

Members' Lunch Great Hall

Tuesday 5 May



| Starter | Price |
|--|--------------|
| Hot & Sour Vegetable Soup (Ve)(GF) | £4.25 |
| Goats' Curd, Grilled Asparagus & Courgettes, Brioche Croutons, Wild Garlic Oil (V) | £6.00 |
| As Main Course | £12.50 |
| | |
| Main Course | Price |
| Tuna Poke Bowl, Avocado, Edamame, Peanut Emulsion, Lime & Coriander (GF)(N) | £13.50 |
| Flat Mushroom Burger, Potato Brioche Bun, Smoked Applewood Vegan Cheese, Burger Relish, Sweet Potato Fries (Ve) | £12.00 |
| Grilled Middle Neck Lamb Fillet, Boulangère Potatoes, Roasted Carrots, Jus (GF) | £13.50 |
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| Salad Bar | Price |
| Self Service - 1 Plate Per Visit | £13.50 |
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| Desserts | Price |
| Buttermilk Panna Cotta, Lime Marinated Strawberries, Lime Meringue, Oreo Crumb (V)(GF) | £6.00 |
| Fruit Salad (Ve)(GF) Toppings: Greek Yoghurt (V), Topping of the Day (Ve), Sprinkle of the Day (Ve) | £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

Wednesday 6 May



| Starter | Price |
|---|--------------|
| Mushroom & Noodle Soup (V) | £4.25 |
| Goats' Curd, Grilled Asparagus & Courgettes, Brioche Croutons, Wild Garlic Oil (V) | £6.00 |
| As Main Course | £12.50 |
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| Main Course | Price |
| Poached Smoked Haddock, Truffle Potatoes, Sapphire, Sauce Vierge, Lemon (GF) | £13.50 |
| Four Cheese Tortellini, Sautéed Spinach, Basil Pesto, Hazelnuts, Crispy Shallots (V)(N) | £12.00 |
| Green Thai Chicken Curry, Jasmin Rice, Salted Peanuts, Lime & Coriander, Prawn Crackers (GF)(N) | £13.50 |
| | |
| Salad Bar | Price |
| Self Service - 1 Plate Per Visit | £13.50 |
| | |
| Desserts | Price |
| Biscoff Dark Chocolate Fondant, Chilled Tonka Bean Anglaise, Cacao Gel, Croustilline (V) | £6.00 |
| Fruit Salad (Ve)(GF) Toppings: Greek Yoghurt (V), Topping of the Day (Ve), Sprinkle of the Day (Ve) | £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 |
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Members' Lunch Great Hall

Thursday 7 May



| Starter | Price |
|--|--------------|
| Cauliflower & Truffle Oil Soup (Ve)(GF) | £4.25 |
| Goats' Curd, Grilled Asparagus & Courgettes, Brioche Croutons, Wild Garlic Oil (V) | £6.00 |
| As Main Course | £12.50 |
| Main Course | Price |
| Grilled Salmon, Garden Peas, Ricotta, Mint & Lemon Quenelle, Roast New Potatoes, Sautéed Kallets (GF) | £13.50 |
| Smoky Breaded Aubergine, Tomato Sauce, Burrata & Basil Pesto Dressing (V) | £12.00 |
| Ox Cheek Ragout, Rigatoni Pasta, Garlic Bread, Bitter Leaves, Grated Parmesan | £13.50 |
| Salad Bar | Price |
| Self Service - 1 Plate Per Visit | £13.50 |
| Desserts | Price |
| Pineapple Almond Tray Bake, Custard (V)(N) | £6.00 |
| Fruit Salad (Ve)(GF) | |
| Toppings: Greek Yoghurt (V), Topping of the Day (Ve), Sprinkle of the Day (Ve) | £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 |

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Members' Lunch Great Hall

Friday 8 May



| Starter | Price |
|--|--------------|
| Cream of Tomato Soup, | |
| Rosemary & Garlic Croutons Soup (Ve) | £4.25 |
| Goats' Curd, Grilled Asparagus & Courgettes, | |
| Brioche Croutons, Wild Garlic Oil (V) | £6.00 |
| As Main Course | £12.50 |
| | |
| Main Course | Price |
| Beer Battered Haddock, Chips, Mushy Peas, | |
| Tartare Sauce, Lemon | £13.50 |
| Sweet & Sour Vegetables, Egg Fried Rice, Chilli Peanut Dressing, | |
| Toasted Cashews (V)(GF)(N) | £12.00 |
| Turkey Saltimbocca, Mashed Potatoes, | |
| Sautéed Savoy Cabbage, Café Au Lait Sauce (GF) | £13.50 |
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| Salad Bar | Price |
| Self Service - 1 Plate Per Visit | £13.50 |
| | |
| Desserts | Price |
| Citrus Delice, Madeleine Sponge, Dentelle Tuile (V) | £6.00 |
| Fruit Salad (Ve)(GF) | |
| Toppings: Greek Yoghurt (V), Topping of the Day (Ve), | |
| Sprinkle of the Day (Ve) | £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 |

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