

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		
Laurent Perrier La Cuvée, Champagne, France NV		
Rathfinny Rosé, Sussex, England 2019		
Laurent Perrier Rosé, Champagne, France NV		
Laurent Perrier Blanc de Blancs, Champagne, France NV		
Laurent Perrier Vintage, Champagne, France 2015		

WHITE

Pinot Gris, Pa Road, Malrborough, NZ 2022			
Picpoul de Pinet, Mare Nostrum, France 2024			
Sauvignon Blanc, Esk Valley, NZ 2024			
Chardonnay, Château Martinolles, Limoux, France 2023			
Albariño, Pazo de Lusco, Spain 2025			
Verdejo, Abadia de Aribayos, Spain 2022			
Viognier Esprit de Cres Ricard, Languedoc , France 2023			
Chablis Premiere Cru, Vaillons, Burgundy, France 2022			

ROSÉ

'M' Rose de Rosé, Jean Claude Mas, 2025			
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RED

Cabernet Sauvignon, Bruno Andreu, France 2023			
Juliénas-Chaintré, Beaujolais Villages Cuvée Six, 2023			
Shiraz, Organic, Highgate, South Australia, 2021			
Pinot Noir, Tacherons, France 2022			
Negroamaro, Pinataro, Puglia, Italy 2022			
Malbec, Sopenia, Argentina 2024			
El Meson Rioja, Gran Reserva, Spain 2019			
Valpolicella Ripasso, Bertani, DOC, Italy 2021			
Pinot Noir, The Impressionist, North Macedonia 2022			

SWEET

Chenin Blanc, Bosman, South Africa 2016			
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PORT

Taylor's 20 yo, Portugal			
Taylor's Late Bottled Vintage 2019, Portugal			

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
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 (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
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	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	

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	

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	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	14.00
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.	
Monkey 47 ~ Grapefruit & Rosemary	14.00
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.	
Sapling ~ Rhubarb & Hibiscus	14.00
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	14.00
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.	

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