

THE

— MCR —

RESTAURANT AND BAR

WiFi network: Lincoln's Inn

Password: 02074051393





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***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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The above dishes may contain trace nuts***

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*

*Potato Gnocchi, Tomato Ragù, Warm Cheese Sauce,
Garden Vegetables (V) 12*

*Beef Burger, Pork Patty, Cheese, Red Onion Marmalade,
Wild Garlic Mayo, Sesame Seed Brioche Bun, Served with Fries 15*

Small Plates

Chicken Yakitori Skewer, Romesco Sauce (N) 6.5

Fish Croquettes, Garlic Aioli 5.5

Maitake Mushroom Arancini, Wild Garlic 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

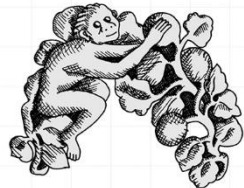
Tequila, Orgeat, Fresh Lime Juice, Rose Water

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
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
Sibling Strawberry &
Black Pepper
Tanqueray No10 London Dry
Audemus Umami (France)

5

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

Vodka

Smirnoff 3.5
East London Vodka 4
Grey Goose 4.5

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.

