

Summer Menu



The Honourable Society of
Lincoln's Inn



Responsible sourcing of fish and seafood.



We only use free-range British Lion stamped eggs.



We source British meat and poultry and can track them back to their origin.



Our kitchens are entirely induction or electric equipment of the highest energy efficiency.



Responsible purchasing strategy for sourcing produce.



We only use British-harvested 100% rapeseed oil in cooking which is recycled into biofuel.



Our tea provider is the first tea company in the world to achieve the Carbon Neutral International Standard.



We have an apprenticeship programme and have partnered with local colleges to support those entering the hospitality industry.



We've introduced healthier choices throughout our menus to help you maintain a healthy balanced lifestyle.



We have LED energy-efficient lamp sources throughout our buildings, with daylight control and occupancy/absence detection.



None of our waste goes into landfill. Recyclable materials get recycled and what cannot be recycled is baled up and used as refuse derived fuel.



Our coffee blend supports Café Femenino a powerful movement supporting women farmers in Peru. Our supplier gives back 10% of coffee proceeds to [Project Waterfall](#).



Our food waste composting programme produces a tonne of compost every 12 weeks which is diverted to the estates gardens.



We have our own Kitchen Garden which provides home-grown produce for our Chefs.



Our milk is British Red Tractor-certified. We work with suppliers who promote sustainable farming practices. Our milk is packaged in carbon-neutral packaging.



We bake our sourdough bread in-house using British-milled organic flour.



We've planted new trees, plants, wildflowers, and meadow grass to promote biodiversity.



We work closely with English wine producers, promoting great quality local vineyards.

EXCEPTIONAL **IN-HOUSE** CATERING, ROOTED IN TRADITION AND DRIVEN BY INNOVATION.

At Lincoln's Inn, food and service are at the heart of every event. Our award-winning in-house team delivers consistently high standards across events of all kinds: from black-tie galas and corporate receptions to private celebrations and weddings. With a retained team of chefs, planners, and service professionals, we offer a seamless and personal experience at every stage.



SILVER

BEST HISTORIC VENUE



WINNER

**BEST IN-HOUSE
CATERER**

BRONZE

**BEST HISTORIC VENUE
OR LIVERY HALL –
OVER 300 ATTENDEES
RECEPTION STYLE**

Most Versatile Venue
(up to 1200 theatre style)

“The testament of any team is long standing service and they have ticked that box. The food is delightful, focusing on the best that Britain has to offer. The continuous training offered is great, as is the ability to continue to attract the next generation of chefs. The judges were impressed with the real creativity on show that sets this venue apart from the other entries.”

London Venue & Catering Award Judges

Reception Snacks

Minimum 30 persons

Snacks £2.50

Reception Dry Snack Selection

(served portions of 10, minimum 30 guests)

Two Farmers Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts (ve)(n)

Premium reception snacks £8.00

(served portions of 10, minimum 30 guests)

Please choose four items which will be served across poseur tables

Halkidiki & Kalamata Black Olives (ve)

Lemon & Oregano Green Olives (ve)

Kentish Cheddar & Marmite Straws (v)

French Rosemary Almonds (ve)

Lincoln's Inn Pork Scratching's

Goats' Cheese Popcorn (v)

Truffled Popcorn with Olive Oil & Truffle Salt (v)

Indulgent Chocolate Orange Nut Mixture (v) (n)

(v) vegetarian (ve) vegan (n) contains nuts (gf) gluten free

All pricings listed are excluding VAT. Charges are per person, per serving.





Our canapés are perfect for drinks receptions or pre-dinner reception.
Priced per person, per canapé.

Pre-dinner chef choice canapés (3)		£11.25	
6 canapés	£25.50		Chef choice £22.50
8 canapés	£34.00		Chef choice £30.00
10 canapés	£42.50		Chef choice £37.50
Additional	£4.25		Chef choice £3.75

Add a little something...

