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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

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

Chilli Rice Crackers 3

Sea Salt Crust Peanuts 3

Olives 4.5



Please let your server know if you have any allergies or dietary requirements
The above dishes may contain trace nuts

EVENING MENU

*Served Monday to Friday -Bookings Recommended-
18.00 to 20.00 (last order)
All dishes ordered will arrive at the same time to the table*

Small Plates

Homemade Bread and Butter 2.5

*Pork & Fennel Meatball Skewers
with Jalapeno & Cheddar Sauce 6*

Fritto Misto with Citrus Mayonnaise 6

Onion and Courgette Bhajis, with Spicy Mango Yogurt (V) 4.5

Parmesan & Truffle Fries (V) 4.5

Simple Suppers

Feta & Bitter Leaves Risotto with Hazelnuts (N) 13.5

*Angus Beef Burger, Dijon Mayonnaise, Pickles, American Cheese,
Crispy Shallots, Iceberg Lettuce on Sesame Brioche Bun, Served with
Fries 16*

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

The above dishes may contain traces of nuts



COCKTAILS



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

Bloody Coconut 12

*Malfy Blood Orange gin, Coconut syrup,
Fresh Lime Juice*

Endless Summer Spritz 12

Aperol, Prosecco, Peach syrup, Soda water

Lychee Martini 12

*Vodka, Dry vermouth, Lychee syrup,
Fresh lemon juice*

El Diablo 12

*Tequila, Creme de Cassis, Fresh lime juice,
Ginger beer*

Rum Old-Fashioned 12

*Golden rum, Falernum syrup,
Angostura bitters*

Sunflower 12

*Gin, Cointreau, St. Germain,
Fresh lemon 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



Aviation (USA)
Gin Mare Mediterranean (Spain)
Hendrick's (Scotland)
Kalevala Small Batch (Finland)
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 Schwarzwald Dry (Germany)
Mermaid Gin
Kyrö Dark Gin (Finland)
all 6

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 5.5

Glenlivet 15yo 6.5

Macallan 12yo 7.5

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 12

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

Brewdog Punk IPA 5.5

Peroni 5

Curious Apple Cider 5

Guinness (can) 5

Heineken 0% 5

Draught

Brewdog Lost Lager

$\frac{1}{2}$ Pint 3.5 Pint 6.5

Brewdog Wingman Session IPA

$\frac{1}{2}$ Pint 3.5 Pint 6.5

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MOCKTAILS all 7



Happy Driver

Coconut Syrup, Fresh Lime Juice, Orange Juice

Caribbean Cooler

Falernum syrup, Lime cordial, Soda water

Orange Spritz

Orange Spritz Syrup, Fresh Lemon Juice, Soda Water

Ginger Passion

Passion Fruit Syrup, Ginger Ale, Fresh Lime Juice

Turkish Delight

Pomegranate & Elderflower Cordial, Grenadine, Rose water, Soda Water

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,

Fever Tree Tonic Light,

Ginger ale/Ginger Beer

Lemonade 2.5

TEAS & COFFEES

Freshly Ground Coffee

Espresso

Americano 3

Caff  Latte

Macchiato

Cappuccino

Flat White 3.5

Hot Chocolate

Caff  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 12.00, 2 days in advance.

Afternoon tea service 15.00-17.00

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.

