

THE HONOURABLE SOCIETY OF
THE INNER TEMPLE
SPRING/SUMMER MENU

April 2025 - October 2025

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WELCOME TO THE INNER TEMPLE

For centuries, The Inner Temple has been at the heart of historic gatherings and prestigious events, crafting memorable experiences through exceptional food and drink. Our rich tradition of hospitality spans generations, creating a legacy that embodies elegance and sophistication.

Today, we continue to honour this tradition by offering an exquisite menu that celebrates the best of British cuisine, alongside an exclusive selection of fine wines and crafted beverages. Whether hosting grand banquets or intimate meetings, every detail is thoughtfully curated to provide an unforgettable culinary experience that reflects the heritage of our storied venue.

FOOD

The Inner Temple offers a spring-summer menu that celebrates the best of British cuisine with a modern twist. Our highly skilled and passionate team create hearty dishes using locally sourced, fresh, and quality ingredients, bringing a unique British fusion to classic recipes. Each plate is a testament to our commitment to delivering comfort, flavour, and excellence - perfect for savouring the season.

DRINK

The drinks menu at The Inner Temple is carefully crafted to elevate every dining experience. Sourced directly from trusted suppliers, our wine list also highlights exclusive selections from up and coming British vineyards. The Champagne is selected through an extensive tasting process, ensuring only the very best makes it to your glass.

Our Cellar Manager has expertly paired wines with the fine dining menu, so be sure to look out for these thoughtful suggestions marked with a 🍀.

In addition to our wines, we offer a refined selection of cocktails and are continuously improving our non-alcoholic options, ideal for themed parties or special celebrations, ensuring there's something unique for every occasion.

