

W1MPOLE St

Beverage Menu

Available from 1st Oct 2026 - 30th Sept 2027

One of London's Leading Conference Venues

All prices exclude VAT

About us

Whether it's a small dinner party or a conference, we take great pride in the quality of the food that we prepare & present. Our team of chefs apply their imagination, passion & knowledge to ensure that the dishes they create are a delight to the eye & to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest & freshest available, but we also want to know that they are from suppliers with integrity.

That's why we source fish from suppliers dedicated to promoting sustainability & minimising food miles. The butchers we use can trace every link in their supply chain back to the farm. Our cheese comes from artisan makers in the UK who are passionate about their craft.

Wherever possible, our chefs use fruit & vegetables from British growers. Even our tea & coffee is supplied by importers who are as committed to the welfare of the growers as they are to the quality of the product.

Holding an event at 1 Wimpole Street is an investment in the future of healthcare, with profits supporting the Royal Society of Medicine's mission to share learning & support innovation within healthcare.

mia ACCREDITED VENUE

Greenpage ECOsmart 2025 SILVER AWARD

Green Meetings

Soft Drinks

WIMPOLE St

STILL & SPARKLING TABLE WATER
1l £3.80

SELECTION OF FRUIT JUICES
1l £10.00

COCA COLA
330 ml £2.55

DIET COKE
330 ml £2.55

COKE ZERO
330 ml £2.55

SANPELLEGRINO ARANCIATA
330 ml £2.75

SANPELLEGRINO LIMONATA
330 ml £2.75

selection of fruit juices

FOLKINGTON'S APPLE JUICE
250 ml £3.35

FOLKINGTON'S ORANGE JUICE
250 ml £3.35

FOLKINGTON'S PINK LEMONADE
250 ml £3.35

LUSCOMBE SICILIAN LEMONADE
270 ml

LUSCOMBE HOT GINGER BEER
270 ml £3.50

LUSCOMBE ELDERFLOWER BUBBLY
270 ml £3.50

House spirits & mixers available upon request
All prices exclude VAT

Non-alcoholic drinks packages

WIMPOLE St

MINT BASIL LIMEADE

Basil, mint, lime juice, mint syrup, fresh lemonade & soda water

BLUEBERRY ICED TEA

Served with chamomile tea, blueberry syrup, fresh ginger, honey, & fresh mint

1WS SIGNATURE

Fresh pineapple & orange juice, served with a touch of soda water, lime juice, grenadine, & a ‘secret syrup’

ROSE GARDEN SPRITZ

Sparkling rose water, served with lemon juice, strawberry syrup, & fresh strawberries.

Non-Alcoholic Package 1: Drinks £20.00 pp

- Mocktail pitchers (choose 2 Mocktails from the list beside)
- 0% Peroni beers
- Selection of Folkington juices
- Selection of Luscombe juices
- Selection of bottled Sanpellegrino
- Selection of Fentimans drinks

Non-Alcoholic Package 2: Drinks & nibbles £25.00 pp

- Mocktail pitchers (choose 2 Mocktails from the list beside)
- 0% Peroni beers
- Selection of Folkington juices
- Selection of Luscombe juices
- Selection of bottled Sanpellegrino
- Selection of Fentimans drinks
- Butter cheese straws, selection of Love corn snacks & marinated olives
- Tomato & halloumi skewer with a
- pesto sauce
- Chargrilled aubergine & pepper, balsamic glaze
  Cream cheese stuffed baby peppers

House spirits & mixers available upon request
All prices exclude VAT

Beer & Cocktails

SELECTION OF BOTTLED BEERS
330 ml £5.15 per bottle

NON ALCOHOLIC BOTTLED BEERS
330 ml £3.55 per bottle

SPRING GARDEN
£22 per jug

Vodka, fruity syrup, fresh lemonade & pressed apple juice.

