



LUNCH À LA CARTE

Lunch from 12.15pm to 2.15pm

Starters

Homemade Bread and Butter 2.5 pp

Chef's Soup of the Day 4.5

Foie Gras Parfait, Sour Dough Toasts, Fermented Quince Jelly, Fresh Apple and Compressed Pear 11.5

Brown Butter Honey Caramelised Squash, Guinness Bread, Warm Red Leicester Foam, Alliums and Truffle (V) 10.5

Mains

Turkey Stuffed with a Black Pudding Farce, Whiskey Glazed Ham, Roasted Celeriac, Roasties, Brussel Tops, Cranberry Sauce and Whipped Bread Sauce 21

Roasted Cornish Cod, Potato Bread, Ragout of Clams and Mussels, Monks Beard, Sauce of Champagne and Clams with a Crispy Caviar 22

Fritter of Stuffing and Celeriac, Nut Roast, Pomme Purée, Roasted Kohlrabi, Brussel Tops and Fennel Seed Sauce (V) (N) 18

Desserts

Milk Chocolate Mousse, Pear Caramel, Sourdough Ice Cream, Roasted Buckwheat and Hazelnut (N) 10.5

Spiced Yum Yum, Whipped Egg Nog, Blood Orange Caramel and Yoghurt Sorbet (A) 9.5

Lincoln's Inn Christmas Pudding, Brandy Chantilly (N) (A) 9

Selection of Fine British Cheeses, Apple Honey, Crackers 9.5

Sides

Honey Roasted Sand Carrots and Parsnips 5.5

Green Salad of Baby Gem, Blue Cheese Dressing and Puffed Quinoa 5

Skin on Fries with Rosemary Salt 4

Burger & Beer

Angus Beef Burger, Black Pudding Stuffing, Mustard Mayo, Cranberry Sauce, Gherkins, American Cheese, Iceberg Lettuce on a Sesame Brioche Bun, Served with Fries and a Pint of Draught Beer 19

Celeriac Stuffing Fritter, Blue Cheese, Mustard Mayo, Pickles, Iceberg Lettuce, American Cheese, on a Sesame Brioche Bun, Served with Fries and a Pint of Draught Beer (V) 19

Please notify staff if you have allergies to any ingredients
The above dishes may contain trace nuts
All charges are inclusive of VAT



WINE LIST



175ml

125ml

Champagne & Sparkling Wine

Champagne

Lincoln's Inn Champagne, Jean Comyn Brut, NV

55

Citrus and apple freshness on the nose. There is depth in the middle with greengage richness, typical of the Chardonnay in the blend. It is an excellent reception drink and perfect apéritif.

Taittinger, Reims, Champagne, France NV

65

This is a delicate wine with flavours of fresh fruit and honey. The Brut Réserve, which acquires its maturity during three and four years ageing in the cellar, offers excellent aromatic potential.

Pol Roger, Epernay, Champagne France NV

65

Sir Winston Churchill's favourite champagne! The nose has a bouquet of flowers, the palate is a fruit salad of flavours, fine bubbles, with tastes of ripe fruit fresh brioche.

Sparkling Wines

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia/Veneto, Italy NV

32.5

9

7

Straw yellow in colour with a persistent sparkle, pleasant fruity aromas and flavours of citrus and white stone fruit. Great food matches for canapés, fish, shellfish and salads.

Greyfriars Cuvee, Surrey, England, NV

42

12

9

A classic non-vintage blend of the three traditional "Champagne" varieties aged for two years on its lees.

Greyfriars Blanc de Blanc Surrey, England, 2015

54

An incredibly well made wine with 100% Chardonnay grapes. You'll get peach, lemon peel, orchard fruit on the palate and enveloping buttery aromas, tight bubbles and bright acidity. A perfect aperitif.

White Wine

Ponte Pietra, Trebbiano Garganega, Veneto, Italy, 2022

25

6.5

5

This is a zesty, aromatic wine, with light perfumes of white flowers and a touch of almonds on the nose. On the palate it is fresh and vivacious, with an appealing apple/almond character and a lively, crisp finish.

Roche de Belanne, Marsanne/Viognier, Languedoc, France 2022

27.5

7.5

6

A crisp and flavoursome white from the pebble soils of the Languedoc coast near Beziers. On the nose, white flowers, honeysuckle and stone fruits such as apricots create an evocative bouquet, which is followed through on the medium bodied palate with ripe peach and apple flavours which lead to a fresh, zesty finish.

Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2022

30.5

Pale straw in colour, with a bouquet of ripe gooseberries, herb and nettle and the classic tropical fruit. An expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp vibrant acidity to balance a richly textured palate.

Valençay, Sébastien Vaillant, Loire, France 2021

33

This is a very approachable combination of grassy, zesty aromas, ripe citrus fruit and a softer creamier quality finishing with a subtle mineral freshness. 80% Sauvignon Blanc/20% Chardonnay. A great partner to the region's eponymous goat's cheese.

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May contain Sulphites.

WINE LIST



175ml

125ml

White Wine continued

Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2022

31

This wine is pale yellow in colour with youthful highlights. On the nose, there are intense aromas of floral and citrus which are balanced with a touch of minerality. On the palate, it has a crisp acidity with a long, fruit-driven finish.

Chablis Jean Collet, Burgundy, France 2020

48

This Chablis is wonderfully balanced, a remarkable freshness and minerality that marks it out as classic. Expressive and open with ripe and slightly exotic hints that introduce sappy, plump and nicely mineral flavours.

Red Wines

Merlot/Corvina, Ponte Pietra, Verona, Italy 2022

25

6.5

5

Easy-drinking Italian wine from the hills around Verona is made from the harmonious blend of Corvina and Merlot grapes. It boasts a nose full of spiced raspberry fruit, with flavours of cherry and cranberry that are sure to please.

Valpolicella “Terre di Castelnuovo”, del Garda, DOC Valpolicella, Veneto, Italy 2021

27.5

7.5

6

Classic Valpolicella with deep ruby colour, intense red fruit bouquet, velvety palate, soft tannins, and spicy notes, finished with light acidity.

Azabache, Rioja, Crianza, Spain 2019

28.5

Well-balanced Rioja, featuring seductive character of Tempranillo, Garnacha, and Mazuelo grapes, emphasized fruit characteristics, with subtle toasty, smoky and vanilla notes from American oak barrel ageing, and 6 months of bottle ageing before release.

Kaiken, Malbec Clasico, Wines Mendoza, Argentina, 2021

30

Rich and velvety smooth wine with sweet and ripe fruit, black plum and black truffle flavours backed by bitter chocolate and balanced by bilberry freshness, perfect for bold beef and venison dishes.

Chateau d’Arnelle, St. Emilion Grand Cru, Bordeaux, France 2015

53

A classic blend of Merlot and Cabernet Franc in a round, fruit-forward red wine from the excellent 2015 vintage, with blackberry, cherry, and plum notes enhanced by subtle toasted oak and cinnamon flavours from 18 months of aging.

Rosé Wine

Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 2021

27

7.5

6

Elegant pale pink wine with a lovely, perfumed nose of ripe pear and fresh breadcrumb, full-bodied yet fresh on the palate and finished with crisp apple-pear notes.

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