

**LONDON WALL  
BAR & KITCHEN**

## SPARKLING

	125ML	BOTTLE	
<b>Prosecco Spumante Extra Dry, Ca di'Alte, Veneto, Italy</b> Beautifully fresh pear flavours and floral aromas	<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

	175ML	CARAFE	BOTTLE
<b>Macabeo 2016, 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 2016, 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>Organic Verdejo 2016, Montañar, 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>£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 2016, 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>£29.00</b>
<b>Pinot Grigio 'Palazzo Grimani' 2016, 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 2016, 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, freshness and irreproachable Piemontese pedigree			<b>£39.00</b>
<b>Sancerre 2016, 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 2016, 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>2016 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 2016, 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 2016, 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 2015, 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 2016, 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 2016, 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) 2015, 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 2013, Izadi, Spain</b> Red and black fruits with gentle cinnamon and toast - Rioja of true Reserva quality from a family winery	<b>£9.25</b>	<b>£23.00</b>	<b>£36.00</b>
<b>Pinot Noir 2016, 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 2012, 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>
<b>Closerie de Vaudieu 2014, Châteauneuf-du-Pape, France</b> The wine is aged in stainless steel rather than oak, for lovely, fresh black fruit aromas and flavours			<b>£60.00</b>

## PIZZAS

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<b>Margherita (v)</b> Pomodoro, buffalo mozzarella, basil	<b>£10.00</b>
<b>Diavola</b> Pomodoro, mozzarella, Ventricina salami, roquito peppers	<b>£12.50</b>
<b>Boscaiola</b> Mozzarella, rosemary potatoes, pancetta, pesto	<b>£11.50</b>
<b>Quattro stagioni</b> Pomodoro, mozzarella, ham, mushrooms, artichokes, black olives	<b>£13.00</b>
<b>Pollo piccante</b> Pomodoro, mozzarella, harissa chicken, red onion, mixed peppers	<b>£13.00</b>
<b>Napoli</b> Pomodoro, garlic oil, spinach, oregano, anchovies, black olives	<b>£12.50</b>
<b>La Parma</b> Pomodoro, mozzarella, Parma ham, rocket, parmesan shavings, balsamic glaze	<b>£13.50</b>
<b>Lorena (v)</b> Pomodoro, mozzarella, butternut squash, rosemary, feta, pine nuts	<b>£12.00</b>
<b>Garlic bread (v)</b>	<b>£4.00</b>
<b>Cheese garlic bread (v)</b>	<b>£5.00</b>

## SALADS

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<b>Hot smoked salmon Niçoise</b> Mixed leaves, green beans, roasted red onion, new potatoes, black olives, cherry tomatoes and soft-boiled egg	<b>£13.50</b>
<b>Roasted butternut squash salad (v)</b> Mixed quinoa, roasted red onions, kale, goat's cheese, pomegranates, toasted almonds	<b>£12.00</b>

## SIDES

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<b>Soup of the day</b> Toasted sourdough, butter	<b>£6.00</b>
<b>Chips</b>	<b>£3.50</b>
<b>Sweet potato fries</b>	<b>£4.50</b>
<b>Mixed leaf salad</b>	<b>£3.50</b>

## MAINS

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<b>Vongole</b> Linguine, clams, red chili, garlic, white wine and herb breadcrumbs	<b>£13.00</b>
<b>Spinach gnocchi (v)</b> Beetroot purée, red chard, goat's cheese, toasted almonds	<b>£12.50</b>
<b>Carbonara</b> Spaghetti, smoked pancetta, parmesan	<b>£12.00</b>
<b>Chicken saltimbocca</b> Roasted vegetables, kale, white wine sauce	<b>£13.50</b>
<b>Fish and chips</b> Beer-battered haddock, minted pee purée, tartare sauce	<b>£13.50</b>

## LONDON WALL BURGERS

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<b>All served with fries or mixed leaf salad</b>	
<b>London Wall burger</b> 6oz. beef burger, Taleggio, radicchio, caramelised onions, whiskey sauce	<b>£13.00</b>
<b>Chicken and avocado</b> Chargrilled chicken breast, beef tomato, avocado, baby gem, mayonnaise	<b>£12.50</b>
<b>Halloumi (v)</b> Grilled halloumi, house relish, roasted mixed peppers, red chard	<b>£11.50</b>
<b>Extras: Bacon / avocado / mozzarella</b>	<b>£1.50</b>

## DESSERTS

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<b>Tiramisu pot</b>	<b>£4.50</b>
<b>Lemon posset, plum compote</b>	<b>£4.00</b>
<b>Sticky ginger pudding</b> Caramel sauce, vanilla ice cream	<b>£4.50</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.