GIN LEMONADE
£22 per jug

Gin, fresh lemonade & sparkling water

non-alcoholic

MINT BASIL LIME
£13.00 per jug

Basil, mint, lime juice, mint syrup, fresh lemonade & soda water

BLUEBERRY ICED TEA
£13.00 per jug

Served with chamomile tea, blueberry syrup, fresh ginger, honey, & fresh mint

1WS SIGNATURE
£13.00 per jug

Fresh pineapple & orange juice, served with a touch of soda water, lime juice, grenadine, & a ‘secret syrup’

HILDON STILL / SPARKLING WATER
330 ml £1.50 per bottle
500 ml £1.85 per bottle

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Wine

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CHAMPAGNE & SPARKLING WINE

Prosecco Extra Dry, Azzillo — Italy NV **£28.50**

A delicately fruity aromatic bouquet with hints of flowers, honey & green apple. Is matched by a fine mousse & a fresh, clean palate 11%

Ita Prosecco Rose, Veneto — Italy 2020 **£28.50**

Floral notes of roses & cherries on the palate, persistent bubbles with a smooth finish 11,5%

Blanc de Blancs, Chardonnay Brut, Louis Changarnier — France NV **£33.00**

This vibrant Blanc de Blancs uses the best Chardonnay grapes that have been slowly matured to capture a fine mousse & crisp citrus palate preceded by aromas of quince, brioche, & elderflower.
A fine aperitif 11,50%

Laytons — France NV **£43.50**

This wine shows fine, consistent bubbles with floral, honeyed fruit aromas white peaches on the palate & an elegant finish 12,5%

Taittinger Brut Reserve, France — France 2017 **£96.00**

Made from 40 % Chardonnay, 35% Pinot Noir & 25% Pinot Meunier, using perfectly matured grapes harvested from over 35 different vineyards. This subtle blend results in a light, elegant & balanced champagne 12,5%

WHITE WINE

Sauvignon Blanc, De Chansac Cotes de Gascogne — France 2022 **£26.00**

Our House White. A crisp & dry south west France sauvignon with gooseberry notes 11,5%

Indesio Pinot Grigio, Venezie — Italy 2022 **£26.50**

Lemon coloured with a fresh nose of orchard fruits & a hint of spice. Medium body, with note of tropical & citrus fruits 12%

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Wine

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Chiringuito Cove Chardonnay, Central Valley A medium bodied, dry, smooth Chardonnay with gentle citrus, pear & stone fruit flavours 12.5%	Chile	2024	**£26.50**
Picpoul de Pinet Sel et Sable, Languedoc A bright, fresh Languedoc white with fragrant aromas of white flowers, quince, followed by lemon citrus, melon & honey on the palate 12,5%	France	2021	**£30.00**
Sauvignon Blanc, Wairau River Marlborough Clean & crisp, flavours of grapefruit, gooseberry, herbs & white stone fruit expressive on the palate 13%	New Zealand	2022	**£30.50**
Vinho Verde, Azal, ABC Darium A light, zesty white wine from the northwest. The palate is fresh with a zingy acidity, notes of green apple, white peach, grapefruit and a hint of elderflower 12.5%	Portugal	2024	**£31.50**
Albarino 'Genio y Figuria' Attis Bodegas, Galicia The wine is straw yellow in colour with a pronounced peachy nose. The palate is bursting full of ripe fruit flavours of apples, peach & nectarine with a fresh, citrus acidity & a subtle mineral character on the finish 13,5%	Spain	2022	**£38.50**
Sancerre Domaine, Merlin Cherrier A pale-yellow colour on appearance, with aromas of lemon & tangerine which, with some aeration, can open up into more tropical & coulis characters salinity. A mineral, elegant & long finish 13%	France	2022	**£48.00**
Chablis Bourgogne 1er Cru Van Ligneau The palate is powerful yet restrained with fine acidity & a creamy texture. It offers flavours of pineapple, apples & herbs with delicate creamy texture lingering on the long, persistent finish 12.5%	France	2023	**£49.00**

