

## SPARKLING

	125ML		BOTTLE
<b>Prosecco Spumante Extra Dry, Ca di'Alte, Veneto, Italy</b> Beautifully fresh pear flavours and floral aromas - a real Prosecco	<b>£7.00</b>		<b>£33.00</b>
<b>Champagne Grande Réserve, Devaux, France</b> Gloriously rich and round Champagne from one of this celebrated region's oldest producers			<b>£50.00</b>

## WHITE

	125ML	CARAFE	BOTTLE
<b>Macabeo 2015, La Casona de Castaño, Murcia, Spain</b> Juicy and mellow with white peach and a honey perfume	<b>£5.50</b>	<b>£15.00</b>	<b>£20.00</b>
<b>Chenin Blanc 2015, Sangoma, Western Cape, South Africa</b> Appley and ripe with fresh tropical fruits	<b>£6.00</b>	<b>£16.00</b>	<b>£23.00</b>
<b>Viognier 2015, Baron de Badassière, Languedoc, France</b> Delicious, fresh and peachy wine from the South of France	<b>£6.50</b>	<b>£18.00</b>	<b>£25.00</b>
<b>Organic Verdejo 2015, Montaña, Castilla-La Mancha, Spain</b> From three brothers using strict organic methods, this wine over delivers with an exotic tropical nose and citrus zest	<b>£7.00</b>	<b>£19.00</b>	<b>£27.00</b>
<b>Chardonnay 2014, Montes Classic Series, Curicó Valley, Chile</b> Powerful but elegant Chardonnay from one of Chile's leading wineries - it is full of banana, peach and vanilla flavours	<b>£7.50</b>	<b>£19.50</b>	<b>£28.00</b>
<b>Picpoul de Pinet 2015, Domaine La Croix Gratiot, Languedoc, France</b> A long and mouth-watering wine tasting of ripe pear and apple from a father and daughter team	<b>£8.00</b>	<b>£20.00</b>	<b>£29.00</b>
<b>Pinot Grigio 'Palazzo Grimani' 2015, Cortegiara, Veneto, Italy</b> Subtle and elegant, a dry and floral Pinot Grigio from the Veronese hillsides	<b>£8.00</b>	<b>£21.00</b>	<b>£30.00</b>
<b>Marlborough Sauvignon Blanc 2015, Tinpot Hut, New Zealand</b> A pleasingly rich and powerful Sauvignon Blanc bursting with tangy lemon and lime	<b>£9.25</b>	<b>£23.00</b>	<b>£36.00</b>
<b>Gavi di Gavi 2015, Terre Antiche, Piemonte, Italy</b> A jasmine scented wine with real verve and freshness and irreproachable Piemontese pedigree			<b>£39.00</b>
<b>Sancerre 2015, Domaine des Brosses, Loire, France</b> Classic Sauvignon Blanc from this justly famous region - pure nettle and hay aromas and a crisp, flavoursome palate			<b>£44.00</b>

## ROSÉ

<b>Monastrell Rosado 2015, La Casona de Castaño, Murcia, Spain</b> Ripe red fruits, medium bodied with a clean dry finish	<b>£5.50</b>	<b>£15.00</b>	<b>£20.00</b>
<b>2015 Pinot Grigio Rosato Cantina di Monteforte Veneto, Italy</b> Delicate cherry and strawberry aromas, whilst the palate is packed of flavour with strawberry hints	<b>£7.00</b>	<b>£19.00</b>	<b>£27.00</b>

## RED

<b>Monastrell 2015, La Casona de Castaño, Murcia, Spain</b> Deep flavours of plums and cherries, an easy-drinking wine	<b>£5.50</b>	<b>£15.00</b>	<b>£20.00</b>
<b>Merlot 2013, Ca' di Alte, Veneto, Italy</b> Velvety, round and full-bodied, a wonderfully well made and juicy Merlot	<b>£6.00</b>	<b>£16.00</b>	<b>£23.00</b>
<b>Montepulciano d' Abruzzo 2014, Farnese, Italy</b> From the intense sunshine of the Adriatic coast, this wine is rich with deep spicy flavours, rich plum and a soft texture	<b>£7.25</b>	<b>£19.00</b>	<b>£26.00</b>
<b>Côtes-du-Rhône Rouge 2015, Les Terres du Roy, Southern Rhône, France</b> Ripe and enticing red and black fruits - a French classic crafted from carefully preserved old vines	<b>£7.50</b>	<b>£19.50</b>	<b>£28.00</b>
<b>Malbec Reserve 2014, Kaiken, Mendoza, Argentina</b> Benchmark Malbec from a leading producer, blackberries and vanilla leap from the glass	<b>£8.00</b>	<b>£20.00</b>	<b>£29.00</b>
<b>"Mala Vida" (Shiraz, Cabernet Sauvignon, Tempranillo &amp; Monastrell) 2014, Bodegas Arráez, Valencia, Spain</b> Named after a life of excess but sustainably farmed, this wine is full of character and smooth berry flavours			<b>£32.00</b>
<b>Rioja Reserva 2011, Izadi, Spain</b> Red and black fruits with gentle cinnamon and toast - Rioja of true Reserva quality from a family winery			<b>£36.00</b>
<b>Pinot Noir 2014, Trinity Hill, Hawkes Bay, New Zealand</b> Fresh strawberry and plum flavours underpinned by the earthy characters of premium Pinot Noir - a classic			<b>£37.00</b>
<b>Médoc Bordeaux 2009, Château Blaignan, France</b> From a 14th Century estate, this is complex and mature with blackcurrant fruit and cigar box aromas			<b>£44.50</b>

