

WHITE WINE

	175ml	250ml	Bottle
Le Pionnier Blanc, Comte Tolosan Languedoc, France 11.5%	£6.50	£8.25	£24.00
Chenin Blanc Dry Tulbagh Tulbagh valley, South Africa 12.5%	£7.00	£9.40	£27.00
Pinot Grigio Ca Luca Veneto, Italy 12%	£8.00	£10.25	£30.00
Marsanne Viognier, Roche de Belanne Languedoc, France 12.5%	£8.00	£10.75	£32.00
Pecorino Tor Del Colle Abruzzo, Italy 13%	£8.50	£11.50	£33.25
Picpoul de Pinet 'Trois Mats' Languedoc, France 13.5%	£9.00	£11.75	£34.00
Sauvignon Blanc Turning Heads Malborough, New Zealand 13%	£10.00	£12.50	£36.00
Chablis Domaine Alain Gautheron Chablis, France 12.5%			£50.00

ROSE

Carignan Rose La Loupe Languedoc, France 12.5%	£7.50	£9.50	£29.00
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RED WINE

Le Pionnier Rouge Herault Languedoc, France 12%	£6.50	£8.25	£24.00
Sangiovese Meidia Vento, Italy 12%	£7.00	£9.00	£27.00
Rioja Tempranillo Fincas de Azavache Rioja, Spain 14.5%	£8.00	£10.25	£30.00
Shiraz La Playa Colchagua Vallery, Chili 13.5%	£8.50	£10.75	£31.00
Montepulciano Tor del Colle Abruzzo, Italy 13.5%	£8.50	£11.00	£33.00
Pinot Noir 1620 Lorgeril Languedoc, France 12.5%	£9.50	£11.50	£34.00
Malbec 'ES Vino' Finca Sopenia Mednoza, Argentina 13.5%	£10.00	£12.95	£38.00
Chateau Bechereau Lalande de Pomerol Pomerol, France 14%			£50.00

SPARKLING

	125ml	bottle
Prosecco Spumante Extra dry 'Azzillo Italy 11%	£9.00	£36.00
Champagne Laurent Perrier La Cuvee Brut N.V France 12%	£16.00	£69.00

SPIRITS

House Spirits Gordon's Gin, Absolut Vodka, Jameson, Bells, Jack Daniels Hennessy, Havana 3yr, Pimms, Campari	25ml £4.80	50ml £8.00
Premium Spirits Sipsmith Gin , Grey Goose, Glenfiddich, Glenmorangie, Monkey Shoulder, Remy Martin, Havana 7yr Add a mixer for £1.40	£6.50	£10.95

BOTTLED BEER

Peroni	£4.95
Pilsner	£4.75
Curious IPA	£4.95
Curious Cider	£4.95

SOFT DRINKS

Coke, Diet Coke	£2.95
Fentimans	£3.55
Lemonade/Ginger Beer	
Fever Tree	£2.75
Tonic, Naturally Light	
Tonic, Soda Water, Sicilian	
Lemon, Lemonade, Ginger	
Ale	

FOOD ALLERGIES & INTOLERANCES

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. Consequently, there may be traces of various allergens present across our product range.

We'd love to tell you what's in our food and help assist you with your choice. Please speak to one of our Allergy Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination.

HOT DRINKS

Tea English breakfast, Earl Grey	£2.35
Lemon and Ginger, Green, Peppermint, Camomile, Rooibos, Cranberry & Raspberry	£2.70
Coffee Filter	£2.35
Espresso, Americano, Macchiato	£2.50
Latte, Cappuccino, Flat white	£2.85
Hot Chocolate	£2.85
Mocha	£3.00
Extra shot	£0.75

Service is not included in your bill.

STARTER

Soup of the Day
£6.95

Rabbit & mustard terrine with hazelnut
romesco sauce & toasted sourdough
£12.50

Brixham crab cake with crushed English
peas, chili, lemon tartar sauce & crisp
baby leaf allotment salad
£11.00

Whipped goats cheese with braised figs,
smoked pine nuts, rocket leaf salad, fig
oil dressing
£12.50

Atlantic prawn, avocado mousse radish
& scorched cucumber salad, chimichurri
dressing
£9.50

SIDES

Bread & Oil Seasonal Greens
£1.95 £4.50

Potatoes & Rosemary Oil Garden Salad
£4.50 £4.75

Triple cooked Chips
£4.95

MAIN COURSE

Today's Special
£ Market Price

Pan fried Buttle farm Guinea fowl breast with truffle spätzle,
Cavolo Nero, baby carrots & madeira jus
£20.50

Fish pie with curried béchamel, leeks, mashed potatoes, & sour
dough croutons
£16.95

Grilled king oyster mushroom with wild mushroom fricassee,
celeriac, truffle, kale crisps & parsley pesto
£18.00

Pan-fried Cornish sea bream, crushed Jersey royals, samphire
grelot onion & Tomato dressing
£19.80

Orange & thyme confit Gressingham duck leg, parmentier
potatoes, sweet heart cabbage & aromatic jus
£21.25

PRE ORDER

Come back to your
table and enjoy
desserts and drinks
during the interval

DESSERT

Plum & Almond tart with vanilla ice cream
£7.50

Tete de moine cheese with damson plum, pistachio & sesame
crackers
£7.50

Dark madagascan chocolate mousse with honeycomb &
gooseberry
£7.50

Selection of Ice Cream
£6.00

PRE-CONCERT DINNER:
MON-SUN 5PM-7.30PM

SUNDAY LUNCH: NOON-3PM

Service is not included in your
bill.

BAR AND RESTAURANT

WIGMORE HALL