

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

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-
6pm to 8.15pm (last order)
All dishes ordered will arrive at the same time to the table*

Small Plates

Homemade Bread and Butter 2.5

*Taiwanese Fried Chicken, Gochujang Sesame Glaze
and Pickled Ginger Mayonnaise 5.5*

Fish Croquettes with Charred Leek Mayonnaise 6

Mushroom and Celeriac Latkes with Fermented Chillies Sauce (V) 5

Parmesan & Truffle Fries (V) 4

Simple Suppers

*Angus Beef Burger, Black Pudding Stuffing, Crispy Shallots, Dijon
mayonnaise, American Cheese, Pickles and Iceberg Lettuce on a Sesame
Brioche Bun, Served with Fries 16.5*

*Pearl Barley Risotto, Roasted Autumn Squashes, Brown Butter
and Parmesan (V) 15*

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requirements.*

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COCKTAILS



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

Negroni Sour 11

Beefeater Gin, Campari, Cocchi Vermouth di Torino, Gomme Syrup, Fresh Lemon Juice

Paper Plane 11

Buffalo Trace Bourbon, Aperol, Amaro Montenegro, Fresh Lemon Juice

Lychee Martini 11

Vodka, Dry Vermouth, Lychee Syrup, Fresh Lemon Juice

Tequila Roma 11

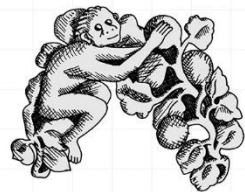
Olmecca Altos Plata Tequila, Aperol, Cinnamon Syrup, Fresh Lemon Juice

Lemon Beat 11

Cachaça Yaguara, Honey Syrup, Fresh Lemon Juice

Greek Tragedy 11

Metaxa Ouzo, Cocchi Vermouth di Torino, Chambord, 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



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

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

Glenlivet 15yo 5.5

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

Apple Pie

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

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

Caffè Latte

Macchiato

Cappuccino

Flat White 3.5

Hot Chocolate

Caffè 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.