Lincoln's Inn Dry Snack Selection	£2.50 per person
Choice of four premium snacks	£8.00 per person

Cold

Rye Bread, Tunworth Cheese Mousse, Pickled Pear Veil (v)

Beetroot & Apple Salad, Apple Cider Gel, Beetroot Tapioca Crisp (ve) (gf)

Coronation Chicken, Apricot Ketchup, Crispy Wonton Tube, Toasted Almonds (n)

Duck Liver Parfait, Maple Glazed Pecans, Orange Gel, GF Tart Case (gf)

Asian Inspired Salmon Tartare, Soy Sauce Gel, Pickled Cucumber Caviar (gf)

Mediterranean Charred Octopus, Red Chilli & Piquillo Pepper Purée, Lemon Caviar

Hot

Lasagne Bites, Balsamic Cherry Tomato (v)

Thyme Canelé, Mushroom & Truffle Cream Filling, Pickled Wild Mushrooms, Cep Dust (v)

Crispy Wonton, Braised Courgette & Leeks, Mint Emulsion, Roasted Hazelnuts (ve, n)

Sesame Prawn Toast, Yuzu Emulsion, Keta Caviar & Chives

Crab Croquette, Lemon & Herb Crème Fraîche, Lemon Pearls and Caviar (can be made gf)

Chicken Kiev Ballotine, Lemon Gel, Crispy Chicken Skin Crumb, Wild Garlic Emulsion Puff Pastry Disc

Sweet

Hazelnut Ferrero Rocher Cube (gf, n)

Gooseberry Elderflower Canelé, Vanilla Bean Sable (gf)

Raspberry Yoghurt Pannacotta, Coconut Polenta Cake (ve, gf)

(v) vegetarian (ve) vegan (n) contains nuts (gf) gluten free

All pricings listed are excluding VAT. Charges are per person, per serving.

We suggest a minimum of 4 bowl food choices per person

4 bowls	£30.00		Chef choice	£28.00
5 bowls	£37.50		Chef choice	£35.00
6 bowls	£45.00		Chef choice	£42.00
Additional	£7.50		Chef choice	£7.00

Add a little something...

Dry Snack Selection	£2.50 per person
Choice of four premium snacks	£8.00 per person
3 chef choice canapes	£11.25 per person

Cold

Chicken, Asparagus, Avocado Purée & Parmesan Crisp (gf)
Prosciutto, Honey Roasted Peaches & Rocket (gf)
Hot Smoked Salmon, Crème Fraîche, Watercress, Orange (gf)
Scallops, Strawberries, Balsamic & Basil (gf)
Roasted Walnut Waldorf Salad (n, v, gf)
Raw Kale & Pomegranate, Super Grains, Summer Leaves (ve)

Hot

Braised Ox Cheek, Chips & Peppercorn Sauce (gf)
Pulled BBQ Pork, Cabbage Slaw, Brioche Bun
Mini Breaded Fish & Chips with Tartare Sauce
Pan Fried Salmon, Cannellini & Chorizo Stew
Truffle and Cauliflower Mac & Cheese (v)
Spiced Chickpea and Lentil Curry, Rice, Coriander & Poppadom (ve)

Sweet

Coconut Pannacotta, Lime Chilli Marinated Pineapple, Strawberry Caviar, Oreo Biscuit Crumb (gf, ve)
Chocolate Whipped Ganache, Raspberry Marmalade, Gluten Free Biscuit Crumb, Cacao Nibs Tuile (gf, ve)
Leche Flan, Lime Compressed Strawberry (gf)
Pistachio Fig Delice, Fig Tuile (n)

(v) vegetarian (ve) vegan (n) contains nuts (gf) gluten free

All pricings listed are excluding VAT. Charges are per person, per serving.



Fine Dining Menu

Minimum 30 persons

£67.00 per person

Starters

Please select 1 starter, 1 main, 1 dessert.

