

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

Prosecco Millesimato, Valdobriadene, Italy NV	8.00	40.00
Gusbourne Brut Réserve, Kent, England 2016	10.00	60.00
Taittinger Brut Réserve, Champagne, France NV	14.50	76.00
Taittinger Rosé, Champagne, France, France NV	18.00	90.00

WHITE

Grenache Blanc, La Loupe, Languedoc, France 2019	6.50	17.00	28.50
Verdejo, Abadia de Airbayos, Spain	7.00	21.00	29.50
Picpoul de Pinet, Sel et de Sable 2019	7.50	21.50	31.00
Viognier Esprit Cepage Nature, Languedoc, France 2019	8.50	22.50	33.00
Presto Blanc, Domaine Séailles, Côtes des Gascogne, France	9.00	24.00	36.00
Dry Furmint, Szőlő, Tokaj, Hungary	11.50	30.00	50.00
Sauvignon Blanc, Wairau River, Marlborough, NZ 2019			30.00
Malvasia, Koslovic, Istria, Croatia 2018			35.00
Pinot Blanc 'Tradition', Jean-Baptiste Adam, Alsace, FR 2018			37.00
Chardonnay, Chapel Down, Kent, England 2015			60.00
Meursault Limozin, Rene Monnier, Burgundy, France 2017			90.00

ROSÉ

Domaine Gordanne, Les Gravières Rosé, France 2018	9.50	25.00	36.00
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RED

Pinot Noir, Whale Point, South Eastern Australia 2019	7.00	17.50	28.50
Merlot, Nostro Gran Reserva, Indomita, Chile 2018	7.50	21.00	29.50
Cabernet Sauvignon, Bruno Andreu, Languedoc, 2018	8.00	21.50	31.00
Primitivo, Domus, Puglia, Italy 2017	8.50	22.50	33.00
L'Entrepreneur Rouge, Maison Idiart, Bordeaux, France	9.00	24.00	36.00
Hectic, BLANKBottleKEG, Somerset West, SA	10.00	36.00	54.00
Negroamaro, Pignataro, Puglia, Italy 2018			35.00
Lanzado Rioja, Bodegas Martinez La Orden, Spain 2016			39.00
Château Sauman, Medoc, Bordeaux, France 2016			42.00
Malbec, Sopenia, Argentina 2018			44.00
Margaux, Chateau Soussans, Bordeaux, France 2016			90.00
Amarone, Monte del Fra, Veneto, Italy 2013			145.00

TODAY'S BEER OFFER

Needing little introduction, as a nation we do love our beer. We work closely with a select group of craft breweries to bring you an ever changing and exciting list of some of the best beers Britain has to offer!

KEG

Lucky Saint Superior Unfiltered Lager 0.5%	5.50
Pilsner Urquell 4.4%	6.00
Asahi Super Dry Lager 5.2%	6.00
Sandford Orchard Devon Red Cider 4.5%	5.50
Guinness 4.2%	6.00
NBB The Boogie Below Galaxy Milkshake IPA 5%	6.50
Verdant Headband Pale Ale 5.5%	6.50
Salt Huckaback NEIPA 5.5%	6.50
Verdant Remembering Things I Didn't Do IPA 6%	7.00

CASK

Kent Golding Bitter 4.1%	5.00
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All keg beer listed by pint unless indicated

BOTTLES & CANS

Big Drop Pale Ale 0.5%	4.50
Salt Calico GF Pale Ale 4%	6.00
Verdant Even Sharks Need Water IPA 6.5%	440ml 9.00
Augustiner Helles Lagerbier 5.2%	500ml 7.00
Hawkes Urban Orchard Apple Cider 4.5%	5.00

All cans and bottles 330ml unless indicated

BAR SNACKS

Smoked Almonds	3.00
Mixed Nuts	3.00
Wasabi Peas	2.50
Chickpeas	2.50
Crisps	1.50

If you have any food allergies or intolerances, please let us know before you order.

Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

Information about ingredients is available on request.

All prices are inclusive of VAT at the current rate



CUPS OF PUNCH

Punches are an important part of British drinking history and, since modern times sadly allow little time to languish beside a punch bowl, we swiftly serve ours in a Pewter cup spritzed with our Tavern soda.

Deluxe Gin Punch 7.00
Bombay Sapphire, Cointreau, Maraschino, pineapple
raspberry liqueur & EDV, bitters, lemon sherbet

Emptying the Banks Punch 7.00
Banks 5 & 7 Island rums, Amaro di Angostura, absinthe, lemon sherbet,
apple juice, ginger

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.

