

WINES

SPARKLING

Rathfinny Cuveé, Sussex, England 2019		15.00		73.00
Laurent Perrier La Cuvée, Champagne, France NV		19.50		115.00
Rathfinny Rosé, Sussex, England 2019		17.00		86.00
Laurent Perrier Rosé, Champagne, France NV		25.50		136.00
Laurent Perrier Blanc de Blancs, Champagne, France NV				180.00
Laurent Perrier Vintage, Champagne, France 2015				200.00

WHITE

Pinot Gris, Pa Road, Marlborough, NZ 2022		11.50		31.50		45.00
Picpoul de Pinet, Mare Nostrum, France 2024		11.50		31.00		43.00
Sauvignon Blanc, Esk Valley, NZ 2024		11.00		31.00		44.00
Chardonnay, Château Martinolles, Limoux, France 2023		15.50		42.50		56.00
Albariño, Pazo de Lusco, Spain 2025		13.00		35.50		49.00
Verdejo, Abadia de Aribayos, Spain 2022		9.00		22.50		
Viognier Esprit de Cres Ricard, Languedoc , France 2023						41.00
Chablis Premiere Cru, Vaillons, Burgundy, France 2022						71.00
Riesling Trocken, Hanewald-Schwerdt, Germany 2024						61.00
Sancerre, Pascal Jolivet, France 2025						102.00

ROSÉ

Domaine de Triennes, Provence, France 2025		10.50		29.00		
'M' Rose de Rosé, Jean Claude Mas, France 2025						40.00
G de Galoupet, Maison Galoupet, France 2024						70.00

RED

Cabernet Sauvignon, Bruno Andreu, France 2023		9.25		23.00		39.00
Juliénas-Chaintré, Beaujolais Villages Cuvée Six, 2023		12.50		33.00		48.00
Pinot Noir, Tacherons, France 2022		10.00		26.50		
Negroamaro, Pinataro, Puglia, Italy 2022						40.00
Malbec, Sopenia, Argentina 2024						51.00
El Meson Rioja, Gran Reserva, Spain 2019		15.50		45.00		59.00
Valpolicella Ripasso, Bertani, DOC, Italy 2021						70.00
Pinot Noir, The Impressionist, North Macedonia 2022						38.00
Pinot Noir Harmonie, Charles Frey, France 2025						77.00
Lalande de Pomerol, Chateau Perron, France 2019						88.00
Barolo DOCG, Marrone, Italy 2021						135.00

ORANGE

Gewurztraminer, Charles Frey, France 2024						72.00
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SWEET

Muscat de Rivesaltes, White Chateau Lauriga, France 2021					100ml	8.50
Chenin Blanc, Bosman, South Africa 2016						9.50

PORT

Taylor's 20yo, Portugal					75ml	11.50
Taylor's Late Bottled Vintage 2019, Portugal						10.00

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

Sapporo Lager 4,9%	7.50
Estrella Damm 4,6%	7.75
Hawkstone Premium Lager 4,8%	7.75
Guinness 4.2%	7.75
Hawkstone Cider 5.0%	7.75
Hawkstone, IPA 4.8%	7.75
1664 Blanc 5.0%	7.75
Wigmore GF Session IPA by Deya 4.2%	7.75
Rothaus Pils 0,4%	7.50

CASK

Thornbridge, Lord Marples, British Bitter 4,0%	7.20
Wainwright, Amber Ale, 4.0%	7.20
Timothy Taylor's Landlord Pale Ale 4.3%	7.20

All keg and cask beer listed by pint unless indicated

BOTTLES & CANS

Noam Lager 5.2%		7.00
Rodenbach Grand Cru 6.0%		7.25
Showerings Cider 6.8%	375ml	7.50
Guinness Zero 0.0%		7.25
Rothaus Radler 0.0%		6.00
Big Drop Pale Ale 0.5%		6.20

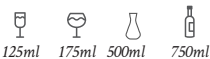
All cans and bottles 330ml unless indicated

