



À LA CARTE MENU

Lunch from 12.15pm to 2.30pm

Starters

Homemade artisan bread and butter 1.5 pp

Chef's soup of the day 4.5

Salad of IOW tomatoes, home-made ricotta, green olive and jalapeno tapenade and Thai basil 9

Cured salmon, celeriac remoulade, compressed pickled cucumber and samphire with salmon rilette served on potato bread 9

Mains

Cumbrian lamb leg and neck, hash brown, crispy fennel, grilled gem, black garlic, ricotta and a light sauce of cooking juices and green peppercorns 18.5

Pan fried Cornish skate wing, jersey royale mousseline, confit jerseys, grilled English peas with lemon and cockles and a caramelised nori sauce 19

Lincolns inn wild garlic gnocchi, grilled white asparagus, sweetheart cabbage, toasted pinenuts, pearl las, fennel seed mayonnaise and white wine cream sauce (V)(N) 15.5

Desserts

Caramelised apple cake with hazelnut crème fraiche (N) 8

Regents Park elderflower and strawberry doughnut 7

Cheese of the week 8

Sides

BBQ hispi cabbage and broccoli with roasted almond butter (N) 4.5

Green salad of gem, soft herbs pickled shallots and crispy quinoa 5

Skin on fries with rosemary salt 4

Burger & Beer

Grilled English beef burger, smoked pancetta, blue cheese, caramelised red onions, shaved iceberg lettuce, Dijon mayo in a sesame brioche bun, with fries Served with a pint of draught beer 16

Courgette, squash and feta fritter, basil mayonnaise, caramelised red onions, American cheese, pickles and shaved iceberg lettuce, served in a sesame brioche bun, with fries Served with a pint of draught beer (V) 16

**Please notify staff if you have allergies to any ingredients
The above dishes may contain trace nuts
All charges are inclusive of VAT**



WINE LIST



Sparkling Wine & Champagne

		175ml	125ml
<i>Prosecco, Borgo Del Col Alto Veneto Italy, Brut NV</i>	22	8	6
<i>Honourable Society of Lincoln's Inn Champagne Jean Comyn Harmonie Brut NV</i>	45		
<i>Pol Roger Brut Reserve NV</i>	65		
<i>Laurent-Perrier La Cuvée Brut NV</i>	65		
<i>Greyfriars NV</i>	33	9	
<i>Greyfriars, Classic Cuvée Surrey, England, 2014</i>	38		
<i>Greyfriars, Blanc de Blancs Surrey, England, 2015</i>	39		

White Wines

<i>Ponte Pietra Trebbiano Garganega Verona, Italy, 2020</i>	22	6	5
<i>Maison de la Paix Réserve, Viognier Vin de Pays d'Oc, 2020</i>	27	7.5	6
<i>Hamilton Heights, Chardonnay Southeast Australia, 2021</i>	25		
<i>Ribbonwood Sauvignon Blanc Marlborough, New Zealand, 2020</i>	28		
<i>Domaine Alain Gautheron Chablis, France, 2019</i>	30		

Red Wines

<i>Lincoln's Inn own label Bordeaux Rouge, France, 2012</i>	22	6	5
<i>Kaiken, Malbec Reserve Mendoza, Argentina, 2019</i>	27	7.5	6
<i>Les Terres du Roy Côtes du Rhône Southern Rhône, France, 2020</i>	24		
<i>El Coto Rioja Crianza Spain, 2017</i>	26		
<i>Les Hauts de Perganson Haut-Médoc France, 2014</i>	30		

Rose Wine

<i>Chateau Paradis Coteaux d'Aix en Provence, France, 2020</i>	27	7.5	6
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May contain Sulphites**