



À LA CARTE MENU

Lunch from 12.15pm to 2.30pm

Starters

Homemade artisan bread and butter 2 pp

Chef's soup of the day 4.5

Risotto of English courgettes, peas, feta and lemon with a tempura courgette and caramelised garlic and truffle honey (V) 9

MCR 'Caesar' salad of anchovies, parmesan, roasted yeast, cos lettuce and flamed eel 9.5

Mains

Aged Aylesbury duck breast, confit leg pastilla, grilled summer beetroots, pomme gallette, beetroot ketchup, red leaves and pink peppercorn sauce 19

Grilled Cornish monkfish, buttered jersey royales, thinly sliced runner beans with mint and orzo, shallot yuzu marmalade, charred onion petals and a minestrone sauce 19.5

Grilled Hispi cabbage stuffed with ricotta and tarragon pistou, tempura maitake, hash brown, black garlic mayonnaise and fennel seed sauce (V) 15.5

Desserts

Chilled coconut rice pudding, English strawberries, strawberry lemonade granite, warm yum-yum and puffed rice 8.5

Lemon tart with whipped crème fraiche and Kentish raspberries 7.5

Cheese of the week 8

Sides

Grilled corn with roasted garlic aioli, lime and parmesan 5.5

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, American cheese, gherkin jam, Dijon onions, crispy shallots, black pepper mayonnaise, shaved iceberg lettuce, in sesame brioche bun, with fries Served with a pint of draught beer 16

Celeriac, onion and haloumi fritter, gherkin ketchup, curry mayo, mango chutney, American cheese, red onions 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**

**Our Oyster mushrooms are grown from our waste coffee grounds, under new square in the vaults*



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>Terre d'Or Shiraz Cabernet Les Vignobles Foncalieu, France, 2020</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

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|--|----|-----|---|
| <i>Chateau Paradis Coteaux d'Aix en Provence, France, 2020</i> | 27 | 7.5 | 6 |
|--|----|-----|---|

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May contain Sulphites**