



**WiFi network: Lincoln's Inn**

**Password: 02074051393**





## CONTENTS

**Page 1 - Breakfast & Bar Snacks**

**Page 2 - A La Carte Menu**

**Page 3 - Evening Menu**

**Page 4 - Cocktails**

**Page 5-6 - Spirits & Beers**

**Page 7 - Juices, Minerals, Mocktails, Champagne & Sparkling Wine**

**Page 8 - Wines**

**Page 9 - Teas & Coffees**

**Page 10 - Afternoon Tea**



*Please let your server know  
if you have any allergen or  
dietary requirements*

# BREAKFAST MENU

*Served from 8am to 10.30am (dine-out available)*

*Porridge your way (V) 2.5*

*Almond (N) - oat - soya milk*

*Plain, honey, maple syrup or berry compote*

*Greek yoghurt pot (V) 2.5*

*With berry compote & mixed nut granola (N)*

## **Breakfast Rolls**

*Large soft white bap with home-made ketchup*

*Wiltshire thick cut back bacon 3.5*

*Cumberland sausage 3.5*

*Free range fried eggs (V) 3*

*Additional fillings 1*

*Breakfast roll & coffee or tea 5.5*

## **BAR SNACKS**

*Sea salted crisps 2*

*Pretzels 3*

*Salted truffle popcorn 4*

*Goats' cheese popcorn 4*

*Citrus Nocellara olives 4.5*



# A LA CARTE LUNCH MENU

*Served Monday to Friday from 12.15pm to 2.30pm  
Booking Recommended*

## Starters

*Chef's soup of the day 4.5*

*Warm baby Suffolk beetroots, ragstone, hazelnuts, black berries  
and bronze fennel 6.5*

*Grilled Cornish mackerel, gooseberry ketchup, nashi pear,  
quinoa, and mint 6.5*

## Mains

*Roasted Norfolk chicken, celeriac, runner beans,  
lovage and chicken sauce 14*

*BBQ Monkfish wrapped in nori, mushroom dashi, confit pink fir  
potatoes, crème fraiche and mushroom and seaweed compote 15*

*Grilled hispi cabbage, marjoram pistou, pan fried gnocci,  
autumn squash, sauce of roasted almonds (V) (N) 12.5*

## Desserts

*Tartlet of figs, coconut, and Chantilly 6*

*Cheese of the week 8*

## Sides

*Skin on fries with Greek salt 4*

*Roasted courgettes with a basil pesto 4*

*Green salad of English lettuce, pickled shallots and  
tarragon salad cream 4*

*Burgers also available at lunchtime (see pg 3)*





# EVENING MENU

*Served Monday to Friday from 6pm to 8pm  
Booking Recommended*

## Soup

*Chef's soup of the day 4.5*

## Burger & Beer

*Prime Beef Burger, American cheese, gherkin jam, mustard  
mayonnaise, grilled pancetta, shaved red onion and iceberg lettuce on  
sesame brioche bun served with fries  
served with a pint of draught beer 16*

*Summer courgette, onion and haloumi fritter with pesto mayonnaise,  
red onion, iceberg lettuce, and gherkin jam on sesame brioche bun  
served with fries  
Served with a pint of draught beer (v) 16*

## Small Plates

*Lamb kofta, yogurt, pomegranate 4.5*

*Breaded fish croquettes, smoked paprika and lemon mayonnaise 5.5*

*Pea arancini, mint crème fraîche 4.5*

*Parmesan and truffle fries 4*



# COCKTAILS



*Please ask a member of staff to mix your favourite cocktail if it is not on our list.*

## **Pineapple Collins 9**

*Old Tom gin, pineapple syrup,  
fresh lime juice, soda water*

## **Bloody Coconut 9**

*Malfy blood orange gin,  
fresh lime juice, coconut syrup*

## **Brown Derby 9**

*Buffalo Trace Bourbon, Honey syrup,  
fresh grapefruit juice*

## **Portonico 8**

*White Port, Fever-Tree Indian tonic*

## **Crazy Camel 9**

*Bacardi white rum, Cocchi vermouth di Torino,  
Gomme syrup, fresh lime juice, splash of lager*