Tempura Maitake Mushroom, Pickled Shamiji, Truffle Honey, Whipped Feta (v) (can be made vegan)

Summer Tomato Consomme, Dressed Datterinis, Trompette Zucchini, Fresh Ewe Goats Curd, Smoked Almonds (v, n) (can be made vegan)

Cornish Dressed Crab, Cucumber Verjus, Smoked Olive Oil, Elderflower Veil

Poached Chalk Stream Trout, Pickled Gooseberries, Champagne Velouté, Dill, Fennel Salad

Poached Native Lobster, Miso Bisque, Salty Fingers, Ginger Pickled Nashi Pear, Chilli Oil, Borage (supplement £10.00)

Ham Hock Terrine, Piccalilli Ketchup, Summer Pea Salad, Toasted Brioche

Crispy Free Range Chicken Leg, Poached Burford Egg, Burnt Butter Hollandaise, Wye Valley Asparagus

Our chefs will produce an alternative starter for anyone with dietary requirements.

Add a little something....

Pre-dinner chef's choice canapés	£11.25 per person
Pre-dinner premium snacks	£8.00 per person

(v) vegetarian (ve) vegan (n) contains nuts (gf) gluten free

All pricings listed are excluding VAT. Charges are per person, per serving.



Fine Dining Menu

Minimum 30 persons

Mains

Please select 1 starter, 1 main, 1 dessert.

Pan Roasted Pollock, Balsamic Cherry And Beef Steak Tomato, Rosti, Saffron Emulsion, Fennel, Agretti

Summer Herb Spaetzle, Crispy Spring Onion, Grilled Yellow Beans, Butter Sauce (v) (can be made vegan)

Roasted Cauliflower, Grilled Tropea, Spring Onion And Chilli Emulsion, Crispy Potato, Pickled Baby Turnip, Harissa Mousse, Crispy Leaf (ve)

Roasted Lamb Rump, Crispy Shoulder Croquette, Wye Valley Asparagus with Chive Emulsion, English Peas And Baby Gem, Lamb Jus

Suffolk Chicken Breast, Stuffed Roscoff Onion, Roasted Courgette, Basil Purée, Elderflower Chicken Sauce

Grilled Beef Fillet, Pressed Feather Blade, Summer Squash, Pumpkin Seed Praline, Purple Sprouting Broccoli, Pomme Soufflé, Jus (n) (supplement £9.00)

Our chefs will produce an alternative main course for anyone with dietary requirements.

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All pricings listed are excluding VAT. Charges are per person, per serving.



Fine Dining Menu

Minimum 30 persons

Sweets

Please select 1 starter, 1 main, 1 dessert.

Summer Fruits, Vanilla Sablé, Yoghurt Cream, Strawberry & Rhubarb Gel, White Chocolate
Lime, Rosemary Almond Crumb, Lime Infused Sponge (n)

Raspberry Almond Tart, Raspberry Pippin (gf, n)

Lychee Strawberry Delice, Roasted Pistachio Sponge (n)

Granny Smith Apple Confit, Manzana Jelly, Vanilla Bean Cream, Crispy Tuile, Lemon Verbena
Sorbet (ve)

Peach, Whipped Ricotta Mousse, Olive Oil Cake, Peach Tuile, Pink Peppercorn Dust, Peach Gel

Our chefs will produce an alternative dessert for anyone with dietary requirements.

Add a little something...

Cheese Board £13.00 per person

Served portions of 10, minimum 30 guests

A Selection of British Cheese served with Celery,
Grapes, Homemade Chutney & Artisan Cheese Biscuits

(v) vegetarian (ve) vegan (n) contains nuts (gf) gluten free

All pricings listed are excluding VAT. Charges are per person, per serving.



Evening Reception Menu

Minimum 50 portions per choice required

Substantial canapés

One choice		£9.00 per person
Two choices		£17.00 per person
Three choices		£24.00 per person

Braised Beef Shin Slider, Brioche Bun, Kimchee Slaw

Kentish Cheese and Truffle Toastie (v)

Pork Shoulder Bun, Dijon Mustard & Apple Slaw, Popped Crackling

Lincoln's Inn Fried Buttermilk Chicken, Brioche Bun, Truffle Mayonnaise, Cheese, Pickled Red Cabbage

Battered Haddock Goujons, Skin on Rosemary Fries, Tartare Sauce, Lemon

Montreal Spiced Portobello Mushroom 'Steak', Brioche Bun, Cheese, Avocado, Red Onion, Tomato & Lettuce (v) (ve available)

Crispy Mozzarella, Skin on Rosemary Fries, Tomato & Chilli Relish (v)

(v) vegetarian (ve) vegan (n) contains nuts (gf) gluten free

All pricings listed are excluding VAT. Charges are per person, per serving.