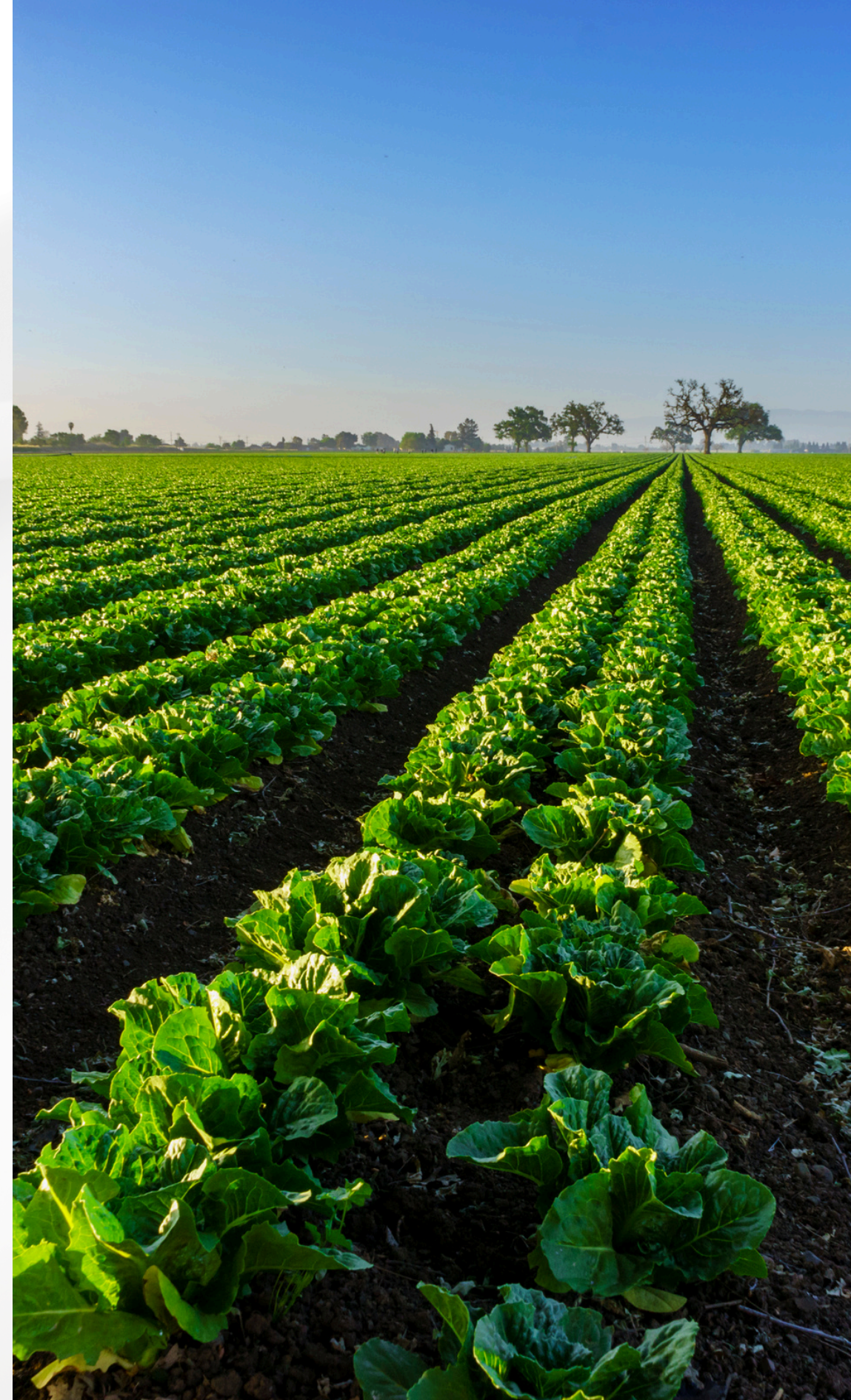


ESG STRATEGY

The Inner Temple is committed to raising the bar on sourcing standards across all elements of our operations. We focus on reducing emissions, using plant-based and locally sourced ingredients, and ensuring ethical supply chains. Our pledge includes reducing the carbon impact of our signature dishes, sourcing 100% cotton uniforms from certified sustainable sources, and exclusively using FSC-certified wood and paper products by the end of 2025. Additionally, we aim to meet Red Tractor standards for all fresh meat and buy all liquid milk from RSPCA-assured UK dairy farmers.

We are proud to partner with suppliers that share our values of sustainability and ethical practices. Our shell eggs are now 100% RSPCA-assured and sourced from producers like Chippendales and St Ewe, which prioritise animal welfare and carbon reduction. Additionally, we partner with Wildfarmed for flour, sourced from farms committed to regenerative agriculture, improving biodiversity, and producing resilient crops. Other key suppliers include Marr Fish for sustainably sourced seafood, Island Chocolates for responsibly produced treats, and Lake District Farmers for high-quality British meat.

While we align ourselves with broader industry goals, our specific targets reflect a commitment to sustainability through continuous improvement. Initiatives such as reducing food waste, minimising single-use packaging, and striving towards net zero emissions are essential to our approach. By focusing on sustainable sourcing, high welfare standards, and reducing waste, we ensure that every aspect of our food and beverage offering aligns with our goal of fostering a positive environmental impact.



OUR PLEDGES

EST-1847
SEARCYS
LONDON

SUSTAINABILITY PLEDGES



We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



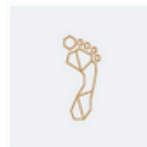
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



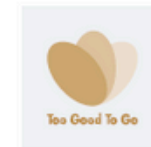
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



We work with the best English Sparkling Wine producers, Hundred Hills in Oxfordshire.



We use Brita Vivreau filtered water.



We use locally sourced Meantime beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



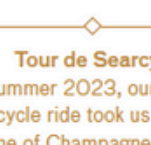
We celebrate our people's contributions and loyalty with our Long Service awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.



Tour de Searcys
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

A photograph of a tea set on a light blue tablecloth. In the foreground, a white cup filled with tea sits on a saucer with two brown sugar cubes. To the right, a small wooden bowl contains various pastries, including a round one with a lattice crust and a small yellow one. In the background, another white cup is being filled with tea from a glass teapot. The word "REFRESHMENTS" is centered in white text over a semi-transparent blue band.

REFRESHMENTS

REFRESHMENTS

Enjoy our selection of teas, including English Breakfast, green, and herbal teas, as well as filtered coffee from Notes, with decaf options available.

