



WIGMORE HALL RESTAURANT

SINCE 1992

# BAR MENU

## SMALL PLATES

---

Homemade soup of the day, homemade bread	6.50
Caramelised onion, cauliflower and vintage cheddar tart, baby leaf salad garnish	8.50
Kale and spinach Caesar salad, confit tomato, Parmesan, brioche croutons Add shredded chicken: 2.00	7.50
Cod, salmon & smoked haddock croquettes with pea puree	9.50
House terrine with spinach puree, pickles, toast	15.00
Mezze plate with homemade hummus, roasted chickpeas, confit tomato, olives and warm flatbreads	7.95

## SANDWICHES - ALL SERVED WITH CRISPS

---

Pastrami on rye with Dijon mayonnaise, Sauerkraut & Swiss Cheese	9.50
London cure smoked salmon, wholemeal bagel, dill crème fraiche & cucumber	9.50
Mozzarella, heritage tomato & pesto in a freshly baked rustic roll	7.50
Chicken Ceasar - shredded chicken, lettuce, Caesar dressing, in a freshly baked wholegrain rustic roll	9.50

# BAR MENU

## TO SHARE

---

Cobble lane English charcuterie plate for sharing 24.95  
Produced 3 miles away - a selection of cured meats with pickles, olives, confit tomato, baby leaf salad, homemade bread & English salted butter

## SIDES

---

Basket of homemade bread with English salted butter 4.25  
Marinated mixed olives 3.95  
Skin on fries 3.50  
Truffle, rosemary & Parmesan fries 5.50  
Kale and spinach Caesar salad 5.50

## DESSERT

---

Dark chocolate tart, salted butter caramel, raspberry (V) 9.50  
Pannacotta with rhubarb and pistachio 9.50  
Chefs' selection of 3 British artisan cheeses, spiced apple chutney, celery, quince jelly and artisan crackers 13.95

# BAR MENU

WHITE		125ml	175ml	250ml	Bottle
France 2022	La Bastille Blanc, Ugni Blanc/Colombard	5.50	7.00	10.00	29.00
Italy 2021	Pinot Grigio, Vinuva, Organic, Sicily	6.25	8.00	11.00	31.00
France 2022	La Borie Viognier, Pays d'Oc		8.50	12.00	32.00
France 2022	Picpoul de Pinet 'Combe Rouge'		9.00	13.00	34.00
New Zealand 2022	OTU Sauvignon Blanc, Awatere Valley, Marlborough		10.00	14.00	40.00
Spain 2022	Vina Cartin Albarino, Rias Baixas, Galicia				38.00
France 2022	Sancerre, Aurore Dezat, Domaine des Chasseignes, Loire Valley				62.00
France 2021	Chablis, Domaine Hamelin, Burgundy				65.00
France 2021	Maison Jaffelin Rully Blanc, Côte Chalonnaise				78.00
ROSE		125ml	175ml	250ml	Bottle
France	Gerard Bertrand Gris Blanc Rosé, Occitanie	7.25	9.00	12.00	34.00
France	Chateau d'Esclans Whispering Angel Rosé, Provence				48.00

# BAR MENU

RED		125ml	175ml	250ml	Bottle
Italy 2022	Tremito Nero d'Avola, Sicilia, DOC	5.50	7.00	10.00	30.00
Italy 2020	Viamare, Sangiovese Primitivo, Puglia	6.25	8.00	11.00	31.00
Argentina 2020	Malbec, Portillo, Uco Valley, Mendoza		8.50	12.00	32.00
France 2021	Pinot Noir, Maison Jaffelin		9.00	13.00	34.00
Chile 2018	Veramonte Organic Merlot, Casablanca Valley				34.00
France 2020	Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie				38.00
France 2019	Château de Roques, Puisseguin-Saint-Emilion, Bordeaux				45.00
England 2020	Balfour Luke's Pinot Noir				52.00
France 2020	Gigondas, Domaine Gour de Chaulé, Rhône				68.00
France 2021	Santenay Rouge Vieilles Vignes, Domaine Bachey-Legros, Burgundy				80.00

