

## SPARKLING

	125ML	BOTTLE	
<b>Prosecco Spumante Extra Dry, Ca di'Alte, Veneto, Italy</b>	<b>7</b>	<b>33</b>	
Beautifully fresh pear flavours and floral aromas			
<b>Champagne Grande Réserve, Devaux, France</b>		<b>50</b>	
Gloriously rich and round Champagne from one of this celebrated region's oldest producers			

## WHITE

	175ML	CARAFE	BOTTLE
<b>Macabeo 2016, La Casona de Castaño, Murcia, Spain</b>	<b>5.5</b>	<b>16</b>	<b>20</b>
Juicy and mellow with white peach and a honey perfume			
<b>Vermentino IGP Pays d`Oc 2016 , Les Vignes de L'Eglise, Languedoc, France</b>	<b>6</b>	<b>17</b>	<b>23</b>
Clean and bright, this aromatic wine is full of vibrant fresh fruit. Aromas of peach, mango, pineapple and pear follow through onto the palate. Balanced and long			
<b>Fairtrade Chenin Blanc 2017, Liberty Fairtrade, Western Cape, South Africa</b>	<b>7</b>	<b>19</b>	<b>26</b>
Delicate aromas of fresh apples are paired with a touch of tropical fruit and freshly cut hay. Fresh and dry on the palate			
<b>Chardonnay 2014, Montes Classic Series, Curicó Valley, Chile</b>	<b>7.5</b>	<b>20</b>	<b>28</b>
Powerful but elegant Chardonnay from one of Chile's leading wineries - it is full of banana, peach and vanilla flavours			
<b>Picpoul de Pinet 2016, Domaine La Croix Gratiot, Languedoc, France</b>			<b>29</b>
A long and mouth-watering wine tasting of ripe pear and apple from a father and daughter team			
<b>Pinot Grigio 'Palazzo Grimani' 2016, Cortegiara, Veneto, Italy</b>	<b>8</b>	<b>22</b>	<b>30</b>
Subtle and elegant, a dry and floral Pinot Grigio from the Veronese hillsides			
<b>Marlborough Sauvignon Blanc 2016, Kim Crawford, Marlborough, New Zealand</b>	<b>9.25</b>	<b>27</b>	<b>36</b>
Lifted mango and guava notes lead into pineapple flavours that linger for a persistent finish			
<b>Gavi di Gavi 2015, Terre Antiche, Piemonte, Italy</b>			<b>39</b>
A jasmine scented wine with real verve, freshness and irreproachable Piemontese pedigree			
<b>Sancerre 2016, Domaine des Brosses, Loire, France</b>			<b>44</b>
Classic Sauvignon Blanc from this justly famous region - pure nettle and hay aromas and a crisp, flavoursome palate			

## ROSÉ

<b>Monastrell Rosado 2016, La Casona de Castaño, Murcia, Spain</b>	<b>5.5</b>	<b>16</b>	<b>20</b>
Ripe red fruits, medium bodied with a clean dry finish			
<b>Pinot Grigio Rosato 2017, Cantina di Monteforte Veneto, Italy</b>	<b>7</b>	<b>21.5</b>	<b>28</b>
Delicate cherry and strawberry aromas, whilst the palate is packed of flavour with strawberry hints			
<b>Cuvée Alexandre Rosé 2017, Château Beaulieu, Provence, France</b>			<b>37</b>
Abound with redcurrant and wild strawberry perfumes. Elegant mouth feel and refreshing length			