Tea and Coffee	£6.60
Tea, Coffee and Biscuits	£7.15
Tea, Coffee and a Selection of Cocktail Danish Pastries	£8.50
Tea, Coffee and a Selection of Cakes	£10.50
Tea, Coffee and a Selection Scones, Clotted Cream, Preserves	£10.50
Fresh Fruit Bowl	£6.50
Organic Apple and Summer Berries Juice (750ml)	£9.00
Organic Lemon Refresher Juice (750ml)	£9.00
Elderflower Cordial with Sparkling Water (per litre)	£8.75
Jug of Apple, Orange, Cranberry or Pineapple Juice (per litre)	£9.00
Filtered Still and Sparkling Water (750ml)	£3.25
Bottled Still and Sparkling Mineral Water (750ml)	£4.50

NOTES COFFEE

Notes Coffee is dedicated to delivering high grade, single origin specialty coffee. They source their beans directly from farmers who meticulously nurture their coffee plants, ensuring each batch reflects unique and delicate flavours. Lovingly roasted in East London under the meticulous eye of Co-Founder Fabio, Notes focuses on small batch roasting to translate every subtle nuance into your cup.

With a genuine passion for coffee quality and a quantifiable reputation for delivering customer service excellence, Notes Coffee is not driven by price but by quality and the customer experience.

By choosing Notes Coffee, you're supporting a company that values quality, sustainability, and the art of coffee roasting.

notes



BREAKFAST



BREAKFAST

All our Breakfast Menus are served with Tea, Coffee and a Selection of Juices.

HEALTHY BREAKFAST

£23.50

- Power shots (ve) - choice of:
Granny Smith Apple and Ginger
Raspberry and Satsuma
- Platter of Tropical Fruits (ve)
- Blueberry Muesli, Soya Yoghurt (v)
- Porridge (v), with a choice of:
Pumpkin Seeds and Cranberries
Pecans and Walnuts
Scented Honey

DELUXE BREAKFAST

£19.50

- Mini Croissant, Mini Pain au Chocolat, Mini Pain au Raisin
- Fruit Salad
- Yoghurt and Granola
- Freshly Baked Bread
- Preserves (v)

SIMPLE ENGLISH BREAKFAST

£18.50

- Bacon Brioche Bap
- Free Range Egg and Mushroom Bap (v)
- Cumberland Sausage Brioche Bap
- Portobello Mushroom, Spinach and Beetroot Bap (ve)

FULL ENGLISH BREAKFAST

£26.00

Based on a seated service

- Free-Range Scrambled Eggs (v), Trealy Farm Black Pudding, Wiltshire Bacon, Cumberland Sausage, Mushrooms (v), Tomatoes (v) and Hash Brown (v)
- Freshly Baked Bread
- Preserves and Marmalade

VEGAN BREAKFAST

£27.50

Based on a seated service

- "This Isn't Bacon" Rashers, Plant-Based Black Pudding, Meat-Free Lincolnshire Sausages, Grilled Rosemary Tofu and Baked Beans
- Freshly Baked Bread
- Preserves and Marmalade

ADDITIONAL HEALTHY OPTIONS

£4.00 per item

- Beetroot and Red Apple Power Shot (ve)
- Yoghurt and Cranberry Traybake (ve)
- Maple Glazed Nuts Flapjack (ve)
- Coconut, Lime and Soya Yoghurt, Charred Pineapple (ve)
- Wholegrain Banana and Blueberry Muffin (v)
- Kombucha Shots (ve) - choice of:
Ginger and Turmeric
Raspberry and Pomegranate

SMOOTHIES

£6.00

Select two options:

- Flax Seed
- Strawberry, Banana, Chia Seed
- Berry
- Spinach and Cucumber
- Mango, Lime and Açai Fruit



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LUNCH

SANDWICH LUNCH

Our sandwiches are created on a daily basis, offering a choice of delicious fillings. Our chef prepares six fillings per day, including two vegetarian and/or vegan options.

CLASSIC SELECTION

£19.00

- Selection of Classic Sandwich fillings
- Whole Fresh Fruit
- Burt's Ready Salted Crisps
- Tea, Coffee, Juice and Filtered Water

Sample menu

- Vegan Apple Smoked Cheddar, Branston Pickle, Granary (ve)
- Free Range Egg Mayonnaise, Micro Cress, Wholemeal
- Roast Chicken, Mayonnaise, Vine Tomato, Cucumber, English Lettuce, White
- Wiltshire Ham, Red Leicester Cheese, English Mustard, Vine Tomato, Wholemeal
- Tuna Mayonnaise, Cucumber, White
- Prawn Cocktail, Cucumber, Brown

