

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 Fiol DOC, Italy NV	9.00	46.00
Gusbourne Brut Réserve, Kent, England 2019	11.00	65.00
Taittinger Brut Réserve, Champagne, France NV	16.00	93.00
Taittinger Rosé, Champagne, France, France NV		108.00
Pommery Blanc de Blancs, Champagne, France NV		120.00

WHITE

			
Verdejo, Abadia de Aribayos, Spain 2021	7.50	20.00	
Grenache Blanc, La Loupe, Languedoc, France 2021	8.00	21.50	32.00
Viognier Esprit de Cres Ricard, Languedoc, France 2021	9.00	24.00	38.00
Picpoul de Pinet, Sel et Sable, Languedoc, France 2021	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	
Gergenti, Grillo Sicilia, Italy 2020			38.00
Albert Bichot, Macon Milly-Lamartine, Burgundy 2018			50.00

ROSÉ

			
Cinsault Rosé, Le Paradou, France 2021	7.75	20.50	
Les Gravières Rosé, Domaine Gordonne, Provence NV	8.75	22.50	35.00
Vérité du Terroir, Chateau La Gordonne, Provence 2020			39.00

RED

			
Malbec, Barbarians, Argentina 2021	8.50	22.00	
Grenache, La Paradou, France 2020	8.25	21.50	
Cabernet Sauvignon, BrunoAndreu, France 2021	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 2020	8.50	22.00	34.00
Negroamaro, Pinataro, Puglia, Italy 2021			42.00
Malbec, Sopenia, Argentina 2019/2020			44.00
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

 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

Urquell Pilsner 4.4%	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
Siren Lumina Session IPA 4.2%	7.25
Empress Pale Ale 4.5%	7.25
Thornbridge Jaipur IPA 5.9%	7.50

CASK

Thornbridge Lord Marples Bitter 4.0%	6.75
Allsopp's IPA 5.0%	6.75
Timothy Taylor 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 Session IPA 4.2%		6.50
Thornbridge Jaipur IPA 5.9%		6.75
Big Drop Paradiso IPA 0.5%		5.75
Showerings Cider 6.8%	500ml	7.00

All cans and bottles 330ml unless indicated

PRIVATE HIRES

Two cosy semi-private areas - *the Snug and the Green Room* - are available for private bookings, ideal for groups and special occasions.

When you reserve either space, your guests can enjoy great beer, wines and cocktails as well as delicious bar snacks with tasty treats such as our signature XXL cheese toastie or masala spiced scotch-egg.

Please ask one of the Wigmore team to view these spaces today or contact us by sending your enquiry to:

tllon.wigmore@langhamhotels.com

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.

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>Prosecco Fiol DOC, passion fruit & Peychaud's bitters</i>	12.00
Mango Bellini <i>A tropical variation of your beloved morning cocktail</i> <i>Prosecco Fiol DOC, 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>Prosecco Fiol DOC & orange juice</i>	12.00
Tavern Lemonades by The Wigmore (Non-alcoholic) <i>In the Victorian 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</i> <i>apple cranberry</i>	from 4.50

HOT & COLD BEVERAGES

Coffee by Workshop from 4.00

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

Vibrant and lively, sweet in the drinking and the finish, with positive acidity and aromatic characteristics that adds complexity to the cup

Tea by Jing 4.00

English Breakfast | Earl Grey | Jade Sword Green | Peppermint Leaf

Chamomile | Lemon & Ginger

Sourced with integrity and transparency these exceptional teas come from the most prestigious tea growing regions

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