Wine & drinks

Champagnes of Distinction

This diverse selection of excellently made Champagnes offers a journey from the bright & zingy to the complex & fully rich. We offer them all at great value, so that you may choose the perfect style for your occasion.

The Cuvées

Champagne Devaux, Coeur de Nature (bio-organic)

£70.00

This expressive Blanc de Noir is Devaux's first fully certified organic Champagne. With a low dosage of 5g/l, it retains a zingy freshness. 30% are from reserve wines, this cuvée is aged for five years, two of which are aged on the lees. The grapes are solely picked from the Côte des Bar. This wine cements Devaux's position as one of the front runners of sustainable viticulture. Eric Label, Chef de Cave of Krug, refers to Devaux as "The Krug of the Côte des Bar."

Champagne Charles Heidsieck, Brut Réserve

£70.00

This special Champagne is a firm favourite at the Inn. A full & beautifully complex cuvée with an incredible 50% reserve wine. 10% of which is aged in old Burgundy oak barrels to further deepen its complexity. 40% in equal measure Chardonnay & Pinot Noir. This cuvée is elegant beyond its years, with roasted notes & brioche aromas. The persistent tight bubbles show signs of a long maturing process. Hands down, an incredible journey for the taste buds.

Champagne Louis Roederer, Collection 245

£70.00

This cuvée is the vanguard of the collection approach, which captures the essence of the year's harvest in the blend, whilst still not entirely made of one vintage. The 245th blend takes advantage of great 2020 harvest, with grapes only from Roederer's estate. 41% Chardonnay & equal measure of Pinot Noir & Meunier, 45% of the blend is from their perpetual reserve. 10% is then aged in oak, making a crisp well-structured ripe and intense Champagne.

Champagne Pol Roger, Réserve Brut

£70.00

This renowned house produces elegant & refined brut reserves, made of equal parts of the three champagne grapes. They use 25% reserve wines to ensure consistency & style. Four years of aging in the cellars produce a harmonious & pleasant freshness, long lasting aromas of both fruity & spicy notes. Most notably Winston Churchill's favourite tippie!

Champagne Lanson, Le Blanc de Blancs

£70.00

With Chardonnays selected from 15 Crus, including 9 Grand Crus & Premier Crus & with the wine aging for 4 years, this cuvée has developed complexity & vibrancy. 40% of the wine is from reserves, giving fullness & balance. Marzipan, dried fruits & woody hints are noted on the palate. A touch of chalkiness gives way to a saline, delicate & pure finish. This cuvée is delicate yet complex.



Champagne & Sparkling Wine

Champagne

Lincoln's Inn Champagne, Jean Comyn Brut, NV £60.00

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.

Champagne Taittinger, Brut Réserve £70.00

Synonymous with quality, prestige & elegance, this is a delicately balanced cuvée enjoyed around the world. 40% Chardonnay & 60% Pinot Noir & Meunier, this brut reserve has been aged for three years. It delivers aromas of brioche, white flowers, peach and vanilla pod.

Sparkling Wines

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia / Veneto, Italy NV £35.00

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.

Gratien & Meyer Cremant de Loire Blanc NV, Loire, France NV £40.00

The nose is bright, crisp and fresh with lime. The palate at the start is very light and citrus driven. There is mid sweetness with tropical fruits and white peach.

Lincoln's Inn Classic Cuvée Brut, Surrey Hills NV £48.00

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.

Louis Pommery English Brut, Hampshire, NV £55.00

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.

Greyfriars Sparkling Rose, NV £48.00

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!

All pricings listed are excluding VAT.