## RED

<b>Monastrell 2016, La Casona de Castaño, Murcia, Spain</b>	<b>5.5</b>	<b>16</b>	<b>20</b>
Deep flavours of plums and cherries, an easy-drinking wine			
<b>Merlot 2017, Ca' di Alte, Veneto, Italy</b>	<b>6</b>	<b>17</b>	<b>23</b>
Velvety, round and full-bodied, a wonderfully well made and juicy Merlot			
<b>Montepulciano d' Abruzzo 2016, Farnese, Italy</b>	<b>7</b>	<b>19</b>	<b>26</b>
From the intense sunshine of the Adriatic coast, this wine is rich with deep spicy flavours, rich plum and a soft texture			
<b>Côtes-du-Rhône Rouge 2016, Les Terres du Roy, Southern Rhône, France</b>			<b>28</b>
Ripe and enticing red and black fruits - a French classic crafted from carefully preserved old vines			
<b>Malbec Reserve 2017, Kaiken, Mendoza, Argentina</b>	<b>8</b>	<b>22</b>	<b>30</b>
Benchmark Malbec from a leading producer, blackberries and vanilla leap from the glass			
<b>Shiraz, Cabernet Sauvignon, Tempranillo &amp; Monastrell 2015, Bodegas Arráez, Valencia, Spain</b>			<b>32</b>
Named after a life of excess but sustainably farmed, this wine is full of character and smooth berry flavours			
<b>Rioja Reserva 2013, Izadi, Spain</b>	<b>9.25</b>	<b>23</b>	<b>36</b>
Red and black fruits with gentle cinnamon and toast - Rioja of true Reserva quality from a family winery			
<b>Pinot Noir 2016, Trinity Hill, Hawkes Bay, New Zealand</b>			<b>37</b>
Fresh strawberry and plum flavours underpinned by the earthy characters of premium Pinot Noir - a classic			
<b>Château de Santenay 2013, Mercurey Rouge, Burgundy, France</b>			<b>45</b>
Elegant with aromas of ripe red fruit including cherries and a touch of oak. The finish is long and fresh.			
<b>Closierie de Vaudieu 2014, Châteauneuf-du-Pape, France</b>			<b>60</b>
The wine is aged in stainless steel rather than oak, for lovely, fresh black fruit aromas and flavours			

LONDON WALL  
BAR & KITCHEN

## PIZZAS

<b>Margherita (V)</b> Pomodoro, buffalo mozzarella, basil	<b>9</b>
<b>La Parma</b> Pomodoro, mozzarella, Parma ham, rocket, Parmesan shavings	<b>13</b>
<b>Diavola</b> Pomodoro, mozzarella, ventricina, roquito peppers	<b>13</b>
<b>Napoli</b> Pomodoro, garlic oil, spinach, oregano, anchovies, black olives	<b>10.5</b>
<b>Pollo arrosto</b> Pomodoro, mozzarella, grilled chicken, mixed peppers, red onion, jalapeños	<b>12.5</b>
<b>Britannia</b> Pomodoro, mozzarella, broccoli raab, Cumberland sausage, chilli flakes	<b>11.5</b>
<b>Calzone</b> Pomodoro, mozzarella, chorizo, mushrooms, red onion Served with rocket & Parmesan salad	<b>12.5</b>
<b>Mediterranean hummus flat bread (V)*</b> Red pepper hummus, roast mixed peppers, aubergine, red onions, feta, pine nuts	<b>12</b>
<b>Garlic bread (V)</b>	<b>4</b>
<b>Garlic cheese bread (V)</b>	<b>5</b>

## SALADS

<b>Greek salad (V)*</b> Watermelon, beef tomato, cucumber, red onion, black olives, feta, oregano	<b>10.5</b>
<b>Red quinoa salad (VG)</b> Mange tout, green beans, avocado, shallots, pomegranate, mint, pumpkin seeds	<b>12</b>
<b>Cobb salad</b> Baby gem, pulled chicken, avocado, cherry tomato, pancetta, hard boiled egg, Stilton dressing	<b>12.5</b>
<b>Hot smoked salmon salad</b> Mixed leaves, new potato, radish, broad beans, spring onion, red chilli, lemon & chilli dressing	<b>13.5</b>

(V)=Vegetarian / (VG)=Vegan

\*Can be prepared as vegan upon request. We use vegetarian Parmesan cheese.

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> Beer battered haddock, pea purée, tartare sauce	<b>13.5</b>
<b>Chicken Milanese</b> Rosemary Parmesan-crusted chicken breast, served with mixed leaf salad	<b>14.5</b>
<b>Risotto estate (V)</b> Yellow courgette purée, grilled green courgettes, roasted aubergine, truffle oil, toasted pine nuts, Parmesan	<b>12</b>
<b>Tagliatelle Bolognese</b> Beef Ragù, sage, Parmesan	<b>13</b>
<b>Prawn tortelloni</b> Leek, garlic, chilli, cherry tomato, white wine sauce	<b>13.5</b>

## BURGERS

<b>All served with chips</b>	
<b>London Wall burger</b> 6oz beef burger, mozzarella, maple bacon relish, baby gem, gherkins, beef tomato	<b>13</b>
<b>Spicy chicken burger</b> Crispy chicken breast, baby gem, gherkins, avocado, blue cheese dressing	<b>12.5</b>
<b>Courgette fritter burger (V)</b> Mixed roast peppers, aubergine, feta rocket, lemon & roast garlic mayo	<b>11.5</b>

