



WIGMORE HALL RESTAURANT

SINCE 1992

BAR MENU

SMALL PLATES

Homemade 'waste knot' soup of the day with homemade wild-farmed focaccia (Please ask for Kcal)	7.50
Fish croquettes served with tartar sauce 374 Kcal	10.50
Classic Caesar salad with Kos lettuce, Caesar dressing, Parmesan and croutons 348Kcal (add shredded chicken 130Kcal or grilled halloumi) 149Kcal *£3.50	9.50
Mezze plate with homemade hummus, olives, toasted sesame seeds and crispy flatbreads 460kcal	9.50
Grilled halloumi served with dressed rocket and sweet chilli sauce 460Kcal	9.50
Lamb Kofta, gem lettuce, tzatziki and flat bread 397 Kcal	11.50

SANDWICHES - ALL SERVED WITH CRISPS

London cured smoked salmon, wholemeal bagel, dill cream cheese, cucumber and rocket 589Kcal	10.50
Roast chicken breast in a sourdough bun with mayo' lettuce, and tomato 525 Kcal	10.50
Toasted halloumi wrap, with hummus, cucumber and avocado 561 Kcal	10.50

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

BAR MENU

TO SHARE

Cobble lane English charcuterie plate for sharing Produced 3 miles away - a selection of cured meats with pickles, olives, confit tomato, baby leaf salad, homemade bread & English salted butter 732Kcal	24.95
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SIDES

Homemade focaccia with olive oil and balsamic vinegar 195Kcal	4.50
Marinated Kalamata, Queen green & Manzanilla olives 115 kcal	4.25
Skin on fries 222 kcal	4.00
Truffle & Parmesan fries 260 kcal	6.00
Tomato, cucumber, avocado and lettuce salad with house dressing 238 kcal	6.00

DESSERT

Chefs' selection of Artisan cheeses with apple chutney, grapes, quince jelly and crackers 634kcal	13.95
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BAR MENU

WHITE		125ml	175ml	250ml	Bottle
Spain 2022	Castillo de Mureva Organic Verdejo	5.50	7.50	10.00	30.00
Italy 2022	Pinot Grigio, Vinuva Organic Sicily		8.00	11.00	32.00
France 2022	Granfort Héritage Chardonnay		9.00	12.00	36.00
New Zealand 2022	Petal and Stem Sauvignon Blanc		10.00	13.00	40.00
Spain 2022	Paco and Lolo Albarino				45.00
France 2021	Sancerre, Les Collinettes Joseph Mellot				62.00
France 2022	Chablis, Domaine Paul Nicolle, Burgundy				65.00
France 2013	Givry Blanc Remoissenet Pere & Fils Cote Chalonaise				80.00
ROSE		125ml	175ml	250ml	Bottle
Italy	Borsari Merlot Rosato	5.50	7.50	10.00	30.00
France	Chateau d'Esclans Whispering Angel Rosé, Provence				55.00

BAR MENU

RED		125ml	175ml	250ml	Bottle
Spain 2022	Castillo de Mureva Organic Tempranillo Castilla	5.50	7.50	10.00	30.00
France 2021	Crusan Grenache-Merlot Pays d'Oc		8.00	11.00	32.00
Argentina 2022	Lunaris Malbec San Juan		9.00	12.00	36.00
South Africa 2022	Mount Rozier Pinot Noir		10.00	13.00	40.00
France 2019	Château de Roques Puisseguin-Saint-Emilion Bordeaux				45.00
England 2020	Balfour Luke's Pinot Noir				60.00
France 2020	Gigondas, Domaine Gour de Chaulé, Rhone				70.00
France 2021	Domaine Jean Chauvenet Nuits Saint Georges, Burgundy				90.00

BAR MENU

SPARKLING WINE		Glass/125ml	Bottle
Italy	Pontebello Prosecco	8.00	36.00
NV	DOC Spumante Extra Dry		
England	Chapel Down	11.00	50.00
NV	A Touch of Sparkle		
England	Chapel Down Rosé		65.00
NV	Brut		

