

Members' Lunch Old Hall

Monday 17 November



Starter	Price
Thai Sweet Potato & Coconut Soup (Ve)(GF)	£4.25
Roasted Delica Pumpkin, Goats' Curd, Brown Butter, Sherry Vinegar & Hazelnuts, Crispy Sage (V)(N)	£6.00
As Main Course	£12.50

Main Course	Price
Roasted Squid, Parmantier Potatoes, Cherry Tomatoes & Basil, Saffron Mayonnaise, Lemon	£13.50
Aubergine Parmigiana, Sweet Potato Fries, Italian Salad Leaves (V)	£12.00
Salt Beef, Mashed Potato, Sautéed White Cabbage, Parsley Sauce (GF – without Sauce)	£13.50

Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50

Desserts	Price
Lemon Posset, White Chocolate Crumb, Shortbread (V)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V)(GF), Topping of the Day (Ve)(GF), Sprinkle of the Day (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00

Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£26.00
Glass of Ponte Pietra 125ml	£5.50
Glass of Ponte Pietra 175ml	£7.00
Bottled Beers/Ciders 330ml	£5.50
Minerals/Fruit Juice	£2.50
Large Mineral Water	£3.50

Cover charge £2.50 per person (Bench, Barristers and Guests Only).
 Minimum charge £5.25 per person (excluding cover charge). Please note the above dishes may contain traces of nuts.
 For detailed allergen information, please speak to your server for the allergen ingredients sheet.
 (Ve) Suitable for vegans (V) Suitable for vegetarians (N) Contains nuts/seeds (GF) Gluten Free

Members' Lunch Great Hall

Tuesday 18 November



Starter	Price
Pea & Mint Soup (Ve)(GF)	£4.25
Roasted Delica Pumpkin, Goats' Curd, Brown Butter, Sherry Vinegar & Hazelnuts, Crispy Sage (V)(N)	£6.00
As Main Course	£12.50
Main Course	Price
Grilled Salmon, Mashed Potato, Sautéed Spinach, Shellfish Hollandaise (GF)	£13.50
Sweet & Sour Vegetable Curry, Cashew Fried Rice, Crispy Seaweed (Ve) (N)	£12.00
Chicken Bolognaise, Wholewheat Penne Pasta, Parmesan, Rocket & Castel Franco Salad	£13.50
Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50
Desserts	Price
Orange Rice Pudding (V)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V)(GF), Topping of the Day (Ve)(GF), Sprinkle of the Day (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£26.00
Glass of Ponte Pietra 125ml	£5.50
Glass of Ponte Pietra 175ml	£7.00
Bottled Beers/Ciders 330ml	£5.50
Minerals/Fruit Juice	£2.50
Large Mineral Water	£3.50

Cover charge £2.50 per person (Bench, Barristers and Guests Only).

Minimum charge £5.25 per person (excluding cover charge). Please note the above dishes may contain traces of nuts.

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Members' Lunch Great Hall

Wednesday 19 November



Starter	Price
French Onion Soup (Ve)(GF)	£4.25
Roasted Delica Pumpkin, Goats' Curd, Brown Butter, Sherry Vinegar & Hazelnuts, Crispy Sage (V)(N)	£6.00
As Main Course	£12.50
Main Course	Price
Red Thai Prawn Curry, Sticky Coconut Rice, Pak Choi, Lime, Coriander (GF)	£13.50
Beyond Burger, Brioche Bun, Vegan Cheese, Salad, Burger Relish, French Fries (V)	£12.00
Slow Braised Lamb Shoulder Pie, Steamed New Potatoes, Savoy Cabbage	£13.50
Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50
Desserts	Price
Spotted Dick, Custard (V)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V)(GF), Topping of the Day (Ve)(GF), Sprinkle of the Day (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£26.00
Glass of Ponte Pietra 125ml	£5.50
Glass of Ponte Pietra 175ml	£7.00
Bottled Beers/Ciders 330ml	£5.50
Minerals/Fruit Juice	£2.50
Large Mineral Water	£3.50

Cover charge £2.50 per person (Bench, Barristers and Guests Only).

Minimum charge £5.25 per person (excluding cover charge). Please note the above dishes may contain traces of nuts.

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(Ve) Suitable for vegans (V) Suitable for vegetarians (N) Contains nuts/seeds (GF) Gluten Free

Members' Lunch Great Hall

Thursday 20 November



Starter	Price
Spicy Lentil & Coriander Soup (Ve)(GF)	£4.25
Roasted Delica Pumpkin, Goats' Curd, Brown Butter, Sherry Vinegar & Hazelnuts, Crispy Sage (V)(N)	£6.00
As Main Course	£12.50
Main Course	Price
Miso Cod, Udon Noodles & Spring Onion, Pickled Mooli, Lime, Coriander	£13.50
Gnocchi, Blue Cheese Sauce, Sautéed Baby Spinach, Crispy Shallots & Sage (V)	£12.00
Gammon Steak, Burford Brown Fried Egg, French Fries, Garden Peas, Watercress (GF)	£13.50
Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50
Desserts	Price
Hazelnut Cheesecake (V)(N)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V)(GF), Topping of the Day (Ve)(GF), Sprinkle of the Day (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£26.00
Glass of Ponte Pietra 125ml	£5.50
Glass of Ponte Pietra 175ml	£7.00
Bottled Beers/Ciders 330ml	£5.50
Minerals/Fruit Juice	£2.50
Large Mineral Water	£3.50

Cover charge £2.50 per person (Bench, Barristers and Guests Only).

Minimum charge £5.25 per person (excluding cover charge). Please note the above dishes may contain traces of nuts.

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Members' Lunch Great Hall

Friday 21 November



Starter	Price
Tomato & Lovage Soup (Ve)(GF)	£4.25
Roasted Delica Pumpkin, Goats' Curd, Brown Butter, Sherry Vinegar & Hazelnuts, Crispy Sage (V)(N)	£6.00
As Main Course	£12.50
Main Course	Price
Beer Battered Haddock, Chips, Mushy Peas, Tartare Sauce, Lemon	£13.50
Vegetable Pakora, Black Lentil Dahl, Grilled Chapati, Mango Chutney, Coconut Yoghurt (Ve)(GF- without Chapati)	£12.00
Beef, Onion & Beer Stew, Pomme Purée, Grilled Baby Leeks	£13.50
Salad Bar	Price
Self Service - 1 Plate Per Visit	£13.50
Desserts	Price
Black Forest Delice (V)	£6.00
Fruit Salad (Ve)(GF)	
Toppings: Greek Yoghurt (V)(GF), Topping of the Day (Ve)(GF), Sprinkle of the Day (Ve)(GF)	£5.00
Ice Cream (Chocolate, Vanilla, Strawberry) (V)(GF)	£4.00
Fruit (Ve)(GF)	£1.00
Beverages	Price
Bottle of Ponte Pietra White/Red 750ml	£26.00
Glass of Ponte Pietra 125ml	£5.50
Glass of Ponte Pietra 175ml	£7.00
Bottled Beers/Ciders 330ml	£5.50
Minerals/Fruit Juice	£2.50
Large Mineral Water	£3.50

Cover charge £2.50 per person (Bench, Barristers and Guests Only).

Minimum charge £5.25 per person (excluding cover charge). Please note the above dishes may contain traces of nuts.

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