## **Water Lily 9**

*Caorunn gin, Cointreau, violet liqueur,  
fresh lemon juice*

## **Air Mail 9**

*Havana club 3 golden rum, Honey syrup,  
fresh lime juice, topped with prosecco*



# SPIRITS

## Gins

*Beefeater London Dry*  
*Gordon's London Dry*  
*Seedlip Grove 42 Distilled*  
*Non-Alcoholic Spirit*  
*Seedlip Spice 94 Distilled*  
*Non-Alcoholic Spirit*  
*Seedlip Garden 108 Distilled*  
*Non-Alcoholic Spirit*

**all 3**

*Bombay Sapphire London Dry*  
*Caorunn, Caorunn Raspberry*  
*City of London Distillery Old Tom*  
*Colombo No7 London Dry*  
*Jensen's Bermondsey London Dry*  
*Sipsmith London Dry*

**all 3.5**

*Citadelle Reserve Gin*  
*(France)*

*Tosolini Gin*  
*(Italy)*

**all 4.5**



*Aviation (USA)*  
*Audemus Pink Pepper (France)*  
*City of London Authentic Dry*  
*Gin Mare Mediterranean (Spain)*  
*Hendrick's (Scotland)*  
*Kalevala Small Batch (Finland)*  
*Kokoro London Dry (Japan)*  
*Malfy Con Arancia (Italy)*  
*Porter's Gin (Scotland)*  
*Rhubarb Triangle*  
*Tanqueray No10 London Dry*  
*Four Pillars Spiced Negroni (Australia)*

**all 4**

*Four Pillars Bloody Shiraz (Australia)*  
*Copperhead (Belgium)*  
*Monkey 47 Schwartzwald Dry (Germany)*  
*Mermaid Gin*  
**all 5.5**

## Vodka

*Smirnoff* **3**  
*Absolut* **3.5**  
*Black Cow* **4**  
*Grey Goose* **4.5**



## Whiskies

*Famous Grouse 3*

*Jack Daniel's, Jameson, Buffalo Trace, Bulleit 95 Rye 3.5*

*Johnnie Walker Black Label 12yo, Laphroaig 10yo,*

*Ardbeg 10yo, Talisker Storm, Craigellachie 13yo 4*

*Glenkinchie 12yo, Springbank 10yo 4.5*

*Glenlivet 15yo 5.5*

*Glenlivet 18yo 9*



## Brandy

*Martell VS Cognac 3*

*H by Hine VSOP Cognac, Boulard Calvados,*

*Janneau Grand Armagnac VSOP,*

*Macchu Pisco 4*

*Remy Martin XO 10*

## Rum

*Bacardi Carta Blanca,*

*Captain Morgan, Havana Club Añejo 3 años 3*

*Angostura 7yo 4*

*Diplomatico Reserva Exclusiva,*

*Cloven Hoof Spiced 4.5*

*La Hechicera extra aged 5.5*



## BEERS

**Bottles all 5.5**

*Toast Lager*

*Curious Brew Lager*

*Curious Session IPA*

*Brewdog Punk IPA*

**Draught**

*Camden Hells Lager*

$\frac{1}{2}$  Pint 3

Pint 5.25

*Camden Pale Ale*

$\frac{1}{2}$  Pint 3

Pint 5.35

## MOCKTAILS All 6

### Happy Driver

*Monin coconut syrup, fresh lime juice, orange juice*

### Cranberry Lavender Soda

*Lavender syrup, fresh lime juice, soda water*

### Cucumber Agua Fresca

*Monin cucumber syrup, fresh lime juice, soda, cucumber slices*



## JUICES

*Orange, pineapple, apple, cranberry, tomato, passionfruit 2.5*

## MINERALS

*Soda water 1.75*

*Fever-Tree Indian tonic, Mediterranean tonic,  
ginger ale, ginger beer,  
lemonade 2.2*

