

Sparkling wine & Champagne



125ml/750ml

Champagne Castelnau Brut N.V. 13/75
France

Bericanto Prosecco DOC 1754 Spumante 8/37
Italy

Tempus Two Sparkling Blanc de Blancs 42
Australia

Chapel Down Brut N.V. 63
Kent, England

Moët et Chandon Brut N.V. 80
France

Moët et Chandon Brut Rosé 95
France

Veuve Clicquot Brut N.V. 80
France

Louis Roederer Cristal 2009 300
France

Hemingways
lounge bar

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for visiting us
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Wine



175ml/250ml/750ml

White

Chenin blanc, Franschoek Cellars 7/11/32
South Africa

Sauvignon blanc, Fat Barrel 8/12/37
South Africa

Chardonnay, Bio 3 Passo (Vg) 8/12/37
Italy

Gavi DOCG La Caplana 9/13/38
Italy

Sauvignon Blanc Waddling Duck 39
New Zealand

Grüner Veltliner, 'Crazy Creatures' 45
Austria

Wilde Chardonnay, Tempus Two 47
Australia

Red

Cabernet Sauvignon, Le Jardin 7/11/32
South Africa

Syrah-Marselan, Camembert 8/12/37
France

Malbec, Illusion 8/12/37
Argentina

Grenache, Secastilla La Miranda 8/12/37
Spain

Bio 3 Passo Red (Vg) 9/13/38
Italy

Nero De Avalo, Perricone 45
Italy

Pinot Noir, Havoc & Harmony 47
New Zealand



Rose

Syrah-Tempranillo, Altozano, 7/11/32
Spain

Rosado Cannonau Dolianova 9/13/38
Italy

The Palm by Whispering Angel, Cotes
De Provence 49
France

Beer & Cider

Peroni 330ml 6

Estrella Damm 330ml 6

Bulmers Original 500ml 6.5

JP Brew Premium Lager pint/half 6.5 / 3.5

JP Brew Session IPA pint/half 6.5 / 3.5

Gourmet Sandwiches

All sandwiches served with salted kettle chips
with a choice of white or brown bread



Cheese & Onion (V) 9

extra mature cheddar cheese on a tiger bloomer,
topped with caramelised onion, fig and mustard chutney

Smoked Chicken & Mozzarella 10

tender pieces of smoked chicken breast served in a seeded loaf with
mayonnaise, sautéed spinach and mozzarella cheese

BLT 10

smoked back bacon, crispy iceberg lettuce, freshly sliced tomato, mayonnaise

Burrata 'Pinsa' Breads 16



Baked figs

baked figs, burrata, red onion chutney, balsamic glaze, honey

Tomato & Burrata

burrata, pesto, tomato, olive oil, oregano

The Three Mushrooms

porcini, wild and button mushrooms, burrata, white truffle oil

Spicy Nduja

chopped nduja sausage, burrata, olive oil, chili flakes

Hemingway's Cocktails



Autumn Cosmo 12

spiced vodka, triple sec, wild nettle, cranberry, lime

Hemingway Special 12

spiced rum, maraschino cherry, pineapple, grapefruit, lime

Cucumber Clouds 12

gin, cucumber, lemon, egg white

Rhubarb & Basil Gimlet 12

gin, rhubarb, basil, lime

Bramble Dew 12

whisky, blackcurrant liqueur, lemon, sugar

Sage Days 12

earl grey gin, elderflower, lemon, sage,

Made In Wimbledon Village 13

whisky, fig, cacao, sweet vermouth

Deuce Negroni 13

gin, Campari, rose vermouth, Aperol

Mimosa Lisa 14

blood orange puree, hibiscus triple sec, prosecco

Bold Fashioned 14

rye whisky, tonka, cacao, black walnut



Low - Alcohol 8

Vermouth & Tonic

Belsazar red, light tonic, orange

Wild Nettle Fizz

Belsazar white, wild nettle, soda

Baby Spritz

Aperol, elderflower tonic, soda

No - Alcohol 7

J&T

juniper distillate, spiced tonic

Neopolitan

Aeorn aperitif, cranberry, lime, orange

No-groni

Aecorn aperitif, vermouth and bitter

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dine-in is subject to a discretionary 12.5% service charge

Café



Pastry 2

Butter croissant
Pain au chocolat
Muffins
Loaf cake

Coffee

Espresso 2
Double Espresso 2.5
Flat White 3
Cappuccino 3.5
Americano 3
Hot Chocolate 3

Tea 3

English Breakfast
Earl Grey
Green tea
Rooibos Chai
Chamomile

non-dairy milk available on request

Premium tonics 4

Fever-Tree Indian tonic
Fever-Tree Light tonic
Fever-Tree Elderflower tonic
Fever-Tree Mediterranean tonic
Fever-Tree Ginger ale
Fever-Tree Ginger beer

Softs 3

Coca-Cola
Diet Coke
Sprite

Juices 5

OJ
Grapefruit
Pineapple
Cloudy Apple
Cranberry
Tomato

Bottled Mineral Water 3.5



Smoothies 5

available until 5pm

Broccoli & The Beast

broccoli, mango, banana, pineapple, spinach & cucumber

Detox Zing

blueberry, carrot, ginger, banana & courgette

Pass 'N' Shoot

mango, pineapple & passion fruit

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Bottled Cocktails 40



To drink in or take-away
(500ml - 5 servings)

