

## 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

Gusbourne Brut Réserve, Kent, England 2019	11.00	65.00
Prosecco Fiol DOC, Italy NV	9.00	46.00
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

Verdejo, Abadia de Aribayos, Spain 2022	7.50	20.00	
Grenache Blanc, La Loupe, Languedoc, France 2022	8.00	21.50	32.00
Viognier Esprit de Cres Ricard, Languedoc, France 2022	9.00	24.00	38.00
Picpoul de Pinet, Sel et Sable, Languedoc, France 2022	8.75	23.50	37.00
Sauvignon Blanc, Wairau River, Marlborough, NZ 2022	9.50	25.50	39.00
Chardonnay, Tacherons, IGP Pays d'Oc, France 2021	9.75	27.00	
Roussanne, Val Joanis, Luberon, Rhone Valley 2017	9.75	27.00	40.00
Gergenti, Grillo Sicilia, Italy 2020			38.00
Albert Bichot, Macon Milly-Lamartine, Burgundy 2018			50.00
Clos de Saint Eves, Savennieres, Loire-Anjou, 2009			60.00
Pinot Gris, WillaKenzie, Oregon, USA 2012			47.00
Chardonnay, Dog Point, Marlborough, New Zealand 2016			55.00

### ROSÉ

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

### RED

Malbec, Barbarians, Argentina 2021	8.50	22.00	
Grenache, Le Paradou, France 2020	8.25	21.50	
Cabernet Sauvignon, Bruno Andreu, France 2022	8.50	22.00	34.00
Merlot, Nostros Gran Reserva, Indomita, Chile 2021	9.00	24.00	38.00
Pinot Noir, Whale Point, North Macedonia 2021	8.50	22.00	34.00
Negroamaro, Pinataro, Puglia, Italy 2022			42.00
Malbec, Sopenia, Argentina 2021			44.00
El Meson Rioja, Gran Reserva, Spain 2016			50.00
Villa Antinori, Chianti Classico Riserva, DOCG, Italy 2015			55.00
Finca Nueva Gran Reserva, Rioja, Spain 2005			55.00
Mas Jullien, AOC, Languedoc, France 2012			60.00
Barbaresco, Michele Chiarlo, Piedmont, Italy 2019			75.00

### SWEET

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

### PORT

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

125ml 175ml 500ml 750ml

## 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%	6.75
Estrella Damm 4.6%	7.00
Lucky Saint Superior Unfiltered Lager 0.5%	5.95
Guinness 4.2%	7.00
Asahi Super Dry Lager 5.2%	7.00
The Wigmore Saison 5.1%	6.75
Sassy Session Cider 4%	7.25
Empress Pale Ale 4.5%	7.25
Empress IPA 5.9%	7.50

### CASK

Timothy Taylor's Dark Mild 3.5%	6.75
Harvey's Sussex Best Bitter 4.0%	6.75
Timothy Taylor's Landlord Pale Ale 4.3%	6.75

All keg and cask beer listed by pint unless indicated

### BOTTLES & CANS

Soho Lager 4.5%	330ml	6.25
Noam Lager 5.2%	340ml	6.50
Shandy Shack IPA Shandy 2.8%		5.50
Shandy Shack Elderflower Lager Top 2.5%		5.50
Siren Lumina IPA 4.2%		6.50
Beavertown Gamma Ray Pale Ale 5.4%		6.50
Thornbridge Jaipur IPA 5.9%		6.75
Showerings Cider 6.8%	375ml	7.00
Big Drop Paradiso IPA 0.5%		5.75

All cans and bottles 330ml unless indicated

### BAR SNACKS

XXL stovetop 3 cheese & 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
Devils on horseback (533kcal)	7.00
Imam Bayildi, coconut yoghurt, pita bread (375 kcal)	7.00
Plant-based bacon and jalapeno pastry bites (702 kcal)	6.00
Mixed Nuts (793 kcal in 120g)	4.25
Smoked Almonds (732 kcal in 120g)	4.25
Wasabi Peas (450 kcal in 100g)	3.25
Thai Chilli Crackers (557 kcal in 100g)	3.50
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.

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** 8.50  
Dark Matter spiced rum, orange and cinnamon cordial,  
Sassy Session organic cider

**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

**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

**Coffee Aperol Spritz** 12.00  
Coffee-infused Aperol, premium Indian tonic water, Prosecco

**Foot Fault** 12.00  
Pimm's #1, Disaronno, passion fruit, Angostura bitters, lemonade

## 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 Quarter Cask, Guinness salt  
caramel foam

## CUP OF PUNCH

*Punch - in it's 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.*

**Dark Cherry** 8.00  
Dark rum, Guinness, cream, cherry, nutmeg, angostura bitter

## 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 our 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 6.50  
Orange & Cinnamon 6.50  
Lemon & Mint 6.50

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