WINES

SPARKLING

	125ml	750ml
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 2018		200.00

WHITE

	175ml	500ml	750ml
Verdejo, Abadia de Aribayos, Spain 2022	9.00	22.50	
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
Pinot Gris, Pa Road, Marlborough, NZ 2022	11.50	31.50	45.00
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

	175ml	500ml	750ml
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

	175ml	500ml	750ml
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, Sophenia, 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

	100ml
Gewurztraminer, Charles Frey, France 2024	

SWEET

	125ml
Muscat de Rivesaltes, White Chateau Lauriga, France 2021	8.50
Chenin Blanc, Bosman, South Africa 2016	9.50

PORT

	75ml
Taylor's 20yo, 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

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

Courage, Best Bitter 4,0%	7.20
Pedigree, Amber Ale, 4,5%	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
Devils on Horseback (533 kcal)	7.50
Spiced Lentil Croquettes, elderberry creme fraiche (438 kcal)	8.00
Roasted Heritage Beetroot Salad, superstraccia, walnut, mustard (375kcal)	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.

125ml 175ml 500ml 750ml

** 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.

Festive Punch 10.50
Jameson Black Barrel, Guinness, Blackcurrant, Angostura, Cream, Nutmeg

Clockwork Orange 15.00
Courvoisier VS cognac, Di Saronno Velvet, Orange & Cinnamon cordial

Dr. Watson's Whisky Sour 13.00
Johnnie Walker Black Label, Bulleit bourbon, turmeric, ginger, lemon, lemongrass

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

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
Monkey 47 gin, Campari bitter, Italicus aperitivo, Lillet blanc

Wet Bandits 18.00
Laurent Perrier NV Champagne, Tanqueray gin, Pineapple & Jasmine

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

Macadamia Old Fashioned 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

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

Mai Tai IPA 13.00
Appleton Estate 12YO, Bumbu 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