BAR SNACKS

XXL stovetop 3 cheese and mustard toastie (1281 kcal)	17.00
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
Potato, spinach and feta croquettes, aioli (220kcal)	7.50
Chickpea hummus, crispyartichoke, lemonandparsley (632 kcal)	8.00
Tomato focaccia, stracciatella, lemon dressing (375 kcal)	7.00
Mixed Nuts (793 kcal in 120g)	4.75
Hickory Smoke Almonds (574 kcal in 100g)	4.50
Wasabi Peas (450 kcal in 100g)	3.50
Mini Chilli Crackers (584 kcal in 100g)	3.75
BBQ Corn (450 kcal in 100g)	3.50
Crisps (212 kcal in 40g)	2.75
Olives (60 kcal in 50g)	4.00

Our kitchen is open 12-4:00pm and 5:00 - 9:00pm

Please kindly inform a member of staff if you have a food allergy, intolerance, or coeliac disease before ordering. Whilst we do take care to avoid cross contamination to cater safely for all guests, all dishes are prepared in our kitchens and may contain traces of other ingredients.



* 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.

Daisy Field Chamomile infused Courvoisier VSOP, pineapple, jasmine, lemon	15.00
Strawberry Fields Forever Campari, strawberry puree, orange cordial, Rathfinny Classic	16.00
Dr. Watson Johnnie Walker Black Label, Bulleit bourbon, turmeric, ginger, lemon, lemongrass	13.00
Sassy Mango Casamigos Blanco tequila, mango, lime, agave syrup, tabasco	14.00
Sussex Peach Spritz Lillet Rose, white peach, Rathfinny Classic Cuveé	16.00
Bitter Sweet Symphony Campari, Dolin rouge vermouth, Maraschino, cherry, lemon, raspberry and rose crafted soda	13.00
Earl Grey Negroni Monkey 47 gin, Campari bitter, Italicus aperitivo, Lillet blanc	13.50
Red Velvet Sour Tanqueray London Dry, strawberry puree, hibiscus cordial, lemon, Rathfinny Rose	17.50
Dusk Till Dawn Plymouth Sloe Gin, Kahlua, berries, coffee	15.00
Macadamia Old Fashioned Ron Zacapa 23, Cynar, Angostura bitters, macadamia nut	15.00

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.

Jammin’ Seedlip Grove, Crossip Rich Berry, lemon, blackberry	9.50
Professor Moriarty Everleaf Forest, turmeric, ginger, lemongrass, lemon	9.50
Jungle is Massive Crodino, Crossip Fresh Citrus, passion fruit	10.50

ICED TEAS

Inspired by the Victorian fondness for refreshing, restorative drinks, our iced teas are brewed in-house and served chilled for a light and thirst-quenching option.

Earl Grey & fresh bergamot	6.00
Jade Sword Green tea, peach & lemon	6.00
Chamomile, passion fruit & honey	6.00

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.

Black Cherry Guinness, Kahlua, Disaronno, cherry	14.00
Japanese Mule Ketel One, lime leaf infused Tanqueray gin, St Germain, Sapporo Lager, jasmine, bergamot	13.00
Mai Tai IPA Appleton Estate 12YO, Bumbu Rum, passion fruit, french vanilla, Deya x Wigmore Session IPA	13.00

THE GIN & THE TONIC

Our Gin & Tonics represent a journey through the world of this classic serve from a historical perspective. While preparing them, we draw on a range of techniques and traditions, celebrating the long-standing relationship between gin, tonic and thoughtful garnish to create a balanced and refreshing drink.

Wigmore Gin ~ Rosemary & Black Olive 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.	14.00
Monkey 47 ~ Grapefruit & Rosemary Light and citrusy flavour London Essence Grapefruit and Rosemary tonic water complements a pure, crisp and refreshing Monkey 47 gin, drawing together the precise balance of juniper, citrus and spice.	14.00
Sapling ~ Rhubarb & Hibiscus The finest Franklin&Sons rhubarb provides abundant fresh-cut tartness and the introduction of Hibiscus flower, brings sophistication to the Sapling gin.	14.00

Hendrick’s ~ Blood Orange & Elderflower 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.	14.00
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Seedlip Grove 42 ~ Indian Tonic 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. Beyond its abundance of ‘hoptails’ and punches, the many variations of lemonades show that, while often saccharine and artificial today, this refreshing beverage was a point of pride in the Victorian

Vanilla & Berry	6.50
Jasmine & Pineapple	6.50
Citrus & Cinnamon	6.50