White Wine

Ponte Pietra, Trebbiano Garganega, Verona, Italy, 2025 £27.50

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

Sotherton, Chardonnay, South Eastern Australia NV £29.00

Ripe citrus and apple flavours with a refreshing crisp finish

Il Narratore Pinot Grigio, Veneto, Italy 2021 £28.50

A lovely, clean, fresh and crisp Pinot Grigio with delicious purity of flavour, excellent balance and delicate almond flavour on the finish

Roche de Belanne, Marsanne/Viognier, Languedoc, France 2024 £29.00

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

Valençay, Sébastien Vaillant, Loire, France 2025 £32.50

This is a very approachable combination of grassy, zesty aromas, ripe citrus fruit and a softer creamier quality finishing with a subtle mineral freshness. A great partner to the region's eponymous goat's cheese

Mâcon-Villages, Jean-Christophe Perraud, Burgundy, France, 2024 £44.00

Elegant and expressive. Vibrant notes of white flowers, fresh citrus and apricot fruit are balanced by lively acidity and a persistent, refreshing finish

All pricings listed are excluding VAT.



White Wine

Les Belles Vignes, Sancerre, Fournier Pere et Fils, Loire, France 2021 £54.00

The nose is sustained and assertive with lemony aromas accompanied by notes of blackcurrant buds. On the palate it's zippy with notes of Lemon Sorbet

Chablis Jean Collet, Burgundy, France 2024 £47.00

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 flavour

Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2025 £32.50

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

Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2024 £31.50

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

Hautes Collines Viognier, Château La Verrerie, Southern Rhône, France 2023 £48.00

Bright and clear pale yellow, with expressive notes of apricot and honeysuckle. The palate displays a vibrant freshness balanced by a core of expressive stone fruit culminating in an energetic, saline finish

'Lugarara' Gavi di Gavi , La Giustiniana, Piemonte, Italy 2025 £37.00

Hands down Gavi di Gavi La Giustiniana 'Lugarara' is one of the best Gavi's available. If you love Pinot Grigio but you are looking for another white wine to fall head over heels in love with, Gavi di Gavi is the wine for you

All pricings listed are excluding VAT.



White Wine

Vinabade Albarino, Rias Baixas, Galicia, Spain 2023

£37.00

Vinabade Albarino is an aromatic wine, with notes of peach and citrus and a crisp, fresh, saline finish. Perfectly paired for seafood and canapes!

Riesling Grand Cru 'Rosacker', Cave de Hunawihr, Alsace, France 2023

£41.00

This is powerful and aromatic, retaining youthful aromas of lemon and orange peel, peach and white pear. Elegant and well-structured on the palate showcasing typical characteristics of fresh stone fruit flavours and vibrant lime on the finish. A really stunning wine.

Saint-Véran 'Vieilles Vignes', Domaine Corsin, Burgundy, France 2021

£50.00

100% Chardonnay from 40-year-old vines grown in clay and limestone soils. The grapes are hand-harvested and aged for 8 months before the wine is blended and bottled. This full-bodied wine has flavours of white flowers and stone fruit interplay with a subtle vanilla toast undertone.

Rosé Wine

Mas Fleurey Rosé, Cotes de Provence, France 2024

£32.50

Crisp refreshing Provence rose full of delicious raspberry and peach.

Ponte Pietra, Pinot Grigio Rosato, Veneto, Italy 2025

£28.00

Pale pink in colour with a lovely perfumed nose with aromas of ripe pear and freshly baked breadcrumb. Full-bodied but still fresh on the palate with a crisp, apple-pear finish.

All pricings listed are excluding VAT.