Autumn Cosmo

spiced vodka, triple sec, cranberry, lime

Bold Fashion

whisky, tonka, cacao, black walnut

Deuce Negroni

rhubarb gin, rose vermouth, Campari, Aperol

Pornstar Martini

vodka, vanilla, passionfruit, lime, prosecco

Tommy's Margarita

tequila, agave, lime

Cox Daiquiri

white rum, apple juice, lime, sugar

CLASSIC COCKTAILS ALSO AVAILABLE BY THE BOTTLE



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Signature Pizzas & Breads



Garlic Bread 8
Cheesy Garlic Bread add 2

Classic Margie (v) 12
tomato & basil base with mozzarella, cheddar & grana padano

Slice Up Your Life 14
tomato & basil base with mozzarella, cheddar & serrano ham

Whip It Real Good * 14
white sauce base with mozzarella, cheddar, goats cheese & caramelised red onions

The Meaty One 16
tomato & basil base with mozzarella, cheddar, pepperoni, chorizo & serrano ham

Someone Has To Be... (v) 14
tomato & basil base with mozzarella, cheddar, mushrooms, sweet pepper, caramelised red onion and olives

Basil Bros (v) 14
tomato & basil base with mozzarella, cheddar, sun dried tomato, basil, shredded beetroot and thyme, truffle oil, oregano

My Boy Blue 16
tomato & basil base with mozzarella, smoked chicken, cheddar, blue cheese, fig, caramelised onion, oregano

Add extra toppings:

Truffle Oil 1
Chicken 2
Pepperoni 2
Serrano 2
Chorizo 2
Blue Cheese 1
Goats Cheese 1
Sun Dried Tomato 1

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Classic Cocktails



Clover Club 11
gin, raspberry, lemon, dry vermouth, egg white

Tommy's Margarita 11
tequila, agave syrup, lime

Side Car 11
Cognac, triple sec, lemon, sugar

Charlie Chaplin 11
sloe gin, apricot brandy, lime

Garibaldi 11
Campari, fluffy orange juice

Classic Champagne Cocktail 14
brandy, brown sugar, champagne, angostura

Manhattan 12
rye whisky, sweet vermouth, bitters, cherry

Aperol Spritz 12
Aperol, prosecco, soda

Dark & Stormy 11
dark rum, ginger beer, lime

other classic cocktails available on request

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Bagels, Breads & Bites

available until 5pm



Bacon brioche 5

back bacon served in a toasted brioche

The full Monty 8

egg, bacon, sausage, brown sauce, served in a toasted brioche

The veggie Monty (vg) 7

vegan bacon, vegan sausage, brown sauce, served in a toasted brioche

Smoked Salmon Bagel 6

smoked salmon, creme cheese, avocado, chilli & cracked black pepper served in a toasted bagel

Traditional Buttered Crumpets (v) 3

Choose from; strawberry jam/peanut butter/creme cheese/marmite

Mushroom Melt (v) 4.5

soy & garlic mushrooms, melted cheddar, sautéed spinach served on a grilled brioche bun

Avo on toast (vg) 6

toasted sourdough, creamed avocado with crumbled feta, chilli oil

Add side of:

Poached egg 1.5

Bacon 2

Pork sausage 2

Vegan 'bacon' 2

Olives 1

Mixed peppers 1

Spirits (50ml)



25ml serves available on request

Vodka

Ketel One 10

Belvedere 10

Grey Goose 10

Zubrowka 10

Gin

Beefeater 10

Bombay Sapphire 10

Chase GB 10

Hendricks 11

Hendricks Summer Solstice 11

Martin Miller's 10

Monkey 47 11

No, 3 12

Opihr spiced 11

Renegade 10

Sipsmith 11

The Botanist 11

Tanqueray no. 10 11

Tanqueray Seville 10

Warner's Rhubarb 10

Tequila

El Jimador Blanco 10

El Jimador Repasado 10

Don Julio Blanco 13

Patron Silver 11

Patron Repasado 12

1800 Repasado 11

Whisk(e)y

Scotch

Dewar's White Label 10

Ardbeg 10 yo 12

Balvenie Double Wood 14

Glenfiddich 12 yo 12

Johnnie Walker Black Label 11

Laphroaig 10 yo 12

Lagavulin 16 yo 14

Macallan 12 yo 12

Monkey Shoulder 11

Talisker 10 yo 11

American

Bulleit Bourbon 10

Bulleit Rye 10.5

Four Roses 10

Four Roses Small Batch 12

Jack Daniel's 10

Maker's Mark 10

Woodford Reserve 10

International

Bushmills Black Bush 10

Hibiki Harmony 14

Jameson 10

Nikka By The Barrel 12

Rum

Bacardi Carta Blanca 10

Diplomático Reserva Exclusiva 13

Gosling's Black Seal 10

Havana Especial 10

Havana Club 3yo 10

Havana Club 7yo 11

Kraken 10

Spice Hunter 10

Brandy & Cognac

Courvoisier VS 11

Calvados Boulard VSOP 10

Hennessy VS 11

Pisco ABA 10

Fortified Wines & Aperitifs

Belsazar Dry 8

Belsazar Rose 8

Belsazar Red 8

Lilet Blanc 8

Martini Ambrato 8

Martini Rubino 8

Liqueurs

Disaronno 8

Aperol 8

Baileys 8

Campari 8

Chartruese Green 9

Chartreuse Yellow 9

Drambuie 8

Dom Benedictine 8

Jägermeister 8

Limoncello 8

Mozart Dry White Chocolate 9

Patron Café XO 10

Southern Comfort 8

Tia Maria 8

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