LONDON WALL  
BAR & KITCHEN

## PIZZAS

<b>Margherita (v)</b> Pomodoro, mozzarella, basil	<b>£10.00</b>
<b>Bianca (v)</b> Ricotta, parmesan, mozzarella, Portobello mushrooms, spinach, truffle oil	<b>£12.00</b>
<b>Melanzana (v)</b> Pomodoro, olives, harissa spiced aubergines, roast garlic, oregano, mozzarella	<b>£11.50</b>
<b>Quattro Formaggi (v)</b> Pomodoro, parmesan, mozzarella, taleggio, gorgonzola	<b>£ 12.50</b>
<b>Diavola</b> Salami piccante, sweet chilli peppers, pomodoro, mozzarella	<b>£12.50</b>
<b>Parma</b> Parma ham, rocket, parmesan, mozzarella, pomodoro	<b>£13.50</b>
<b>Napoletana</b> Anchovy, black olives, spinach, capers, pomodoro	<b>£12.50</b>
<b>Capricciosa</b> Baked ham, Portobello mushrooms, artichokes, pomodoro	<b>£13.00</b>
<b>Garlic bread</b>	<b>£4.00</b>
<b>Cheese garlic bread</b>	<b>£5.00</b>

## SALADS

<b>Panzanella (vg)</b> Heritage tomatoes, basil, cucumber, red peppers, celery, red onion, capers, croutons	<b>£10.00</b>
<b>Add grilled chicken breast</b>	<b>£3.00</b>
<b>Chicken Caesar</b> Chargrilled chicken, anchovy, parmesan, croutons, gem lettuce, black olives and Caesar dressing	<b>£13.00</b>
<b>Salmon and avocado</b> Hot smoked salmon, grilled avocado, organic quinoa, edamame beans, chilli, coriander and lime dressing	<b>£13.50</b>

## SIDES

<b>Fries</b>	<b>£3.50</b>
<b>Rocket and parmesan salad</b>	<b>£3.50</b>
<b>Summer slaw</b>	<b>£3.50</b>

(v)=Vegetarian, (vg)=Vegan.

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.

We support the Museum of London by contributing a portion of your bill. An optional service charge of 10% will be added to your bill.

## MAINS

<b>Fish and chips</b> Crunchy beer-battered haddock with minted pea purée, tartare sauce	<b>£13.50</b>
<b>Caprese tart (v)</b> Parmesan shortcrust, cherry tomatoes, feta and mozzarella, capers, oregano, basil and dressed salad	<b>£9.00</b>
<b>Tortellini</b> Spinach and ricotta tortellini, crispy smoked pancetta, basil passata sauce	<b>£13.00</b>

## LONDON WALL BURGERS

<b>All served in brioche bun with fries or summer slaw</b>	
<b>London Wall burger</b> 6oz beef burger, taleggio cheese, cos lettuce, mayonnaise and beef tomato	<b>£12.50</b>
<b>Chicken and avocado</b> Chargrilled chicken breast, beef tomato, avocado, cos lettuce, mayonnaise	<b>£12.50</b>
<b>Halloumi red pepper (v)</b> Grilled halloumi, harissa mayonnaise, chargrilled aubergines and red peppers, rocket	<b>£11.50</b>
<b>Extras: bacon / avocado</b>	<b>£1.00</b>

## DESSERTS

<b>Peach panna cotta</b>	<b>£4.50</b>
<b>Berry Eton mess</b>	<b>£4.50</b>
<b>Salted caramel chocolate mousse</b>	<b>£4.00</b>
<b>Three scoops of vanilla ice cream</b>	<b>£4.00</b>

