



## **The Opening Times**

10.30am to 10.30pm Mondays to Fridays

## **The Kitchen**

A selection of Sandwiches, Sharers & Bar Snacks  
served from 12.30pm to 8.30pm Mondays to Fridays

Cakes and Muffins  
available from 10.30am Mondays to Fridays

Afternoon Tea  
available from 3.00pm to 5.00 pm

Cornish Cream Tea  
available from 3.00pm to 5.00 pm

## **The Bar**

The MCR Bar serves alcoholic beverages from 11.00am to 10.30pm

**Wi-Fi code: Oldcourtroom123**

## **For further information**

**MCR Direct Line:** 020 7693 5139  
**Mobile:** 07738 253080  
**Email:** [mcr-reservations@lincolnsinn.org.uk](mailto:mcr-reservations@lincolnsinn.org.uk)

# MEMBERS' COMMON ROOM EVENTS & PROMOTIONS

HAPPY NEW YEAR

PLEASE CHECK SOON FOR UPDATES ON  
FURTHER PROMOTIONS

LIMITED TIME OFFER  
PAPER PLANE



Buffalo Trace Bourbon, Campari, Aperol and Lemon juice

£7.50

Phone: 020 7693 5139

E-mail: [mcr-reservations@lincolnsinn.org.uk](mailto:mcr-reservations@lincolnsinn.org.uk)

## Freshly Ground Coffee

Single Espresso	£1.90
Double Espresso	£2.50
Americano	£1.90
Café Latte	£2.50
Cappuccino	£2.00
Filter Coffee	£1.60

## Speciality Teas

English Breakfast	
Earl Grey	
Assam	
Darjeeling	
Green Tea	
Peppermint	
Camomile	
Fruit Teas - Ask your server for our selection	£1.60

## Hot Chocolate

with marshmallows	£2.80
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## Cakes & Muffins

Carrot Cake and Pumpkin Seed Muffins	
Triple Chocolate Muffins	
Blueberry Muffins	
Hot Toasted Teacake, Fruit Cake, Banana Cake	£2.50

*Please notify staff if you have a severe allergy to any ingredients  
All charges are inclusive of VAT*

## Bar Snack Bowls

Pretzels, Salted Peanuts, Kettle Crisps  
Mini Cheddars, Twiglets £2.00

Olives £4.00

## Sharers

Served with Artisan Thins, Rustic Bread & Cheese Straws

**Choose four items from any category below;**

### Meat

Dippy Scotch Egg  
Partridge with Pear & Chestnuts, Mix Leaves, Balsamic Dressing  
Game Terrine  
Teriyaki Chicken

### Fish

Scottish Smoked Salmon  
Seafood Salad with Shallots & Parsley Vinaigrette  
Smoked Trout & Horseradish Paté

### Vegetarian

Mozzarella & Wild Garlic Pesto  
Leek, Red Onion & Cheese Quiche  
Tofu Salad with Chilli & Coriander Dressing

### Cheese

Goats' Cheese balls with Honey  
Isle of Mull Cheddar  
Brie

£16.50

*Serves 2 persons*

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## Freshly made Sandwiches

Smoked Salmon & Cream Cheese	£8.00
Isle of Mull Cheddar, Red Onion Chutney <sup>(v)</sup>	£7.50
Roast Beef, Salad & Horseradish	£8.00
Club Sandwich – Chicken, Ham, Tomato, Egg, Mayonnaise & Lettuce	£8.00
Shredded Confit of Duck with Apple, Celery Slaw	£8.00

## Sandwich of the month

Brie, Mushroom, Baby Spinach & Truffle Oil <sup>(v)</sup>	£7.50
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Made with your choice of Bread, and accompanied with Kettle Chips

Choice of breads:

Sourdough, Wholemeal Bloomer, Ciabatta, Hot Sesame & Nigella  
Seed Panini

Please let us know if you would like it toasted

## Soup

Soup of the day, served with rustic bread	£4.50
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## **Afternoon Tea**