*Coca Cola/Diet, mineral water small 2.5*

*Mineral water large 3.5*

## CHAMPAGNE & SPARKLING WINE



750ml 175ml 125ml

*Prosecco  
(Brut NV, Borgo Del Col Alto Veneto, Italy)*

27.5 7.5 5.5

*Honourable Society of Lincoln's Inn Champagne  
(Jean Comyn Harmonie Brut NV)*

45

*Pol Roger  
(Brut Reserve NV)*

65

*Laurent-Perrier  
(La Cuvée Brut NV)*

75

# WINES



750ml

175ml

125ml

## White Wines

*Ponte Pietra Trebbiano Garganega  
Verona, Italy, 2018*

21

5.5

4.5

*Maison de la Paix Réserve  
Viognier Vin de Pays d'Oc, 2018*

23.75

7

5.4

*Hamilton Heights, Chardonnay  
South East Australia, 2018*

21.5

*Ribbonwood Sauvignon Blanc  
Marlborough, New Zealand, 2018*

28

*Chablis, Domaine Fevre  
France, 2018*

29

## Red Wines

*Lincoln's Inn own label  
Bordeaux Rouge, France, 2012*

21

5.5

4.5

*Kaiken, Malbec Reserve  
Wines Mendoza, Argentina, 2018*

27

7

5.5

*Les Terres du Roy Côtes du Rhône  
Southern Rhône, France, 2018*

22.5

*El Coto Rioja Crianza  
Spain, 2015*

23.5

*Les Hauts de Perganson Haut-Médoc  
France, 2014*

29

## Rose Wines

*Essenciel  
Coteaux d'Aix en Provence, France, 2018*

23

7

5.5

# TEAS & COFFEES

## Freshly Ground Coffee

*Espresso*

*Americano* 3

*Café Latte*

*Macchiato*

*Cappuccino*

*Flat White* 3.5

*Hot Chocolate*

*Café Mocha* 4

## Add Syrup to your coffee

*Almond, Caramel, Popcorn, Amaretto, Tonka Bean, Coconut,  
Vanilla and Cinnamon* 50p

## Speciality Teas

*English Breakfast*

*Earl Grey*

*Assam*

*Green Tea*

*Peppermint*

*Camomile*

*Cranberry & Raspberry* 3



## Fresh Herbal Infusion

*Lemon Thyme, Mint and Lemon Zest*

*Mint*

*Ginger and Lime Zest* 3.5

Please let your server know if you have any allergen or dietary requirements

The above dishes may contain trace nuts

# MCR AFTERNOON TEA

*Reservations taken 2 days in advance*

*4-5pm*

## **Afternoon tea fancies**

*Dark chocolate mousse slice with honeycomb crumb*

*Lemon curd, passion fruit tartlet*

*Raspberry macaroon*

## **Finger sandwiches**

*Wiltshire ham with wholegrain mustard on wholemeal*

*Smoked salmon and cucumber on white*

*Free range egg & cress on white*

## **Freshly baked scones**

*Strawberry jam and clotted cream*

## **Selection of specialty and herbal teas**

**21 per person**

**Minimum 2 persons**





## HISTORY OF THE MCR

*The Restaurant and Bar has been fully and sensitively refurbished, to reveal intricate botanical patterns on our stunning vaulted ceiling. The original architecture and detailed stonework which once formed part of our Victorian kitchens creates a truly atmospheric experience.*

*A major refurbishment of the Great Hall complex was undertaken in 2004. Very few noticeable alterations were made to the Hall but a mezzanine floor was added in the top half of the kitchens to create a new space for a Members' Common Room.*

*The kitchens were originally described in The Illustrated London News in 1845 as 'a large and lofty apartment, with a stone vaulted roof, supported by columns; and a huge projecting fire-place.' These original features can still be seen in the MCR today.*