## SIDES

<b>Chips</b>	<b>3.5</b>
<b>Sweet potato fries</b>	<b>4.5</b>
<b>Mixed greens, chilli oil</b>	<b>4.5</b>
<b>Mixed leaf salad</b>	<b>3.5</b>

## DESSERTS

<b>Tiramisu pot</b>	<b>3.5</b>
<b>Affogato</b>	<b>3</b>
<b>3 scoops of Ice cream</b>	<b>3.5</b>

## SOFT DRINKS

<b>Homemade lemonade</b>	<b>3</b>
<b>Coke</b>	<b>3</b>
<b>Diet Coke</b>	<b>3</b>
<b>San Pellegrino Lemon</b>	<b>3</b>
<b>San Pellegrino Orange</b>	<b>3</b>
<b>Fentimans Ginger Beer</b>	<b>3.5</b>
<b>Orange juice</b>	<b>3</b>
<b>Apple juice</b>	<b>3</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 / sparkling water, 330ml / 500ml</b>	<b>3.5 / 5</b>

Straws available upon request

## BEERS & CIDERS

	1/2 PINT	PINT
<b>Amstel 4.1% ABV</b>	<b>2.5</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>3</b>	<b>5.5</b>
<b>1936 Bière 4.7% ABV</b>	<b>3.40</b>	<b>5.80</b>
<b>Deuchars 3.8% ABV</b>	<b>2.30</b>	<b>4.40</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</b>
<b>Sol 330ml 4.6% ABV</b>		<b>5</b>
<b>Budvar 330ml 4.8% ABV</b>		<b>5</b>
<b>Meantime London Pale Ale 4.3% ABV</b>		<b>5.5</b>
<b>London Pride 330ml</b>		<b>5.75</b>
<b>BrewDog Punk IPA</b>		<b>6</b>
<b>Bulmers Cider - Original / Pear / Berry 4.5% ABV</b>		<b>6</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</b>
<b>Piccolo</b>		<b>3.5</b>
<b>Cappuccino</b>		<b>3.5</b>
<b>Latte</b>		<b>3.5</b>
<b>Flat white</b>		<b>3.5</b>
<b>Mocha</b>		<b>3.5</b>
<b>Hot chocolate</b>		<b>3.5</b>
<b>Extra shot / syrup</b>		<b>0.60</b>

## TEA

<b>Loose leaf teas</b>	<b>3</b>
English breakfast, Earl Grey, Peppermint, Camomile, Oriental Sencha, Garden berries, Elderflower and lemon, Lemon and ginger	

## SPIRITS

<b>All mixers</b>		<b>1.5</b>
Gin	SINGLE	DOUBLE
<b>Beefeater</b>	<b>4.5</b>	<b>7</b>
<b>Plymouth</b>	<b>5</b>	<b>7.5</b>
<b>Hendrick's</b>	<b>5.5</b>	<b>8</b>
Vodka		
<b>Absolut Blue</b>	<b>4.5</b>	<b>7</b>
<b>Sipsmith</b>	<b>5.5</b>	<b>8</b>
<b>Grey Goose</b>	<b>6.5</b>	<b>9</b>
Rum		
<b>Havana 3yr</b>	<b>4.5</b>	<b>7</b>
<b>Havana 7yr</b>	<b>5</b>	<b>7.5</b>
<b>Kraken</b>	<b>5.5</b>	<b>8</b>
Whisky		
<b>Jameson</b>	<b>5</b>	<b>7.5</b>
<b>Jack Daniel's</b>	<b>5</b>	<b>7.5</b>
<b>Chivas Regals</b>	<b>6</b>	<b>8.5</b>
<b>Glenlivet Founders</b>	<b>6.5</b>	<b>9</b>
Cognac		
<b>Martel VS</b>	<b>5</b>	<b>7.5</b>
<b>Martel VSOP</b>	<b>6</b>	<b>9</b>
Tequila		
<b>Olmecca Plata</b>		<b>7</b>
<b>Olmecca Reposado</b>		<b>7.5</b>
Liquor		
<b>Sambuca</b>	<b>3.5</b>	<b>6</b>
<b>Disoronno</b>		<b>6</b>
<b>Baileys</b>		<b>6</b>
<b>Frangelico</b>		<b>6</b>
<b>Jägermeister</b>	<b>4.5</b>	<b>8</b>