# BAR MENU

SPARKLING WINE		Glass/125ml	Bottle
Italy NV	Bottega Poeti Prosecco, Brut	8.00	36.00
England NV	Chapel Down Classic, Brut	12.00	60.00
England NV	Chapel Down Rosé, Brut		65.00

CHAMPAGNE		Glass/125ml	Bottle
NV	Searcys selected Cuvée, Brut	15.00	70.00
NV	Laurent-Perrier La Cuvée, Brut		95.00

GIN		50ml
<b>Tanqueray London dry</b> A British classic		10.90
<b>Bombay Sapphire</b> Floral and aromatic		11.90
<b>Hendricks</b> Smooth and balanced		12.90
<b>Didsbury</b> Raspberry & Elderflower		11.90
<b>Didsbury</b> Blood orange		11.90

# BAR MENU

VODKA 50ml

---

**Absolut Vodka Blue** 11.90  
Clean and complex

**Belvedere** 12.90  
Quadruple distilled rye vodka

SPIRITS & LIQUERS 50ml

---

**Bacardi Rum** 10.90  
White

**Brewdog 500 cuts** 11.90  
Handmade spiced rum

**Jameson** 10.90  
Blended Irish Whiskey

**Bell's** 10.90  
Blended Scotch Whiskey

**Glenmorangie** 14.50  
Single Malt

**Laphroaig** 17.50  
10 year old

**Martell VS** 14.50  
Cognac

**Buffalo trace bourbon Jack Daniels** 11.50  
Rich and complex

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

# BAR MENU

<b>SPIRITS &amp; LIQUERS</b>	50ml
<hr/>	
<b>Baileys</b> Irish Cream Liqueur	10.90
<b>Tia Maria</b> Coffee Liqueur	10.90
<b>Disaronno</b> Amaretto	10.90
<b>Campari</b> Bitter Italian Apéritif	10.90
<b>Martini Extra Dry</b> Italian Dry Vermouth	5.50
<b>Martini Rosso</b> Italian Red Sweet Vermouth	5.50
<b>SHERRY</b>	50ml
<hr/>	
<b>Gonzalez Tio Pepe, Fino Sherry</b>	5.50
<b>Croft original pale cream Sherry</b>	5.50
<b>0% SPIRITS</b>	50ml
<hr/>	
<b>Seedlip Spice 94</b> A sophisticated blend of Allspice berries & cardamom	6.50

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	4.75
Brewdog Punk IPA 330ml	6.00
Spitfire Amber Ale 500ml	7.00
Aspall Suffolk Cyder 330ml	7.00

## SOFT DRINKS

---

Still / Sparkling Water	2.50
Fentimans Indian Tonic / Light Tonic	2.95
Fentimans Ginger ale	2.95
Fentimans Rose Lemonade	2.75
Coke / Diet Coke – Classic glass bottle	3.00
Tomato Juice / Cranberry Juice	3.50
Orange Juice / Apple Juice	3.75

# BAR MENU

## HOT BEVERAGES

---

Filter Coffee	3.25
Espresso	3.25
Double Espresso	3.75
Americano	3.50
Flat White	3.50
Latte	3.50
Cappuccino	3.50
Hot Milk	3.50
Hot Chocolate	3.50
<b>Birchall Teas</b>	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

---

<b>Classic Negroni</b>	14.95
Gin, Campari, Sweet Vermouth – garnish orange peel	
<b>Tom Collins</b>	14.95
Gin, Lemon, Soda, Maraschino cherry	
<b>Espresso Martini</b>	14.95
Vodka, Kahlua, Espresso	
<b>Bellini</b>	9.50
White peach puree & Prosecco	
<b>Aperol Spritz</b>	14.95
Prosecco, Aperol, Soda, Orange wedge	
<b>Kir Royale</b>	16.00
Searcys champagne & Kirsch	
<b>Old fashioned with Bourbon or Rum</b>	14.95
Bitters, brown sugar, ice, Maraschino cherry, orange peel	

---

AVAILABLE 5PM – 7PM

Available by pre-order only in the interval

---

