THE MCR RESTAURANT AND BAR

LUNCH À LA CARTE

Lunch from 12:15 to 14:15

Starters

Homemade Bread and Butter 3 pp
Chef's Soup of the Day 4.5

Brown Butter Poached Salmon, Smoked Miso, Crispy Quinoa, Nori & Caramelised Apple, Yoghurt 11.5

Confit Duck Bon Bon, Chestnut Mousseline, Preserved Damson, Pickled Walnut Ketchup, Walnut Praline (N) 12

Grilled English Beetroots, House Made Ricotta, Black Truffle Honey, Gundi and Red Leaves (V) (N) 10

Mains

Suffolk Turkey, Confit Leg, Stuffing, Roasted Potatoes, Braised Carrot, Honeyed Roast Parsnip, Brussel Tops with Whipped Bread Sauce, Cranberry Sauce and Christmas Gravy 21.5

South Coast Catch of the Day, Fermented Potato Bread, BBQ Crushed Swede, Turnip Jam, Sprouts and Sauce of Clams with Crispy Caviar 23

Mushroom and Black Truffle Spaetzle, Hash Brown, Caramelized Cauliflower, Barbecued Brassicas, Nori Sauce and Grilled Maitake with a Champagne Velouté (V) 17

Burger & Beer

Angus Beef Burger, Sage Relish, Mustard Mayo, Cranberry Sauce, Gherkins, American Cheese, Iceberg Lettuce on a Sesame Brioche Bun, Served with Fries 16.5

Fritter of Celeriac and Red Onion and Halloumi, Cranberry Sauce, Mustard Mayonnaise, Iceberg Lettuce, American Cheese on a Sesame Brioche Bun, Served with Fries (V) 16.5

Desserts

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

Apple Crumble Tart, Earl Grey Ice Cream and Vanilla Pouring Cream 10

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

Selection of Three Cheeses served with Fermented Apple Honey & Crackers 12

Mini Mince Pie 2

Sides

Braised Spiced Red Cabbage 5

Green Salad of Baby Gem, Apple, Sussex Blue and Candied Walnuts (N) 6

Skin on Fries with Rosemary Salt 4

Pigs in Blankets & Roasties 6

Roasted Potatoes 6

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 Wines

Lincoln's Inn Champagne, Jean Comyn Brut, NV — **60**
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.

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia/Veneto, Italy NV — **35** | **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.

Lincoln's Inn Classic Cuvée Brut, Surrey Hills NV — **48** | **12** | **9**
Bright orchard fruit and hints of marzipan and frangipane marry excellently with delicate honey and beeswax aromas on the nose. With vibrant acidity in perfect harmony with flavours reminiscent of creamy cooking apples and comice pear. This delightful sparkling wine boasts a beautifully round finish with elegant, honeyed notes.

Greyfriars Rose, Surrey, England, NV — **48** | **12** | **9**
A delicate pale colour, with aromas of summer berries and a fresh fruity palate. This exceptional wine is beautifully balanced, made from 100% Pinot Noir. The perfect aperitif.

Louis Pommery English Brut, Hampshire, NV — **55**
With vibrant notes of fresh green apple and a rich, elegant finish, Louis Pommery marks the first collaboration between English and Champenois producers — a seamless union of English innovation and Champagne's time-honoured tradition.

White Wine

Ponte Pietra, Trebbiano Garganega, Veneto, Italy, 2025 — **27.5** | **7.5** | **6**
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 2024 — **31** | **8** | **6.5**
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 2025 — **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.

Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2025 — **32.5**
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.

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May contain Sulphites.





175ml 125ml

White Wine continued

Valençay, Sébastien Vaillant, Loire, France 2025
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. **36**

Chablis Jean Collet, Burgundy, France 2024 **50**
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 2024 **27.5** **7.5** **6**
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 2023 **31** **8** **6.5**
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 2022 **34.5**
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, 2024 **33**
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.

Château Patache d'Aux, Médoc Cru Bourgeois 2017, Médoc, Bordeaux, France **46**
This wine is deep purple in colour. The nose is bright, with blackberries aromas underlined with hints of liquorice. The palate is structured and supported by smooth tannins. The finish is fresh and long-lasting.

Rosé Wine

Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 2025 **30** **8** **6.5**
Elegant pale pink wine with a lovely, perfumed nose of ripe pear and fresh breadcrust, full-bodied yet fresh on the palate and finished with crisp apple-pear notes.

Mas Fleurey Rosé, Cotes de Provence, France 2024 **32.5**
Crisp refreshing Provence rose full of delicious raspberry and peach.

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