Served Monday to Friday  
from 3.00pm to 5.00 pm

### **Lincoln's Inn**

One Sandwich of your choice

Fruit & Plain Scones

Cornish Clotted Cream

Strawberry Jam

One slice of Fruit Cake or Banana Cake

Pot of Tea of your choice

£14.00

### **Cornish Cream Tea**

Fruit & Plain Scones

Cornish Clotted Cream

Strawberry Jam

Pot of Tea of your choice

£6.95

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## Bar Tariff

### Gin

Gordon's	£3.00
Bombay Sapphire, Jensen's, Opihr, Colombo	£3.50
Fifty Pounds	£4.00
Tanqueray 10, Porter's, Aviation, Hendrick's , Dutch Courage	£4.00
Citadelle	£4.50

### Vodka

Smirnoff	£3.00
Grey Goose, Absolut	£4.50

### Rum

Bacardi Carta Blanca, Captain Morgan	£3.00
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### Whiskies

Jack Daniel's	£3.50
Buffalo Trace, Glenmorangie, Bulleit 95 Rye, Jameson	£4.00
Laphroaig 10 yr, Glenlivet 15 yr	£4.50
Glenlivet 18 yr	£7.00

### Cognac/Armagnac

Martell VS	£3.00
Janneau VSOP Grand Armagnac, Calvados	£4.00
Remy Martin VSOP	£4.50
Remy Martin XO	£10.00

### Aperitif/Digestive

Sherry (100ml)	£5.00
Port (100ml)	£5.00

**Liqueurs** - see the bar selection (50ml) £5.00

Drambuie, (50ml) £6.00

*All Spirits are sold at 25ml unless otherwise stated  
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# Cocktails

Please ask Joe, Alina or Arseny to mix your favourite cocktail if it is not in our list

## **Chambord Royale**

This is an elegant cocktail with Prosecco and Chambord that is sure to class up your night.

(Prosecco, Chambord)

## **Zaza**

A classic drink that was a favourite of The Queen's Mother.

(Bombay Sapphire Gin, Dubonnet, Angostura Orange Bitters)

## **Whiskey Sour**

The Whiskey Sour is a classic bourbon cocktail that is subtly sour and sweet.

(Buffalo Trace bourbon, Sirop de gomme, fresh lemon juice, Ms. Better's Miraculous foamer)

## **Madagascan lemon drop**

This cocktail has a creamy, lemony flavour that reminds of lemon frosting on a white cake.

(Absolut vodka, Monin sirop de Vanille, fresh lemon juice)

## **Aviation**

Noted for its beautiful colour, this old-school gin Aviation cocktail is as blue as the sky.

(Aviation Gin, Luxardo Maraschino, Sirop de Violette, fresh lemon juice)

## **French Martini**

Raspberry and pineapple laced with vodka. This is another great cocktail for Chambord lovers.

(Absolut vodka, Chambord, pineapple juice)

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# Cocktails

## Tezcatlipoca

Tezcatlipoca was a central deity in Aztec religion. The embodiment of change through conflict. Together with his eternal opposite Quetzalcoatl, he created the world.

(Jaral de Berrio Mezcal, Aperol, Campari, homemade lime bitters)

## Summer of 1980

'Tarhun' (Russian for tarragon) — A lemonade developed for the Moscow Olympic Games as an alternative to Coke and Pepsi. We added Gin to it and got this refreshing summer cocktail. Have a sip and travel back in time!

(Gordons Gin, Monin Sirop de Estragon, fresh lemon juice, fresh lime juice, soda water)

## Scotch Lady

Created by Phil Ward for Death & Co in NY.

(Famous Grouse, Boulard Calvados, Grenadine, fresh lemon juice, Ms. Better's Miraculous foamer. Garnished with Cognac macerated maraschino cherry)

## Vanilla Espresso Martini

Created by Dick Bradsell in the late 1980s in London for a young lady who asked for something that would, 'Wake me up, and...'

(Absolut vodka, Tia Maria, Monin sirop de Vanille, espresso shot)

## Raspberry McCloud

Created for Dr Victoria McCloud (Master McCloud). Very refreshing. Definitely her favorite.

