

SPARKLING

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

WHITE

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

ROSÉ

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

RED

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

LONDON WALL
BAR & KITCHEN

WEEKEND MENU

PIZZAS

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

SIDES

Fries	£3.50
Rocket and parmesan salad	£3.50
Summer slaw	£3.50

BAR SNACKS

Garlic bread sticks Spicy tomato, ranch dressing	£5.00
Salami picante	£8.00
Spinach and ricotta rolls	£6.50
Crispy aubergine Blossom honey and thyme	£6.00
Siena olives Fennel seeds, parsley, orange zest	£5.00

SOFT DRINKS

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

BEERS & CIDERS

	1/2 PINT	PINT
Amstel 4.1% ABV	£2.50	£4.70
Heineken 5% ABV	£2.55	£4.80
Birra Moretti 4.8% ABV	£2.75	£5.25
1936 Bière 4.7% ABV	£2.90	£5.50
Deuchars 3.8% ABV	£2.30	£4.40
London Wall Ale 4.6% ABV	£2.40	£4.50
Murphy's Stout 4% ABV	£2.55	£4.80
Symonds Cider 4.5% ABV	£2.55	£4.80
		BOTTLES
Peroni 330ml 5.1% ABV		£5.00
Sol 330ml 4.6% ABV		£5.00
Budvar 330ml 4.8% ABV		£5.00
Meantime London Pale Ale 4.3% ABV		£5.50
BrewDog Punk IPA 5.6% ABV		£5.75
Kunig Ludwig Weissbier 5.5% ABV		£6.00
Bulmers Cider - Original / Pear / Berry 4.5% ABV		£6.00

COFFEE

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

TEA

Loose leaf teas	£3.00
English Breakfast, Earl Grey, Peppermint, Chamomile, Oriental Sencha, Garden berries, Elderflower and lemon, Lemon and ginger	

SPIRITS

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

(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.