PREMIUM SELECTION

£28.00

- Selection of Premium Sandwich fillings and Artisan Breads
- Chef's Choice of two Hot Finger Food Items
- Vegetable Crudites and Houmous Pots
- Fresh Fruit Skewers
- Tea, Coffee, Juice and Filtered Water

Sample menu

- Smoked Salmon, Cream Cheese, Dill, Bagel
- King Prawn Mayonnaise, Soused Cucumber, Brioche Roll
- Henson's Salt Beef, Sauerkraut, Emmental Cheese, Mustard Mayonnaise, Seeded Ciabatta
- Rare Roast Rump of Yorkshire Beef, Vine Tomatoes, Creamed Horseradish, Watercress, Sun-blushed Tomato Roll
- Houmous, Toasted Chickpeas, Roast Cumin Carrots, Harissa Dressing, Wrap (ve)
- Buffalo Mozzarella, Heritage Tomatoes, Lovage Pesto, Radicchio, Focaccia Bap (v)

SOMETHING SWEET

£5.00

Upgrade and include a dessert for your guests

- New York Cheesecake Brownie
- Super Seed and Wildflower Honey Flapjacks
- Mars Bar Cake



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FORK BUFFET

Our Fork Buffets are suitable for a standing or a seated buffet lunch or supper.

2 COURSE MENU

£47.00

Select three main dishes¹ and a dessert of your choice.

These will be accompanied by Chef's choice of accompaniments and Salads.

¹Please select one dish from each category - meat, fish and vegetarian.

CHEF'S CHOICE - 2 COURSE MENU

£44.00

To reduce food waste and minimise our environmental impact, the Chef's choice range allows our team to maximise the use of seasonal and locally sourced ingredients while reducing waste. Your guests will enjoy a thoughtfully curated menu designed to offer a fresh and sustainable dining experience.

MAINS

VEGETARIAN AND VEGAN

- Sun-blushed Tomato and Bocconcini Arancini, Tomato Ragout, Smoked Paprika Mayonnaise (v)
- Vegetable Tempura, Sticky Rice, Ponzu Chilli Dressing (ve)
- Aubergine Parmigiana, Scamorza Cheese, Basil Oil (v)
- Coconut and Coriander Dhal, Poppadom with Onion Bhaji, Brinjal Pickle (ve)
- Korean Mushroom Bulgogi, Korean Fried Rice, Pickled Daikon, Kimchi Slaw (ve)

FISH

- Cajun Shrimp Mac and Cheese, Slow Roasted Tomatoes, Leeks, Barbers Cheddar and Herb Crumb
- Goan Fish Curry, Green Coriander Rice, Mango Tamarind Chutney, Brinjal Pickle with Naan Bread
- Baked Sea Bass, Provencal Vegetables, Bouillabaisse, Rouille
- Smoked Haddock and Leek Fishcake, Mushy Peas, Hand Cut Chips, Tartare Sauce

MEAT

- Grilled Corn-fed Chicken, Roasted Mediterranean Vegetables, Lovage Pesto Dressing (ho)
- Dingley Dell Pork Belly Vindaloo, Green Coriander Rice, Lime Pickle with Onion Bhaji, Paratha Bread
- Herdwick Lamb Shoulder Moussaka, Confit Anya Potatoes, Barrel Aged Feta
- Street Kart Chicken, Lebanese Saffron Rice, Romaine Lettuce and Tomato, Tahini Yoghurt Dressing, Masala Hot Sauce with Flatbread



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Below are samples of our accompaniments and salads. Our Chef will select options to complement your chosen main dishes.

ACCOMPANIMENTS

- Kimchi Dusted Potato Parmentier
- Gratin Dauphinoise (ve)
- Parmentier Potato, Roast Garlic, Confit Onions (ve)
- Pesto Mash Potato (ve)
- Patatas Bravas, Roast Garlic Aioli (v)
- Harissa Spiced Couscous (ve)

SALADS

Chef's selection of two healthy salads, sample dishes:

- Broccoli Stalk Remoulade, Blacksticks Blue Cheese, Sweet Chilli Walnuts
- Heritage Baby Gem Caesar, Sourdough Garlic Croutons
- Squash, Puy Lentils, Chickpeas, Broad Beans, Chilli and Tomato Dressing
- Beetroot Labneh, Breakfast Radish, Watercress and Dukkah
- Kosambari (Indian Pulse Salad)
- Middle Eastern Tabbouleh

DESSERTS

A fruit platter is included with your menu, along with a dessert.