(Absolut vodka, Monin sirop de Framboise, Grenadine, fresh lime juice, fresh raspberries)

All £9.00

Non alcoholic cocktails available at £6.00

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## Beers & Lagers (330ml)

Peroni, Corona	£4.50
Curious Brew Lager	£4.50
Curious Apple Cider	£4.50
Brewdog Punk IPA	£5.50

## Juices

Orange Juice	
Pineapple Juice	
Apple Juice	
Cranberry Juice	
Passion Fruit Juice	
Tomato Juice	£2.50

## Minerals

Tonic,		£1.75
Lemonade, Ginger Ale, Soda		£2.00
Coca Cola/Diet		£2.50
Mineral Water	Small £2.50	Large £3.50
Ginger Beer		£1.50

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# Sparkling Wine & Champagne

**Bottle      175ml**

## **Prosecco Brut NV**

### **Borgo Del Col Alto Veneto Italy**

**£27.50      £7.50**

White flowers give a heady floral charm and the start of the palate is lively, quite delicate citrus with lime and lemon freshness. White peach gives a sweeter feel on the mid palate but the mineral freshness towards the back lightens with the fresh fruit lingering on the finish. It makes for the perfect party wine, a great apéritif but there is enough flavour to enjoy with food.

## **Honourable Society of Lincoln's Inn**

**£39.25**

### **Champagne, Jean Comyn Harmonie Brut NV**

Citrus and apple gives freshness on the nose and a bright start to the palate. There is depth in the middle with greengage richness, typical of the Chardonnay in the blend, the back palate lighter with fragrant freshness and length. It is an excellent reception drink, a perfect apéritif.

# Rosé Wine

## **Essenciel 2017**

**£23.00      £5.75**

### **Coteaux d'Aix en Provence, France**

Fresh on the nose with a mix of red fruits, the palate dominated by mulberries and wild strawberries. The mid palate is quite light but it fills out towards the back, the long finish has red fruited freshness. There is enough flavour for salmon and a great partner to pasta and would even stand up to a grilled chicken Caesar.

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## White Wines

**Bottle      175ml      125ml**

### **Ponte Pietra Trebbiano Garganega 2017**

**Verona Italy**

**£20.00      £5.50      £4.50**

Lovely floral and fresh fruit flavours. The nose is bright with almond blossom and the start of the palate has a refreshing mix of citrus fruits. There is a hint of sweetness on the mid-palate, a touch of honey and some tropical fruits with breadth of flavour at the back. The lime freshness on the finish makes it an easy drinking glass of white yet there is enough depth of flavour for food, even quite rich dishes.

### **Maison de la Paix Réserve Viognier**

**Vin de Pays d'Oc, 2016**

**£23.75      £7.00**

The nose has a mix of flavours, freshness then sweetness. The palate is similar with rich ripe apricot backed by citrus. Yellow peach and apricot on the back palate are underpinned by a hint of apple with the rich fruit coming through and giving great depth. There is enough flavour to suit fuller flavoured foods such as salmon and chicken but enough freshness for plaice and cod.

### **Hamilton Heights**

**South East Australia, Chardonnay, 2017**

**£21.50**

The fruit on the nose is ripe, as the palate starts with fleshy richness of honeydew melon and ripe greengages. A mid sweetness underpins apple and lime; becoming brighter and fresher at the back. The finish is rich, with nectarine and apricot. The freshness suits lighter flavoured fish yet there is enough depth of flavour to stand up the richness of salmon.

### **Ribbonwood Sauvignon Blanc**

**Marlborough, New Zealand, 2017**

**£28.00**

This wine has a Fragrant and smoky nose full of white flowers. The palate starts with gooseberry and lime crispness but not exaggerated but rather nicely understated. Sweet in the middle with tropical fruits and white peaches this wine has richer flavours and a flinty finish. Goes well with sea food and has the lightness and freshness for lighter flavoured fish.

### **Chablis, Domaine Alain Gautheron**

**France, 2017**

**£29.00**

The nose is bright and the palate has crisp acidity with orchard fruits and flinty minerals. An attractive mid palate has balance of ripe greengage and depth of fruit. It is the perfect partner to fish, the racy freshness going well with shellfish too.

