

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

Rathfinny Cuveé, Sussex, England 2019		
Taittinger Brut Réserve, Champagne, France NV		
Rathfinny Rosé, Sussex, England 2019		
Taittinger Rosé, Champagne, France NV		
Pommery Blanc de Blancs, Champagne, France NV		

WHITE

Pinot Gris, Pa Road, Malrborough, NZ 2022			
Picpoul de Pinet, Sel et Sable, Languedoc, France 2023			
Sauvignon Blanc, Wairau River, Marlborough, NZ 2023			
Chardonnay, Château Martinolles, Limoux, France 2023			
Albariño, Pazo de Lusco, Spain 2023			
Viognier Esprit de Cres Ricard, Languedoc , France 2023			
Albert Bichot, Macon Milly-Lamartine, France 2018			
Chablis Premiere Cru, Vaillons, Burgundy, France 2022			

ROSÉ

Les Gravières Rosé , Domaine Gordonne, Provence NV			
Xinomavro, A Butterfly’s Flutter, Macedonia/N.Greece 2023			

RED

Pinot Noir, Tacherons, France 2022			
Cabernet Sauvignon, BrunoAndreu, France 2023			
Merlot, Nostros Gran Reserva, Indomita, Chile 2023			
Shiraz, Organic, Highgate, South Australia, 2021			
Malbec, Sopenia, Argentina 2021			
Negroamaro, Pinataro, Puglia, Italy 2022			
Pinot Noir, The Impressionist, North Macedonia 2022			
El Meson Rioja, Gran Reserva, Spain 2016			
Valpolicella Ripasso, Bertani, DOC, Italy 2021			

SWEET

Gewurztraminer, Leon Beyer, Alsace, France 2017			
Domaine Lerys, Muscat de Rivesaltes, France			

PORT

Taylor’s 20 yo, Portugal			
Taylor’s Late Bottled Vintage 2019, Portugal			

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%	7.25
Estrella Damm 4.6%	7.25
1664 Blanc 5.0%	7.50
Guinness 4.2%	7.50
Sapporo 4.9%	7.50
The Wigmore Saison 5.1%	7.00
Siren Lumina Session IPA 4.2%	7.50
Soho American Pale Ale 4.4%	7.50
Brooklyn Brewery Stonewall Inn Session IPA 4.6%	7.50

CASK

Brakspear Gravity Bitter 3.4%	6.95
Wainwright Amber Ale 4.0%	6.95
Timothy Taylor’s Landlord Pale Ale 4.3%	6.95

All keg and cask beer listed by pint unless indicated





BOTTLES & CANS

Rothaus Radler 0.0%	5.75
Noam Lager 5.2%	340ml 6.75
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 7.25
Big Drop Paradiso IPA 0.5%	5.95
Big Drop Pale Ale 0.5%	5.95

All cans and bottles 330ml unless indicated

BAR SNACKS	
XXL stovetop 3 cheese and mustard toastie (1281 kcal)	13.95
Masala spiced scotch egg, dahl relish (395 kcal)	7.50
Fat chips, Bloody Mary salt (362 kcal)	6.50
Buttered crumpets, citrus salmon, crème fraiche (280 kcal)	7.00
Feta pastry bites, walnut and red pepper sauce (316 kcal)	7.00
Sweet potato and spinach fritters, chilli chutney (375 kcal)	6.50
Imam Baylidi, coconut yoghurt, pita bread (380kcal)	7.00
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 12-4:00pm and 5:00 - 9:00pm	

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.

 125ml  175ml  500ml  750ml

* 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.

Rhubarb Spritz	15.00
Tanqueray London Dry, Pimms #1, Rathfinny Cuvee, rhubarb, lemon	
Dr. Watson	13.00
Bulleit bourbon, turmeric, ginger, lemon, lemongrass	
Sassy Mango	14.00
Casamigos tequila, mango, lime, agave syrup, tabasco	
A Flying Scotsman	13.00
Tanqueray London Dry, Crème de Cacao, Lillet Blanc, lime leaf, lemon juice	
Bitter Sweet Symphony	13.00
Campari, Dolin red vermouth, Maraschino, cherry, lemon, raspberry and rose crafted soda	
Earl Grey Negroni	13.50
Tanqueray London Dry, Campari bitter, Italicus aperitivo, Noilly Prat dry vermouth,	
Night Call	15.00
Ron Zacapa 23, Cynar, Angostura bitters, macadamia nut	

CUP OF PUNCH

From 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.

Tropical Rum bramble punch	9.00
Pineapple rum, dark rum, spiced rum, blackberry, Yellow Chartreuse, pineapple, passion fruit, coconut milk, jasmine, lime, orange and peach bitters.	

NON-ALCOHOLIC COCKTAILS

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	
Bergamot Paloma	9.50
Everleaf Marine, bergamot, grapefruit and rosemary cordial	
Professor Moriarty	9.50
Everleaf Forest, turmeric, ginger, lemongrass, lemon	

HOP TAILS

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.

Black Cherry	14.00
Guinness, Kahlua, Disaronno, cherry	
Passionale	14.00
Bacardi Carta Negra, Siren Lumina IPA, chai, passion fruit	
Japanese Mule	13.00
Roku gin, lime leaf infused Tanqueray gin, St Germain, Sapporo 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	13.00
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.	
No.3 London ~ Grapefruit & Rosemary	13.00
Light and citrusy flavour London Essence Grapefruit and Rosemary tonic water complements a pure, crisp and refreshing No3 London Dry gin, drawing together the precise balance of juniper, citrus and spice.	

Sapling ~ Rhubarb & Hibiscus	13.00
The finest Franklin&Sons rhubarb provides abundant fresh-cut tartness and the introduction of Hibiscus flower, brings sophistication to the Sapling gin.	

Hendrick’s ~ Blood Orange & Elderflower	13.00
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.	

Seedlip Grove 42 ~ Indian Tonic	9.95
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.	

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