



WIGMORE HALL RESTAURANT

SINCE 1992

BAR MENU

SMALL PLATES

Homemade soup of the day with freshly baked 'wild farmed' bread (Please ask for Kcal)	7.95
Caesar salad with romaine lettuce, Parmesan, and croutons 348 Kcal	9.95
• Add Grilled chicken £3.50 130 Kcal	
• Add sauteed Tiger prawns £3.50 89 Kcal	
Fish croquettes with chive aioli 384Kcal	10.50

SANDWICHES - ALL SERVED WITH CRISPS

London-cured smoked salmon wholemeal bagel with dill cream cheese and mixed leaves 589Kcal	10.95
Coronation chicken wrap 464 Kcal	10.95
Open sandwich with crushed avocado, feta, cherry tomatoes on potato & rosemary sourdough 549 Kcal	10.95

A discretionary 12.5% service charge will be added to your bill

BAR MENU

MEDITERRANEAN MEZZE

Hummus and focaccia 279 Kcal	8.95
Baba ghanoush with crispy flatbreads 348 Kcal	8.95
Chickpea falafel with tzatziki 329 Kcal	8.95

SIDES

Homemade wild farmed focaccia with olive oil and balsamic vinegar 395Kcal	4.75
Marinated mixed olives 115 kcal	4.75
Skin on fries 371 kcal	4.95
Truffle & Parmesan fries 447 kcal	6.95
Seasonal garden salad with lemon vinaigrette 245 kcal	6.95

TO SHARE

Mediterranean mezze platter; hummus, baba ghanoush, tzatziki, olives, falafel, and warm focaccia 971 kcal	24.95
British charcuterie board with Cobble lane cured meats, quickes mature cheddar, pickled vegetables and homemade focaccia 892 kcal	25.95

A discretionary 12.5% service charge will be added to your bill

BAR MENU

WHITE		125ml	175ml	250ml	Bottle
Spain 2022	Castillo de Mureva Organic Verdejo	6.00	8.25	11.00	33.00
Italy 2022	Pinot Grigio, Vinuva Organic, Sicily		8.75	12.00	35.00
New Zealand 2022	Petal and stem Sauvignon Blanc		10.50	14.00	42.00
France 2023	Granfort Héritage Chardonnay		11.00	15.00	44.00
Spain 2022	Springfield estate, Albarino				47.00
France 2021	Sancerre, Les Collinettes Joseph Mellot				65.00
France 2022	Chablis, Domaine Paul Nicolle Burgundy				69.00
France 2013	Givry Blanc, Remoissenet Pere & Fils Cote Challonnaisse				80.00
ROSE		125ml	175ml	250ml	Bottle
Portugal	Borsari Merlot Rosata	7.25	9.50	12.50	37.50
France	Chateau d'Esclans Whispering Angel Rosé, Provence				69.00

BAR MENU

RED		125ml	175ml	250ml	Bottle
Spain 2022	Castillo de Mureva Organic Tempranillo	6.00	8.25	11.00	33.00
France 2021	Crusan Grenache-Merlot, Languedoc		8.75	12.00	35.00
Australia 2022	Lunaris Malbec		9.50	13.00	37.50
South Africa 2022	Mount Rozier Pinot Noir		11.00	15.00	44.00
France 2020	Gerard Bertrand Organic Pinot Noir				47.00
France 2019	Château des Bardes, Saint-Emilion Grand cru, Bordeaux				55.00
England 2020	Balfour Luke's Pinot Noir				69.00
France 2021	Domaine Jean Chauvenet Nuits Saint Georges, Burgundy				90.00

BAR MENU

SPARKLING WINE

Glass/125ml

Bottle

Italy	Pontebello Prosecco	8.50	38.00
NV	DOC Spumante Extra Dry		
England	Ridgeview Bloomsbury	13.50	80.00
NV	Brut NV		
England	Ridgeview Rose de Noirs		85.00
NV	Brut 2018		

