

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	14.50	72.00
Laurent Perrier La Cuvée, Champagne, France NV	19.00	114.00
Rathfinny Rosé, Sussex, England 2019	16.50	85.00
Laurent Perrier Rosé, Champagne, France NV	25.00	135.00
Laurent Perrier Blanc de Blancs, Champagne, France NV		180.00
Laurent Perrier Vintage, Champagne, France 2015		200.00
Bollinger PN AYC, France 2018		225.00

WHITE

			
Pinot Gris, Pa Road, Marlborough, NZ 2022	11.00	31.00	44.00
Picpoul de Pinet, Sel et Sable, Languedoc, France 2023	9.50	27.00	39.00
Sauvignon Blanc, Wairau River, Marlborough, NZ 2023	10.50	29.00	41.00
Chardonnay, Château Martinolles, Limoux, France 2023	15.00	42.00	55.00
Albariño, Pazo de Lusco, Spain 2023	12.50	35.00	48.00
Verdejo, Abadia de Aribayos, Spain 2022	8.50	22.00	
Viognier Esprit de Cres Ricard, Languedoc , France 2023			40.00
Chablis Premiere Cru, Vaillons, Burgundy, France 2022			70.00

ROSÉ

			
Cinsault Rosè, Triennes, France 2023	9.00	25.00	
Les Gravières Rosé , Domaine Gondonne, Provence NV			36.00

RED

			
Cabernet Sauvignon, BrunoAndreu, France 2023	8.75	22.50	38.00
Merlot, Nostros Gran Reserva, Indomita, Chile 2023	10.50	30.00	42.00
Shiraz, Organic, Highgate, South Australia, 2021	11.00	31.00	44.00
Pinot Noir, Tacherons, France 2022	9.50	26.00	
Negroamaro, Pinataro, Puglia, Italy 2022			39.00
Malbec, Sopenia, Argentina 2021			50.00
El Meson Rioja, Gran Reserva, Spain 2018			58.00
Valpolicella Ripasso, Bertani, DOC, Italy 2021			70.00
Pinot Noir, The Impressionist, North Macedonia 2022			37.00

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 2019, Portugal	9.50

TODAY'S BEER OFFER

As a nation, we've always appreciated a well-crafted pint. We're proud to serve our own Wigmore GF Session IPA, brewed with the acclaimed Deya Brewery. Alongside it, you'll find a rotating selection of exceptional beers, all chosen for their quality, character, and the passion behind them.

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
Wigmore Saison 5.1%	7.50
Brooklyn Stonewall Session IPA 4.6%	7.50
Soho American Pale Ale 4.4%	7.50
Wigmore GF Session IPA by Deya 4.2%	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

Noam Lager 5.2%	6.75
Rodenbach Grand Cru 6.0%	7.00
Showerings Cider 6.8%	375ml 7.25
Guinness Zero 0.0%	7.00
Rothaus Non-alcoholic Lager 0.4%	6.75
Rothaus Radler 0.0%	5.75
Big Drop Pale Ale 0.5%	5.95
Big Drop Paradiso IPA 0.5%	5.95

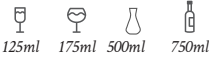
All cans and bottles 330ml unless indicated

BAR SNACKS

XXL stovetop 3 cheese and mustard toastie (1281 kcal)	15.00
Masala spiced scotch egg, dahl relish (395 kcal)	8.00
Buttered crumpets, citrus salmon, crème fraiche (280 kcal)	7.00
Fat chips, Bloody Mary salt (362 kcal)	7.00
Devils on Horseback (533 kcal)	8.00
Chickpea hummus, crispyartichoke, lemonandparsley (632 kcal)	7.00
Roasted heritage beetroot salad, goat curd, walnut, mustard dressing (380kcal)	
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
Crisps (212 kcal in 40g)	2.50

Our kitchen is open 12-4:00pm and 5:00 - 10:00pm

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.



\* 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.

<b>Clockwork Orange</b> Courvoisier VSOP cognac, Disaronno Velvet, Frenet Branca, orange&cinnamon cordial	16.00
<b>Dr. Watson</b> Johnnie Walker Black Label, Bulleit bourbon, turmeric, ginger, lemon, lemongrass	13.00
<b>Strawberry Paloma Spritz</b> Espolon Blanco tequila, Peychaud’s bitters, strawberry, grapefruit soda, lime	13.00
<b>Sassy Mango</b> Casamigos Blanco tequila, mango, lime, agave syrup, tabasco	14.00
<b>A Flying Scotsman</b> Tanqueray London Dry, Crème de Cacao, Lillet Blanc, lime leaf, lemon juice	13.00
<b>Bitter Sweet Symphony</b> Campari, Dolin rouge vermouth, Maraschino, cherry, lemon, raspberry and rose crafted soda	13.00
<b>Earl Grey Negroni</b> Tanqueray London Dry, Campari bitter, Italicus aperitivo, Noilly Prat dry vermouth,	13.50
<b>Dusk Till Dawn</b> Casamigos Mezcal Joven, Ojos De Dios mezcal, strawberry, coffee	16.00
<b>Night Call</b> Ron Zacapa 23, Cynar, Angostura bitters, macadamia nut	15.00

# 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.

<b>Festive Punch</b> Montelobol Espadin Mezcal, Ojos De Dios Odd Cafe Mezcal, Guinness, Salted Caramel, Cream	9.00
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# 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.

<b>Brassy Mango</b> Everleaf Forest, mango, agave, lime	9.50
<b>Bergamot Paloma</b> Seedlip Grove, bergamot, grapefruit and rosemary cordial	9.50
<b>Professor Moriarty</b> Everleaf Forest, turmeric, ginger, lemongrass, lemon	9.50

# 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.

<b>Black Cherry</b> Guinness, Kahlua, Disaronno, cherry	14.00
<b>Japanese Mule</b> Ketel One, lime leaf infused Tanqueray gin, St Germain, Sapporo Lager, jasmine, bergamot	13.00
<b>Passionale</b> Appleton Estate 12YO, Las Olas Spiced Rum, passion fruit, french vanilla, Deya x Wigmore Session IPA	13.00

# 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.

<b>Wigmore Gin ~ Rosemary &amp; Black Olive</b> 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.	13.00
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<b>No.3 London ~ Grapefruit &amp; Rosemary</b> 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.	13.00
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<b>Sapling ~ Rhubarb &amp; Hibiscus</b> The finest Franklin&Sons rhubarb provides abundant fresh-cut tartness and the introduction of Hibiscus flower, brings sophistication to the Sapling gin.	13.00
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<b>Hendrick’s ~ Blood Orange &amp; Elderflower</b> 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.	13.00
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<b>Seedlip Grove 42 ~ Indian Tonic</b> 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.	9.95
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# 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