## SOFT DRINKS

<b>Homemade lemonade</b>	<b>£3.00</b>
<b>Coke</b>	<b>£3.00</b>
<b>Diet Coke</b>	<b>£3.00</b>
<b>San Pellegrino Lemon</b>	<b>£3.00</b>
<b>San Pellegrino Orange</b>	<b>£3.00</b>
<b>Ginger beer</b>	<b>£3.50</b>
<b>Orange juice</b>	<b>£3.00</b>
<b>Apple juice</b>	<b>£3.00</b>
<b>Cranberry juice</b>	<b>£2.75</b>
<b>Pineapple juice</b>	<b>£2.75</b>
<b>Tomato juice</b>	<b>£2.75</b>
<b>Still water / Sparkling water</b>	<b>£3.50</b> <b>£5.00</b>

## BEERS & CIDERS

	1/2 PINT	PINT
<b>Amstel 4.1% ABV</b>	<b>£2.50</b>	<b>£4.70</b>
<b>Heineken 5% ABV</b>	<b>£2.55</b>	<b>£4.80</b>
<b>Birra Moretti 4.8% ABV</b>	<b>£2.75</b>	<b>£5.25</b>
<b>1936 Bière 4.7% ABV</b>	<b>£2.90</b>	<b>£5.50</b>
<b>Deuchars 3.8% ABV</b>	<b>£2.30</b>	<b>£4.40</b>
<b>London Wall Ale 4.6% ABV</b>	<b>£2.40</b>	<b>£4.50</b>
<b>Murphy's Stout 4% ABV</b>	<b>£2.55</b>	<b>£4.80</b>
<b>Symonds Cider 4.5% ABV</b>	<b>£2.55</b>	<b>£4.80</b>

	BOTTLES	
<b>Peroni 330ml 5.1% ABV</b>	<b>£5.00</b>	
<b>Sol 330ml 4.6% ABV</b>	<b>£5.00</b>	
<b>Budvar 330ml 4.8% ABV</b>	<b>£5.00</b>	
<b>Meantime London Pale Ale 4.3% ABV</b>	<b>£5.50</b>	
<b>BrewDog Punk IPA 5.6% ABV</b>	<b>£5.75</b>	
<b>Kunig Ludwig Weissbier 5.5% ABV</b>	<b>£6.00</b>	
<b>Bulmers Cider - Original / Pear / Berry 4.5% ABV</b>	<b>£6.00</b>	

## COFFEE

<b>Espresso - single / double</b>	<b>£2.35</b>	<b>£2.80</b>
<b>Macchiato - single / double</b>	<b>£2.35</b>	<b>£2.80</b>
<b>Americano</b>		<b>£3.00</b>
<b>Cappuccino</b>		<b>£3.50</b>
<b>Latte</b>		<b>£3.50</b>
<b>Flat white</b>		<b>£3.50</b>
<b>Mocha</b>		<b>£3.50</b>
<b>Hot chocolate</b>		<b>£3.50</b>

## TEA

<b>Loose leaf teas</b>	<b>£3.00</b>
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English Breakfast, Earl Grey, Peppermint,  
Camomile, Oriental Sencha, Garden Berries,  
Elderflower and lemon, Lemon and ginger

## SPIRITS

<b>All mixers</b>		<b>£1.50</b>
Gin	SINGLE	DOUBLE
<b>Bombay</b>	<b>£4.50</b>	<b>£7.00</b>
<b>Tanqueray</b>	<b>£5.00</b>	<b>£7.50</b>
<b>Hendrick's</b>	<b>£5.25</b>	<b>£7.80</b>
Vodka		
<b>Stolichnaya</b>	<b>£4.50</b>	<b>£7.00</b>
<b>Sipsmith</b>	<b>£5.00</b>	<b>£7.50</b>
<b>Grey Goose</b>	<b>£5.50</b>	<b>£8.00</b>
Rum		
<b>Matusalem</b>	<b>£4.50</b>	<b>£7.00</b>
<b>Matusalem 7 Yr</b>	<b>£5.00</b>	<b>£7.50</b>
Whisky		
<b>Jameson</b>	<b>£4.50</b>	<b>£7.00</b>
<b>Jack Daniel's</b>	<b>£4.50</b>	<b>£7.00</b>
<b>Laphroaig</b>	<b>£5.00</b>	<b>£7.50</b>
<b>Balvenie</b>	<b>£6.00</b>	<b>£8.50</b>
Brandy		
<b>Courvoisier</b>	<b>£4.50</b>	<b>£7.00</b>
Tequila		
<b>Ocho</b>	<b>£4.50</b>	<b>£7.00</b>
<b>Arette Anejo</b>	<b>£5.00</b>	<b>£7.50</b>
Liquor		
<b>Sambuca</b>	<b>£3.50</b>	<b>£6.00</b>
<b>Disoronno</b>		<b>£6.00</b>
<b>Baileys</b>		<b>£6.00</b>