CHAMPAGNE		Glass/125ml	Bottle
France	Searcys Selected Cuvée	15.00	75.00
NV	Brut		
France	Laurent-Perrier La Cuvée		125.00
NV	Brut		

GIN			50ml
Tanqueray London dry			10.90
A British classic 134Kcal			
Bombay Sapphire			11.90
Floral and aromatic 126Kcal			
Hendricks			12.90
Smooth and balanced 114Kcal			
Didsbury			11.90
Raspberry & Elderflower 121Kcal			
Didsbury			11.90
Blood orange 114Kcal			

BAR MENU

VODKA	50ml
Absolut Vodka Blue	11.90
Clean and complex 144Kcal	
Belvedere	13.90
Quadruple distilled rye vodka 120Kcal	

SPIRITS & LIQUERS	50ml
Bacardi Rum	10.90
White 120Kcal	
Brewdog 500 cuts	11.90
Handmade spiced rum 122Kcal	
Jameson	10.90
Blended Irish Whiskey 122Kcal	
Bell's	10.90
Blended Scotch Whiskey 124Kcal	
Glenmorangie	14.50
Single Malt 106Kcal	
Laphroaig	17.50
10 year old 107Kcal	
Martell VS	14.50
Cognac 122Kcal	
Buffalo trace bourbon	11.50
Rich and complex 146Kcal	

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

BAR MENU

SPIRITS & LIQUERS	50ml
Baileys Irish Cream Liqueur 190Kcal	10.90
Tia Maria Coffee Liqueur 118Kcal	10.90
Disaronno Amaretto 194Kcal	10.90
Campari Bitter Italian Apéritif 90Kcal	10.90
Martini Extra Dry Italian Dry Vermouth 48Kcal	5.50
Martini Rosso Italian Red Sweet Vermouth 70Kcal	5.50
SHERRY	50ml
Gonzalez Tio Pepe, Fino Sherry 43Kcal	5.50
Croft original pale cream Sherry 72Kcal	5.50
0% SPIRITS	50ml
Seedlip Spice 94 A sophisticated blend of Allspice berries & cardamom 0Kcal	6.50

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BAR MENU

BEER & CIDER	Bottle
Peroni 330ml 136Kcal	6.00
Alcohol-free Peroni Libera 330ml 42Kcal	4.75
Brewdog Punk IPA 330ml 89Kcal	6.00
Toast Pale Ale 330ml 33 Kcal	6.00
Aspall Suffolk Cyder 330ml 138Kcal	7.00
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	3.00
Tomato Juice / Cranberry Juice 34/94Kcal	3.50
Orange Juice / Apple Juice 145/76Kcal	3.75

BAR MENU

HOT BEVERAGES

Filter Coffee 2Kcal	3.50
Espresso 2Kcal	3.25
Double Espresso 5 Kcal	3.75
Americano 40Kcal	3.50
Flat White 150Kcal	3.50
Latte 200Kcal	3.50
Cappuccino 150Kcal	3.50
Hot Milk 150Kcal	3.50
Hot Chocolate 237Kcal	3.50
Birchall Teas	3.50
English breakfast 16Kcal	
Earl grey / Green tea / Lemongrass and ginger / Peppermint 2Kcal	
Decaffeinated / Red berry and flower 2Kcal	

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

BAR MENU

COCKTAIL LIST

14.95

Classic Negroni Gin, Campari, Sweet Vermouth – garnish orange peel 178Kca
Tom Collins Gin, Lemon, Soda, Maraschino cherry 129Kcal
Espresso Martini Vodka, Kahlua, Espresso 230Kcal
Bellini White peach puree & Prosecco 138Kcal
Aperol Spritz Prosecco, Aperol, Soda, Orange wedge 125Kcal
Old fashioned with Bourbon or Rum Bitters, brown sugar, ice, Maraschino cherry, orange peel 149/155Kcal

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

