

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	13.00	70.00
Hambledon Classic Cuvée Rosé, Hampshire, England	15.00	75.00
Prosecco Fiol DOC, Italy NV	9.50	47.00
Taittinger Brut Réserve, Champagne, France NV	16.00	90.00
Taittinger Rose, Champagne, France NV		108.00
Hambledon Première Cuvée, Hampshire, England		110.00
Hambledon Première Cuvée Rosé, Hampshire, England		150.00
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	
Sauvignon Blanc, Atarangi, New Zealand 2018			45.00
Gergenti, Grillo Sicilia, Italy 2020			38.00
Chateau du Mayne, Graves, France 2015			42.00
Laroche, Les Chanoines, Chablis, France 2022			85.00
Renè Monnier, Bourgogne, France 2019			79.00

ROSÉ

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

RED

			
Syrah, L'Entrepreneur, Vin de France 2023	7.50	20.00	
Grenache, Le Paradou, France 2020	8.25	21.50	
Cabernet Sauvignon, BrunoAndreu, 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
Beneventano, Anglianico IGT, Italy 2017			35.00

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 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

Soho Lager 4.5%	7.00
Estrella Damm 4.6%	7.00
Lucky Saint Superior Unfiltered Lager 0.5%	5.95
Guinness 4.2%	7.00
Kirin Ichiban Lager 4.6%	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
Sassy Session Cider 4.0%	7.00

CASK

Brakspear Gravity Bitter 3.4%	6.75
Allsopp's IPA 5.0%	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
Siren Lumina IPA 4.2%		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 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
Braised cabbage, caraway bread, pickled walnut (375 kcal)	6.00
Chilli chicken pastillas, Wigmore hot sauce (456 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.

Black Opium Martini	14.00
Cariel Vanilla vodka, Disaronno, cherry, coffee	
Dr. Watson	12.00
Bulleit bourbon, turmeric, ginger, honey, lemon, lemongrass	
Daisy Field	13.00
Chamomile infused Wigmore gin, Charterous, honey, bergamot	
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
Two Drifters Overproof spiced pineapple rum, Passoa, passion fruit, agave, Dijon mustard, Siren IPA	
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, Asahi dry, jasmine, bergamot	

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.

My Blueberry Nights	8.00
White and dark rum, blueberry, lime cordial, cream	

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 Franklin&Sons Rosemary and Black Olive tonic water to highlight various spices.</i>	

No.3 London ~ Grapefruit & Bergamot	12.50
<i>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.</i>	

Sapling ~ Rhubarb & Hibiscus	12.50
<i>Light and fragrant Franklin&Sons Rhubarb and Hibiscus tonic water complements a refreshingly zesty Sapling gin with hints of rosemary for a herbaceous finish.</i>	

Sipsmith ~ Elderflower & Cucumber	12.50
<i>Exceptionally well balanced, Sipsmith gin is paired with Franklin&Sons Elderflower and Cucumber tonic water to complement a clean and smooth citrus profile of the gin.</i>	

Seedlip Grove 42 ~ Mallorcan Tonic	9.50
<i>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.</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

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