditional and sophisticated character and is paired well with rosemary and olive to highlight various spices.</i>	
No.3 London ~ Grapefruit & Rosemary	12.50
<i>Light and citrusy in flavour London Essence Grapefruit & Rosemary tonic water complements a pure, crisp and refreshing No3 London Dry gin, drawing together the precise balance of juniper, citrus and spice.</i>	
Sapling ~ Pomelo & Pink Pepper	12.50
<i>Light and fragrant London Essence Pomelo and Pink Pepper tonic water complements a refreshingly zesty Sapling gin with a peppery finish.</i>	
Hendrick's ~ Blood Orange & Elderflower	12.50
<i>Exceptionally well-balanced, Hendrick's gin is paired with London Essence Blood Orange and Elderflower tonic water to complete a clean and fresh profile of the gin with the floral finish.</i>	

Seedlip Grove 42 ~ Indian Tonic	9.50
<i>Not only incorporating lemon peel extract, but also notes of aromatic calamansi, cold pressed lime oil and a subtle hint of chinotto of LE Indian tonic with the non-alcoholic spirit Seedlip Grove 42.</i>	

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 & Rosemary	6.50
Orange & Cinnamon	6.50
Lemon & Mint	6.50

ICED TEAS

Earl Grey & fresh bergamot	6.00
Jade Sword Green tea, peach & lemon	6.00
Chamomile, passion fruit & honey	6.00