



THE

— MCR —

RESTAURANT AND BAR

**WiFi network: Lincoln's Inn**

**Password: 02074051393**





## CONTENTS

**Page 1 - *Breakfast & Bar Snacks***

**Page 2 - *Evening Menu***

**Page 3 - *Cocktails***

**Page 4-5 - *Spirits & Beers***

**Page 6 - *Mocktails, Juices & Minerals***

**Page 7 - *Teas & Coffees***

**Page 8 - *Afternoon Tea***



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

# BREAKFAST MENU

*Wednesday only*

*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, Honey (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*

*Breakfast Roll & Filter Coffee or Tea 5.5*

*Plated Breakfast (Sausage, Bacon, Egg) 7.5*

*Additional Fillings 1.5*

## **BAR SNACKS**

*Sea Salted Crisps 2.5*

*Pretzels 3*

*Marrakesh Spice Peanuts 3*

*Chilli Rice Crackers 3*

*Rosemary Sea Salt Peanuts 3*

*Nocellara Olives 4.5*



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# EVENING MENU

*Served Monday to Friday from 6pm to 7.45pm  
Booking Recommended*

## **Soup**

*Chef's Soup of the Day 4.5*

*Homemade Bread and Butter 2.5 pp*

## **MCR Suppers**

*Slow Cooked Feather Blade in Red Wine Jus,  
Pomme Puree and Vegetables 18*

*Zitini Pasta, Tomato Ragu, Scorched Spring Vegetables  
and Gouda Sauce (V) 12.5*

*Grilled Beef Burger, Blue Cheese, Caramelized Red Onion Chutney on a  
Sesame Brioche Bun, Served with Fries 15*

## **Small Plates**

*Chicken Yakitori Skewer, Romesco Sauce (N) 6.5*

*Salt and Pepper Squid, Sweet Chilli Mayo, Blood Orange, Coriander 6*

*Maitake Mushroom Arancini, Soft Herb Mayonnaise 5*

*Parmesan Fries 4*

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# COCKTAILS



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

## **London Calling 11**

*Gin, Fino Sherry, Gomme Syrup, Fresh Lemon Juice, Orange Bitters*

## **Peach Elf 11**

*Vodka, Fino Sherry, Orgeat, Peach Syrup, Fresh Lemon Juice*

## **Sangria Sour 12**

*Rye Whiskey, Amaretto Disaronno, Blackberry Syrup, Fresh Orange Juice, Fresh Lemon Juice, Red Wine Float*

## **Infante 11**

*Tequila, Orgeat, Fresh Lime Juice, Rose Water*

## **Te Anaka 11**

*White Rum, Honey Syrup, Fino Sherry, Fresh Lemon Juice*

## **Chirulín 11**

*Pisco, Cinnamon Syrup, Fresh Grapefruit Juice, Fresh Lime Juice*



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# SPIRITS

## Gins

*Plymouth*  
*Beefeater London Dry*  
*Gordon's London Dry*  
*Sipsmith London Dry*  
all 3.5

*Bombay Sapphire London Dry*  
*Caorunn, Caorunn Raspberry*  
*Jensen's Old Tom*  
all 4

## Non-Alcoholic

*Lyres Dry London*  
3



*Aviation (USA)*  
*Gin Mare Mediterranean (Spain)*  
*Hendrick's (Scotland)*  
*Kalevala Small Batch (Finland)*  
*Kokoro London Dry (Japan)*  
*Malfy Con Arancia (Italy)*  
*Porter's (Scotland)*  
*Dutch Courage Dry (Netherlands)*  
all 4.5

*Citadelle Reserve (France)*  
*Audemus Pink Pepper (France)*  
*Sibling Dry*  
*Tanqueray No10 London Dry*  
*Audemus Umami (France)*  
5

## Vodka

*Smirnoff* 3.5  
*East London Vodka* 4  
*Grey Goose* 4.5

*Copperhead (Belgium)*  
*Monkey 47 Schwartzwald Dry (Germany)*  
*Mermaid Gin*  
*Kyrö Dark Gin (Finland)*  
all 5.5

## Whiskies

*Famous Grouse 3.5*

*Jack Daniel's, Jameson, Buffalo Trace, Bulleit 95 Rye 4*

*Johnnie Walker Black Label 4.5*

*Laphroaig 10yo, Ardbeg 10yo, Talisker Storm,*

*Springbank 10yo,*

*Benriach The Twelve 12yo, Auchentoshan 12yo 5*

*Macallan 12yo 6.5*

*Glenlivet 15yo 5.5*

*Glenlivet 18yo 9*



## Brandy

*Martell VS Cognac 3.5*

*H by Hine VSOP Cognac,*

*Baron de Sigognac Armagnac VS,*

*Chateau du Breuil VSOP Calvados 4*

*Hennessy XO 10*

## Rum

*Bacardi Carta Blanca,*

*Captain Morgan, Havana Club Añejo 3 años 3.5*

*Angostura 7yo 4*

*Diplomatico Reserva Exclusiva,*

*One-Eyed Rebel spiced black cherry 4.5*



## BEERS & CIDERS

### Bottles

*Curious Brew Lager 5.5*

*Brewdog Punk IPA 5.5*

*Peroni 5*

*Curious Apple Cider 5*

*Guinness (can) 5*

*Heineken 0% 5*

### Draught

*Brewdog Lost Lager*

*½ Pint 3.5 Pint 6.5*

*Brewdog Wingman Session IPA*

*½ Pint 3.5 Pint 6.5*

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## MOCKTAILS all 7



### Happy Driver

*Coconut Syrup, Fresh Lime Juice, Orange Juice*

### Apple Pie

*Cinnamon Syrup, Apple Juice, Fresh Lemon Juice, Ginger Ale*

### Orange Spritz

*Orange Spritz Syrup, Fresh Lemon Juice, Soda Water*

### Elder Grapefruit Soda

*Elderflower Cordial, Fresh Grapefruit Juice, Soda Water*

### Ginger Passion

*Passion Fruit Syrup, Ginger Ale, Fresh Lime Juice*

## JUICES

*Orange, Pineapple, Apple, Cranberry, Tomato, Passionfruit 2.5*

## MINERALS

*Soda Water 2*

*Coca Cola/Diet Coke 2.7*

*Mineral Water Small 2.5*

*Mineral Water Large 3.5*

*Fever-Tree Indian Tonic,*

*Mediterranean Tonic,*

*Ginger ale/Ginger Beer*

*Lemonade 2.5*

# 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, Tonka Bean, Coconut, Vanilla  
and Cinnamon* 75p

## Speciality Teas

*English Breakfast*

*Earl Grey*

*Assam*

*Green Tea*

*Peppermint*

*Camomile*

*Red berry & flower* 3



## Fresh Herbal Infusion

*Thyme, Mint and Lemon Zest*

*Mint*

*Ginger and Lime Zest* 3.5

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# MCR AFTERNOON TEA

*Reservations taken until 12pm, 2 days in advance.*

*Afternoon tea service 3-5pm*

## **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**



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## 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.*