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Wine

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RED WINE

De Chansac Old Vine Carignan — France — 2022 — **£26.00**

Our House Red. A Pays d'Herault, ripe, juicy style of wine full of brambly fruit 13%

Chiringuito Cove Merlot, Central Valley — Chile — 2023 — **£26.50**

A medium bodied, fruity & smooth Merlot with flavours of plum, blackberry & spice 13%

Duc de Belmonde, IGP Pays d'Oc — France — 2023 — **£28.75**

50% Cabernet Sauvignon & 50% Syrah. Fermented in French oak, which is on the nose. Deep colour with spice & dark fruits. Smooth, spicy & a rounded finish 13.5%

Primitivo Doppio Passo, Salento — Italy — 2023 — **£33.00**

Fresh & aromatic red with an amazing concentration of plum, blackberry & chocolate flavours backed by naturally light & soft tannins & light acidity 13%

Pinot Noir Saurus Familia Schroeder, Patagonia — Argentina — 2023 — **£34.50**

Deeply perfumed aromas with notes of black cherry, recurrent, summer fruit and plenty of power, spice and a silky balance. Sweet tannins and a balance acidity with fine notes of vanilla and cocoa powder 14%

Raza Malbec Reserva Selection, Famatina Valley — Argentina — 2021 — **£35.50**

Smooth, rich & concentrated Malbec from the finest grapes. Maturation in oak barrels give the wine complexity, body & character 13%

Barolo, Luca Bosio, Piedmont — Italy — 2019 — **£53.50**

Generous & rich with dark fruits & floral notes. Full bodied with ripe tannins that frame the finish 14%

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Wine

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ROSE

Santo Antini, Pinot Grigio — Spain — 2022 — **£25.50**

Very light & refreshing with a delicate pear-drop fruit. Absolutely bright & fresh, terrifically easy to drink 12%

Chateau de Montfrin, A la Reverie Rose, Cote du Rhone — France — 2022 — **£28.50**

Crushed summer fruits on the nose & creamy strawberries & redcurrants on the palate, this Provence rose is weighty with a long crisp finish 13,5%

PORT

Fonseca 10-year-old Tawny — Portugal — NV — **£41.00**

Its smooth silky texture & subtle oak nuances are balanced by a fresh acidity & tannic grip that culminates in long, elegant finish 20%

Taylors Late Bottled Vintage — Portugal — 2017 — **£42.50**

A rich, robust & fruity port, aged five to six years in wood prior to bottling 20%

DESSERT WINE

Chateau Ramon, Monbazillac, Bergerac — France — 2017 — **£33.50**

The result is a sweet, golden wine with notes of candied orange, honey, saffron, pineapple, mango & dried apricots all balanced by a zesty acidity leaving an elegant finish 12,5%

Chateau Les Mingets Sauterns, Bourdeaux — France — 2019 — **£37.00**

A rich & concetrated dessert wine from hand-harverest Semillon grapes affected by noble rot & mature in oak barrique. It has a concentrated, luscius carecter, intense flavours of caramelised fruits 13,5%

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VINTAGES

Vintages & prices are correct at time of publication; however they may be subject to change. If your wine is no longer available, we will substitute for a similar or better wine at no extra charge

CORKAGE

Wine £21.50 per bottle, Champagne & Sparkling Wine £26.00 per bottle. A bottle for the sake of these charges is 70cl or 75cl. Different size bottles will be charged pro rata. Please deliver at least 2 working days prior to your event & leftovers collected within one week of the event. Goods left after this, will be subject to a storage charge of £7.50 per case, or part thereof, per week. Soft drinks, water, minerals, spirits, beers & fortified wines, quoted on request.

PAY BARS

A minimum spend for a pay bar throughout the day can be provided upon request. If this amount is not met, the difference will be charged to client's final invoice. If you choose to put an amount behind the bar, this does count towards the minimum spend. Please inform your guests that we accept card payments only.

1 Wimpole Street is licensed to serve alcohol until 10.00pm