Red Wine

Merlot/Corvina, Ponte Pietra, Verona, Italy 2025	£27.50
<i>Corvina is the grape used to make Valpolicella, one of the region's specialities, which is harmoniously blended here with Merlot to gives you a soft and easy drinking wine with a nose full of spiced raspberry fruit. Eager to please, it's brimming over with cherry and cranberry a light drinking Italian from the hill around Verona.</i>	
Sotherton Shiraz, South Eastern Australia NV	£28.00
<i>Concentrated plum and blackberry flavours, with a smooth, rounded finish. The perfect pairing for grilled meats and burgers!</i>	
Valpolicella "Terre di Castelnuovo", del Garda, DOC Valpolicella, Veneto, Italy 2023	£31.00
<i>A classic Valpolicella with a deep ruby colour and an intense bouquet of red fruits. This wine is velvety on the palate, with soft tannins, spicy notes, and light acidity.</i>	
Carignan 'Vieilles Vignes', Roche de Belanne Vin de Pays d'Herault France, 2024	£28.00
<i>The nose has richness and depth of sweet fruit. The palate is a mix of autumn hedgerow fruits, brambles and rosehips. It has plenty of depth and fleshy richness in the middle with black plums and truffles. There are layers of flavour supported by fine well integrated tannins with the finish of sweet fruit, rich with herbal spiciness. The depth of flavour goes well with beef and venison.</i>	
Cachapoal Valley Merlot, Château Los Boldos, Cachapoal Andes, Chile 2023	£32.50
<i>Mild ruby in colour, with generous aromas of ripe plum, blackberry and blackcurrant with a hint of dried herbs. On the palate, it is bright and well-balanced with fine-grained tannins, lively acidity, and a soft, elegant finish.</i>	
Kaiken Classico Malbec, Mendoza, Argentina, 2023	£37.00
<i>The fruit on the nose is sweet and ripe. The palate has the richness of black plums and black truffles. Velvet smooth in the middle with supple rich fruit backed by bitter chocolate. There is a balancing freshness from the underlying bilberries but it fleshes out at the back with a rich finish. The richness of the fruit suits the stronger flavours of beef and venison.</i>	

All pricings listed are excluding VAT.



Red Wine

Organic Côtes-du-Rhône , Famille Perrin 'Signature', Southern Rhône, France 2023 <i>Medium garnet colour, with bright red reflections. The nose shows macerated cherries, spices, liquorice. The mouth is full bodied, with lots of fruit & ends with a great freshness. The tannins are elegant and fleshy.</i>	£36.00
Aconcagua Pinot Noir, Montes Alpha, Aconcagua Valley, Chile 2023 <i>A soft, silky Chilean Pinot Noir with perfumes of ripe cherries & raspberries offset by white pepper, savoury peppers & a touch of violets on the finish.</i>	£37.00
Azabache, Rioja, Crianza, Spain 2022 <i>This excellent Rioja is well balanced with a soft seductive character typical of the Tempranillo, Garnacha & Mazuelo grapes. Made to emphasise the fruit characteristics with a subtle hint of toasty, smoke & vanilla notes gained from one year in American oak barrels and matured for 6 months in the bottle before release.</i>	£32.00
Château de Fontenille, Cadillac Côtes de Bordeaux, 2022 <i>On the nose, the Cadillac Côtes de Bordeaux offers aromas of black cherry, bramble and sweet spice. The palate is elegant yet full-bodied, with lovely acidity and concentrated flavours, soft ripe tannins and a long, lifted finish.</i>	£45.00
Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France 2022 <i>Extremely fruity nose, evocative of strawberry, blackcurrant and mild spices. A well-balanced, mineral wine with good vivacity.</i>	£48.00
Château Patache d'Aux, Médoc Cru Bourgeois, Bordeaux, France, 2017 <i>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.</i>	£53.00

All pricings listed are excluding VAT.



Sweet Wine

Les Mingets Chateau Le Juge, Sauternes, France 2019 (37.5cl)

£37.00

A rich and concentrated dessert wine from Semillon grapes affected by noble rot and matured in oak barrique. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish.

Port

Dow's Tawny, NV

£35.00

The nose is fragrant, nutty from the extra time in cask and the start of the palate light and fresh with almonds and dried fruits. The mid palate has both sweetness and smoothness of fuller flavoured red fruits. Giving way to freshness, almonds, hazelnuts and dried fruits then finishing with fragrance and length.

Graham's LBV, 2020

£40.00

Produced in the style of Graham's great Vintage Ports, Graham's LBV 2012 has a near opaque purple colour with vibrant aromas of blackberry and dark cherry as well as hints of freshly picked mint. Full-bodied with brambly fruit flavours, this wine shows Graham's signature complexity and elegance in perfect balance.

