WINE

A carefully curated wine list has always been a hallmark of a great tavern. We work closely with our trusted suppliers to select a range of truly delicious wines, showcasing both classic favourites and exciting discoveries, available by the bottle or on tap.

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
Bollinger PN AYC, France 2018		225.00

WHITE

Pinot Gris, Pa Road, Malrborough, 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		42.50	56.00
Albariño, Pazo de Lusco, Spain 2023		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

ROSÉ

'M' Rose de Rosé, Jean Claude Mas, 2025	10.50	29.00	40.00

RED

Cabernet Sauvignon, BrunoAndreu, France 2023	9.25	23.00	39.00
Juliénas-Chaintré, Beaujolais Villages Cuvée Six, 2023	12.50	33.00	48.00
Shiraz, Organic, Highgate, South Australia, 2021	11.50	31.50	45.00
Pinot Noir, Tacherons, France 2022	10.00	26.50	
Negroamaro, Pinataro, Puglia, Italy 2022			40.00
Malbec, Sophenia, Argentina 2024			51.00
El Meson Rioja, Gran Reserva, Spain 2019			59.00
Valpolicella Ripasso, Bertani, DOC, Italy 2021			70.00
Pinot Noir, The Impressionist, North Macedonia 2022			38.00

SWEET

	100ml
Gewurztraminer, Leon Beyer, Alsace, France 2017	8.50

PORT

	75ml
Taylor's 20 yo, Portugal	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

Soho Lager 4,5%	7.75
Modelo Lager 4,5%	7.50
Hawkstone Premium Lager 4,8%	7.75
Guinness 4.2%	7.75
Kernel Table Beer Pale Ale 3.0%	7.75
Yonder Raspberry Gose, Fruit Sour 4.0%	7.75
Soho American Pale Ale 4.4%	7.75
Wigmore GF Session IPA by Deya 4.2%	7.75
Rothaus Pils 0,4%	7.50

CASK

Harvey's Sussex Best Bitter 4,0%	7.20
Verdant Penpol Pale Ale 3,8%	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 Non-alcoholic Lager 0.4%		7.00
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 (220 kcal)	7.50
Chickpea hummus, crispy artichoke, lemon and parsley (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

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.

125ml *175ml*

** 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.

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 15.00
Chamomile infused Courvoisier VSOP, pineapple, jasmine, lemon

Strawberry Fields Forever 16.00
Campari, strawberry puree, orange cordial, Rathfinny Classic

Dr. Watson 13.00
Johnnie Walker Black Label, Bulleit bourbon, turmeric, ginger, lemon, lemongrass

Sassy Mango 14.00
Casamigos Blanco tequila, mango, lime, agave syrup, tabasco

Sussex Peach Spritz 16.00
Lillet Rose, white peach, Rathfinny Classic Cuveé

Bitter Sweet Symphony 13.00
Campari, Dolin rouge vermouth, Maraschino, cherry, lemon, raspberry and rose crafted soda

Earl Grey Negroni 13.50
Tanqueray London Dry, Campari bitter, Italicus aperitivo, Noilly Prat dry vermouth,

Red Velvet Sour 17.50
Tanqueray London Dry, strawberry puree, hibiscus cordial, lemon, Rathfinny Rose

Dusk Till Dawn 15.00
Plymouth Sloe Gin, Kahlua, berries, coffee

Night Call 15.00
Ron Zacapa 23, Cynar, Angostura bitters, macadamia nut

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.

Pride Punch 9.00
Linie Aquavit, passion fruit, peach puree, hibiscus cordial, orange and lemon juice

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' 9.50
Seedlip Grove, Crossip Rich Berry, lemon, blackberry

Professor Moriarty 9.50
Everleaf Forest, turmeric, ginger, lemongrass, lemon

Jungle is Massive 10.50
Crodino, Crossip Fresh Citrus, passion fruit

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.

Black Cherry 14.00
Guinness, Kahlua, Disaronno, cherry

Japanese Mule 13.00
Ketel One, lime leaf infused Tanqueray gin, St Germain, Sapporo Lager, jasmine, bergamot

Passionale 13.00
Appleton Estate 12YO, Las Olas Spiced Rum, passion fruit, french vanilla, Deya x Wigmore Session IPA

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 13.00
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.

No.3 London ~ Grapefruit & Rosemary 13.00
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.

Sapling ~ Rhubarb & Hibiscus 13.00
The finest Franklin&Sons rhubarb provides abundant fresh-cut tartness and the introduction of Hibiscus flower, brings sophistication to the Sapling gin.

Hendrick's ~ Blood Orange & Elderflower 13.00
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.

Seedlip Grove 42 ~ Indian Tonic 9.95
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.

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

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 era.

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