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## Red Wines

**Bottle    175ml    125ml**

### **Terre d'Or Shiraz Cabernet**

**Les Vignobles Foncalieu, France, 2017**                      £20.00      £5.50      £4.50

The nose has a mix of fresh red fruits and blackberry with just a hint of pepper. Breadth of flavour on the palate with richness of black cherry and ripe loganberry. The mid sweetness of the ripe black fruits is balanced by fresher red fruits. The back palate has the peppery spice so typical of Shiraz. It certainly goes well with poultry and lamb with the spiciness suiting the richness of pork.

### **Kaiken, Malbec Reserve,**

**Wines Mendoza, Argentina, 2017**                      £27.00      £7.00

The fruit on the nose is sweet and ripe. The palate has the richness of black plums and black truffles. Velvet smooth in the middle with supple rich fruit backed by bitter chocolate. There is a balancing freshness from the underlying bilberries but it fleshes out at the back with a rich finish. The richness of the fruit suits the stronger flavours of beef and venison.

### **Les Terres du Roy Côtes du Rhône**

**Southern Rhône, France, 2017**                      £22.25

The nose is full of the sweetness of ripe fruit. The start of the palate has fleshy depth of flavour of a mix of red and black fruits. Supple in the middle, the tannins are integrated very nicely. The back palate has richness and depth and there is sweet fruit on the finish. A wine that makes choosing easy, it has enough rich fruit for stronger flavours yet enough freshness not to overpower the light meats.

### **Rioja Crianza, El Coto**

**Rioja, Spain, 2014**                      £23.50

The nose has minty freshness. The wine is floral with woodland violets together with bramble and bilberry on the start of the palate. Sweet in the middle with a rich mix of black fruit and yet the fruit is ripe and supple. Underlying bramble refreshes the palate and although it feels lighter at the back the finish has a rich mix of black fruits. The minty freshness suits poultry and the lighter meats.

### **Les Hauts de Perganson**

**Haut-Médoc France, 2014**                      £29.00

The nose has a rich mix of flavours of plenty of ripe black fruits. The start of the palate is sweet velvety and supple. There is a balancing freshness of bramble and bilberry but it fills out on the finish with a rich mix of ripe black cherry and cassis. There is enough freshness for the lighter meats and the richness especially on the finish. This wine goes perfectly with beef.

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## *The Old Court Room*

*The Old Court Room was originally an extension to the Library of Lincoln's Inn, built in 1845. The Library became the largest law library in the English-speaking world, and the Old Court Room was intended as a lecture room. But from 1877 to 1883, a victim of the constant search for additional accommodation, it was used for court sittings, hence its name.*

*After 1883 and the removals of the sittings to the new Royal Courts of Justice in the Strand, the Old Court Room remained a dark, dusty outpost of the Library for many years, and it was not until 1998 that its potential as a special room in its own right was realised.*

*Carefully preserving its original features, it was restored to its former glory, and is now one of the great assets of the Inn's main collegiate building and currently the temporary home of our Members' Common Room until we reopen in 2018.*

## *Development Works*

*After years of developing and discarding options, a coherent and workable master plan has been developed and approved and a skilled design team has been assembled to take this work forward.*

*The team consists of not only architects, engineers and surveyors, but also such disciplines as bat and bird specialists, unexploded ordnance experts and archaeological advisers. The team has worked closely with the committees and operational departments of the Inn to tailor the designs to their functional requirements, optimised to work within the inevitable constraints. Each group has had their part to play in this unique programme.*

*As phase one of these works, the Old Hall has been through alterations and upgrades to provide a new commercial kitchen, new serveries, a new floor and underfloor heating, a replacement goods lift serving the new kitchen, and a new platform lift providing wheelchair access to the Crypt for the first time.*

*The current programme assumes that the new Education and Library facilities will be opened for use in Michaelmas 2018. Many parts of the Great Hall will be improved by the installation of new kitchens, lighting, underfloor heating and lifts, which will make a larger portion of the building accessible than ever before. The Library, in particular, will have improved direct disabled access to books, increasing from thirty to eighty per cent of stock as a result.*