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*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

Gouda crumbles 4

Cheddar cheese biscuits 4

Salted truffle popcorn 4

Goats' cheese popcorn 4

Citrus Nocellara olives 4.5



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, chipotle yoghurt 4.5

Fish croquettes, lemon mayonnaise 5.5

Pea arancini, mint crème fraiche 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*

Having a Good Thyme 10

*Beefeater gin, Gomme syrup, fresh grapefruit juice,
Angostura bitters, topped up with Prosecco*

Brown Derby 9

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

Chrysanthemum 9

Dry vermouth, Benedictine, Absinthe, Orange bitters

Crazy Camel 9

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

Pimm's Coupe 9

*Mezcal, Pimm's no.1, Gomme syrup,
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 & CIDERS

Bottles all 5.5

Meantime Chocolate Porter

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



Tarragon Lemonade

Monin tarragon syrup, fresh lemon juice, 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.

