

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 Beyer, 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

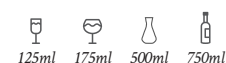
| |  |  |  |
|--|---|---|---|
| Syrah L'Entrepreneur, France 2021 | 7.25 | 19.50 | |
| Malbec, Barbarians, Mendoza, Argentina 2021 | 8.00 | 23.00 | |
| Cabernet Sauvignon, BrunoAndreu, France 2021 | 8.25 | 22.00 | 33.00 |
| Merlot, Nostros Gran Reserva, Indomita, Chile 2021 | 8.75 | 23.50 | 37.00 |
| 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 Pale Ale 4.2% | 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

BAR SNACKS

| | |
|--|-------|
| XXL stovetop 3 cheese & mustard toastie (1281 kcal) | 12.50 |
| Spiced duck pastillas, chili jam (303 kcal) | 7.00 |
| Masala spiced scotch-egg, dahl relish (395 kcal) | 7.00 |
| Fat chips, Bloody Mary salt (362 kcal) | 6.50 |
| Buttered crumpets, steamed cock crab (229 kcal) | 8.25 |
| Taramasalata, lemon, parsley, raddish (648kcal) | 7.00 |
| Pea&Ticklemore cheese arancini, black garlic aioli (451kcal) | 6.75 |
| Mixed Nuts (793 kcal in 120g) | 4.00 |
| Smoked Almonds (732 kcal in 120g) | 4.00 |
| Wasabi Peas (450 kcal in 100g) | 3.00 |
| Thai Chilli Crackers (557 kcal in 100g) | 3.00 |
| 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 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.

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 uses to clarify milk and dates back to 17th century.

Pineapple Express Martini 13.00
Two Drifters overproof spiced pineapple rum, Ketel One vodka, pineapple, espresso, vanilla

Dr. Watson 12.00
Bulleit bourbon, turmeric, ginger, honey, lemon, lemongrass

Spring Avenue 13.00
JW Black label scotch, Martell cognac, Italicus aperitivo, Chartreuse, lemon, english breakfast tea, whole milk

Daisy Field 13.00
Wigmore gin, Drambuie, honey, lemon, chamomile, cardamom bitter

Sassy Mango 14.00
Casamigos tequila, mango, lime, agave syrup, tabasco

Southeastern Gimlet 12.00
Tanqueray London Dry, lime leaf, lime cordial

Bitter Sweet Symphony 12.00
Campari, Dolin red vermouth, Maraschino, cherry, lemon, cherry and plum soda

Earl Grey Negroni 13.00
Tanqueray London Dry, Italicus aperitivo, Noilly Prat dry vermouth, bergamot aroma

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.

Passionale 12.00
Skipper rum, passion fruit, Dijon mustard, lime, Siren IPA

Berry On Top 12.00
Ketel One vodka, Wigmore gin, strawberry, black pepper, Sichuan pepper, Wigmore Saison

Churchill's Cigar 14.00
Martell cognac, Taylor's port, Laphroaig 10, Guinness salt caramel and tonka bean foam

CUPS OF PUNCH

Punch - in its various incarnations is arguably Britain's oldest mixed beverage. 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.

Punch of the day * 8.00
*Please ask our staff member for today's special punch

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

The Wigmore London Dry gin, inspired by own Bloody Mary salt, reflects its traditional and sophisticated character and is paired well with Franklin&Sons Rosemary and Black Olive tonic water to highlight various spices.

No.3 London {} Grapefruit & Bergamot 12.50

Light and citrusy flavour Franklin&Sons Grapefruit and Bergamot 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 12.50

Light and fragrant Franklin&Sons Rhubarb and Hibiscus tonic water complements a refreshingly zesty Sapling gin with hints of rosemary for a herbaceous finish.

Porter's {} Elderflower & Cucumber 12.50

Exceptionally well balanced, juniper-led Porter's Modern Classic gin is paired with Franklin&Sons Elderflower and Cucumber tonic water to complement a clean and smooth citrus profile of the gin.

Quarter Light {} Original Indian Tonic 11.00

The London Essence Co. Original Indian tonic water pairs beautifully with a diverse portfolio of gins, but for a more contemporary approach we chose the world's first quarter strength G/N (12% vol) to highlight traditional taste of London Dry Gin flavour profile, but also get a fresh punch of citrus.

Seedlip Grove 42 {} Mallorcan Tonic 9.50

Zesty blend of Mediterranean orange, ginger, lemongrass & lemon peel in non-alcoholic spirit Seedlip Grove 42 is simply served with Franklin&Sons Original Mallorcan tonic water which is congruous with citrus-heavy spirits.

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 5.50
Orange & Cinnamon 5.50
Lemon & Mint 5.50

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