All pricings listed are excluding VAT.



Drinks menu

House Spirits (25ml measure) £4.50

Smirnoff Vodka

Gordon's Gin

Famous Grouse Whisky

Light Rum, Dark Rum

Cognac VS

Jack Daniels No. 7

Deluxe Spirits (25ml measure) £5.50

Grey Goose Vodka

Hendricks Gin

Johnnie Walker Black Label 12 year old Blended Whiskey

Laphroaig 10 year old Single Malt Whisky

Remy Martin VSOP Cognac

Lagers / Beers / Ciders

Peroni £6.00

Brewdog Punk IPA £6.00

Curious Apple Cider £6.00

Heineken 0% alcohol £5.00

All pricings listed are excluding VAT.



Drinks menu

Water, Soft Drinks & Juices

Bottled Still & Sparkling Mineral Water	£5.00 750ml
Orange, Apple, or Cranberry Juice	£12.00 litre jug
Tomato Juice	£3.50 200ml
Coca Cola & Diet Coca Cola	£3.50 200ml
Fever-Tree Premium Lemonade	£3.00 200ml
Fever-Tree Light Tonic Water	£3.00 200ml
Fever-Tree Indian Tonic Water	£3.00 200ml
Fever-Tree Ginger Ale	£3.00 200ml
Sparkling Elderflower (Elderflower Cordial & Sparkling Mineral Water)	£12.00 litre jug

All pricings listed are excluding VAT.



Cocktail menu

Available for pre-orders, a maximum of two cocktails to be chosen. Minimum orders of 50 apply.

Aperol Spritz	£9.50	Espresso Martini	£11.00
Prosecco, Aperol, Soda water		Espresso, Coffee liqueur, Vodka	
Pimms	£9.50	Negroni	£11.00
Pimms, Lemonade, Fresh Fruit		Gin, Vermouth rosso, Campari	
Hugo	£9.50	Cosmopolitan	£11.00
Prosecco, Elderflower liqueur, Seltzer, Lime, Mint		Vodka, Cointreau, Cranberry juice, lime juice	
London Mule	£11.00	Old Fashioned	£11.00
Gin, Ginger Beer, Lime Juice		Bourbon, Sugar, Bitters	
Margarita	£11.00		
Tequila, Triple sec, Lime juice			

*Available for pre-orders only. Cocktails not available on a card bar.

All pricings listed are excluding VAT.

Mocktail menu

Served in 1 Litre Jugs

Cucumber, Basil & Lemon Cucumber Syrup, Lemon, Soda, Basil	£17.50
Pomegranate & Elderflower Pomegranate Cordial, Elderflower Cordial, Soda	£17.50
Ginger & Lemon Grass Ginger Cordial, Lemongrass Cordial, Ginger Beer, Lime	£17.50
Lycée Lemonade Lychee Juice, Lemonade, Lemon, Lychee	£17.50
Pineapple Mint Cooler Pineapple Juice, Lime Juice, Soda Water, Mint	£17.50
Cranberry Lemonade Cranberry Juice, Lemonade, Lime	£17.50
Raspberry & Soda Fizz Raspberry Puree, Soda, Mint, Fresh Raspberry	£17.50
Cranberry, Ginger & Elderflower Cranberry Juice, Ginger Beer, Lemon Juice, Elderflower, Mint	£17.50

All pricings listed are excluding VAT.



Corkage Charges

Should you wish to enjoy your own choice of wine, the Inn allows supply of these for your event and charges on consumption at the rates below.

Red, White or Rosé Still Wine (75cl)	£19.00
Sparkling Wine, Champagne, Port & Fortified Wine (70cl - 75cl)	£25.00
Beer Barrels (keg/barrel charged at full capacity in multiple pints)	£3.50

Corkage includes: delivery acceptance to Lincoln's Inn prior to event (date and time to be arranged through your event coordinator), storage, chilling down if necessary, glassware and service.

All pricings listed are excluding VAT.





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