East 8 Hopped Up 11.00
Vodka, Martini Fiero, Passion Fruit, Pineapple, Lager, Lime
Kevin Armstrong, Milk & Honey, 2010 with a Wigmore twist

Banana Bread 11.00
Bacardi Carta Blanca, banana, apricot, maple syrup, bitter ale
The Wigmore, 2021

Shaky Pete's Ginger Brew 11.00
Bombay Sapphire gin, ginger syrup, lemon, Thornbridge Lord Marples
bitter
Pete 'Shakey Pete' Jeary, Hawksmoor Spitalfields, 2010

Tavern Bloody Mary 11.00
Spirit of Broadside, cucumber, lemon, tomato,
Bloody Mary salt, Guinness

GIN & TONIC VS GIN TÔNICA

The classic straight-sided British G&T steps into the ring to challenge the Spanish copa, with new-wave English tonics acting as a referee for a selection of our favourite gins to engage in healthy competition.

Bermondsey Tonic Water 11.00
South East London's BTW is an amber coloured, all-natural tonic water created according to a traditional Victorian recipe in order to let the gin shine.
Gin Tónica: Sacred Pink Grapefruit gin, pink grapefruit, rosemary
Gin Tonic: Fords gin, orange, lemon, pink grapefruit

Franklin & Sons Ltd Natural Indian Tonic Water 11.00
With a heritage going as far back as 1886 this natural tonic water is highly carbonated to lift and highlight delicate botanicals.
Gin Tónica: Silent Pool gin, pear, rose, bergamot
Gin Tonic: Star of Bombay, orange, passion fruit, hibiscus

Fever Tree Mediterranean Tonic 11.00
With a floral aroma and hints of lemon thyme and rosemary, this tonic might help tip the balance towards a Mediterranean-style serve...or perhaps not?
Gin Tónica: Wayfinder gin, lime, orange, butterfly sorrel
Gin Tonic: Chase GB gin, apple, lemon, ginger

LONDON LOVES CLASSICS

We do enjoy a classic cocktail and, as luck would have it, London has created some of the best. Here are a select few of our favourite London Classics, which we will change up from time to time.

Bramble for Gin Sour lovers 11.50
Bombay Sapphire gin, blackberry liqueur, lemon, sugar
Dick Bradsell, Fred's Club, 1987/88

Carol Channing for Kir Royale lovers 13.00
Raspberry liqueur & EDV, Gusbourne English sparkling wine
Dick Bradsell, 1987

Toreador for Margarita lovers 11.50
Patron Silver tequila, lime juice, apricot brandy
Café Royale Cocktail Book, 1937

Devil's Share for Whiskey Sour lovers 11.50
Woodford Reserve bourbon, orange, lemon, maple syrup,
ginger, bitters
Pete Kendall, Milk & Honey London, 2003

Treacle for Old Fashioned lovers 11.50
Bacardi Ocho and Bacardi Negra rums, sugar, Angostura
bitters, apple juice
Dick Bradsell, 1999

Vodka Espresso for Espresso Martini lovers 13.00
Grey Goose vodka, coffee liqueur, cold brew coffee, Guinness
Inspired by Dick Bradsell, Soho Brasserie, 1985

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 4.50
Blackberry & Rosemary 4.50
Ginger 4.50

FOOD

SNACKS

XXL stovetop 3 cheese & mustard toastie	12.50
Smoked chicken croquetas, aioli	5.50
Pea and broadbean hummus, artichoke, lemon	6.50
Masala spiced scotch-egg, dahl relish	6.25
Buttered crumpets, steamed cock crab	7.75
Fat chips, Bloody Mary salt	5.50

MAINS

Minced lamb pie, mash, mint sauce	16.00
Isle of Wight tomato, Graceburn, grellot onion salad	16.00
Cheeseburger, grilled ox-tongue, crispy shallots	14.00
Plant-based vegan cheese burger, pickled jalapeño	14.50
Steamed sea bream, braised peas and ham	15.50
Soy-glazed chicken bun, pickled cabbage, sweet-chilli fries	15.00

SIDES

Fat chips, Bloody Mary salt	5.50
Mixed leaves, mustard	4.50
Wooster's Bakery sprouted rye, Ivy House farm butter	3.00

DESSERT

Wigmore soft-serve sundae	5.00
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Our kitchen closes at 9pm

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