CHAMPAGNE

Glass/125ml

Bottle

France	Searcys Selected Cuvée	17.00	95.00
NV	Brut		
France	Laurent-Perrier Cuvée Rosé		110.00
NV			

GIN

50ml

Tanqueray London dry	10.90
A British classic	
Bombay Sapphire	11.90
Floral and aromatic	
Hendricks	12.90
Smooth and balanced	
Didsbury	11.90
Raspberry & Elderflower	
Didsbury	11.90
Blood orange	

BAR MENU

VODKA	50ml
Absolut Vodka Blue Clean and complex	11.90
Belvedere Quadruple distilled rye vodka	12.90
SPIRITS & LIQUERS	50ml
Bacardi Rum White	10.90
Brewdog 500 cuts Handmade spiced rum	11.90
Jameson Blended Irish Whiskey	10.90
Bell's Blended Scotch Whiskey	10.90
Glenmorangie Single Malt	14.50
Laphroaig 10 year old	17.50
Martell VS Cognac	14.50
Buffalo trace bourbon Rich and complex	11.50

All served in 50ml measures - 25ml measures are available on request

BAR MENU

SPIRITS & LIQUERS

50ml

Baileys	10.90
Irish Cream Liqueur	
Tia Maria	10.90
Coffee Liqueur	
Disaronno	10.90
Amaretto	
Campari	10.90
Bitter Italian Apéritif	
Martini Extra Dry	5.50
Italian Dry Vermouth	
Martini Rosso	5.50
Italian Red Sweet Vermouth	

SHERRY

50ml

Gonzalez Tio Pepe, Fino Sherry	5.50
Croft original pale cream Sherry	5.50

0% SPIRITS

50ml

Seedlip Spice 94	6.50
A sophisticated blend of Allspice berries & cardamom	
0Kcal	

All served in 50ml measures - 25ml measures are available on request

BAR MENU

BEER & CIDER

Bottle

Peroni 330ml	6.00
Alcohol free Peroni Libera 330ml	4.95
Brewdog Punk IPA 330ml	6.50
Aspall Suffolk Cyder 330ml 138Kcal	7.0

SOFT DRINKS

Still / Sparkling Water 0Kcal	2.50
Fentimans Indian Tonic / Light Tonic 20/15Kcal	2.95
Fentimans Ginger ale 28Kcal	2.95
Fentimans Rose Lemonade 110Kcal	2.75
Coke / Diet Coke – Classic glass bottle 150/1Kcal	4.25
Tomato Juice / Cranberry Juice 34/94Kcal	3.50
Orange Juice / Apple Juice 145/76Kcal	3.75

BAR MENU

HOT BEVERAGES

Filter Coffee	3.75
Espresso	3.75
Double Espresso	3.95
Americano	3.95
Flat White	4.25
Latte	4.25
Cappuccino	4.25
Hot Milk	3.50
Hot Chocolate	4.25
Birchall Teas	3.50
English breakfast	
Earl grey / Green tea / Lemongrass and ginger	
/ Peppermint	
Decaffeinated / Red berry and flower	

If you have a food allergy or intolerance, please ask a member of our team for information.

BAR MENU

COCKTAIL LIST

14.95

Symphony in Glass Negroni

Blood orange gin, Campari, Sweet vermouth, Limoncello

The Recital

Amaretto, Ridgeview English Sparkling , Maraschino cherry

Valkyries Kiss

St Germain, Vodka, Honey, Lime, Cranberry, Egg white

Chopins Tipple

Gin, St Germain, Elderflower Soda, Mint, Lime

Espresso Martini

Vodka, Kahlua, Espresso

Aperol Spritz

Prosecco, Aperol, Soda, Orange wedge

Old fashioned

Bourbon, Bitters, Brown sugar, Maraschino cherry, orange peel

AVAILABLE 5PM – 7PM

Available by pre-order only in the interval

Cover image of the old Wigmore Hall bar, reprinted from the Hall's Archive