Please select one dessert unless you have opted for the Chef's choice menu.

- 'Island Chocolates' Dark Chocolate, Pistachio, Tahini and Silken Tofu Mousse (ve, ho)
- Plant Based Sticky Toffee Pudding, Pecan Toffee Sauce (ve)
- Queen of Puddings, Saffron English Custard
- 'Island Chocolates' Chocolate and Marmalade Brioche Bread and Butter Pudding, Vanilla English Custard
- Tonka Bean and Pear Compote Crème Brûlée, Demerara Shortbread
- Treacle, Stout, Apple and Oatmeal Tart, Clotted Cream

Coffee and a selection of Teas

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SUSHI AND SASHIMI

Enjoy a selection of handmade Sushi, Sashimi (Chef's choice) and hot bites, followed by desserts.

SUSHI AND SASHIMI

£45.50

WORKING LUNCH SELECTION

Handmade Sushi and Sashimi (based on seven pieces per person) served with Light Soy Sauce, Edamame Beans, Wasabi and Japanese Pickles.

Our Executive Chef will design the menu based on your event.

Sample Menu:

- Salmon, Tuna and Prawn Nigiri
- Spicy Salmon Roll
- Salmon and Avocado inside out Rolls
- Chicken Katsu Roll
- Fried Tofu Roll (ve)
- California inside out Roll
- Pumpkin Katsu Croquette Roll (v)

HOT BITES

Based on one of each per person:

- Vegetable Tempura, Sweet Chilli Dip
- Katsu Chicken Bites, Asian Slaw, Tonkatsu Sauce
- Teriyaki King Prawns, Yakiniku Dipping Sauce

DESSERTS

- Exotic Fresh Fruit Platter
- Yuzu and Miso Basque Cheesecake

EXTRA BITES

Add on extra bites for your guests to enjoy:

£5.50 per item

- Kokopanko Chicken, Firecracker Rice, Tonkatsu Sauce
- Vegan K Dog, Turmeric and Sriracha Vegan Mayonnaise, Chilli Flakes and Coriander (ve)
- Chilli Squid, Shichimi Dressing, Steamed Sticky Rice, Micro Coriander



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CATERING PACKAGES

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All inclusive catering packages with refreshments and lunch for seamless daytime meetings or conferences.

CATERING PACKAGE 1 - For the 1st and 3rd floor

£46.30

- Arrival Breakfast Pastries with Tea and Coffee
- Mid-morning Tea, Coffee and Biscuits
- Classic Sandwich Lunch
- Tea, Coffee and Juice - served with Lunch
- Afternoon Tea, Coffee and Biscuits
- Still/Sparkling Water - unlimited refill throughout the day

CATERING PACKAGE 2 - For the 1st and 3rd floor

£74.30

- Arrival Breakfast Pastries with Tea and Coffee
- Mid-morning Tea, Coffee and Biscuits
- Fork Buffet Lunch
- Tea and Coffee - served with Lunch
- Afternoon Tea, Coffee and Biscuits
- Still/Sparkling Water - unlimited refill throughout the day

CATERING PACKAGE 3 - For the 4th floor

£58.50

- Arrival Breakfast Pastries
- Mid-Morning Biscuits
- Classic Sandwich Selection
- Lunch Sweet Treat - Chef's choice
- Unlimited use of in-room Nespresso machine and Teas
- Still/Sparkling Water - unlimited refill throughout the day

CATERING PACKAGE 4 - For the 4th floor

£81.50

- Arrival Breakfast Pastries
- Mid-Morning Biscuits
- Fork Buffet Lunch
- Afternoon Biscuits
- Unlimited use of in-room Nespresso machine and Teas
- Still/Sparkling Water - unlimited refill throughout the day



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CANAPÉS

CANAPÉS

Selection of hot and cold Canapés:

Four Canapés	£20.50
Six Canapés	£30.00
Eight Canapés	£39.00
Additional Canapés	£5.25

Enhance your reception by offering a combination of:
Three Canapés and three Bowl Food items £46.00

CHEF'S CHOICE

To reduce food waste and minimise our environmental impact, the Chef's choice range allows our team to maximise the use of seasonal and locally sourced ingredients while reducing waste. Your guests will enjoy a thoughtfully curated menu designed to offer a fresh and sustainable dining experience.

Four Canapés	£18.95
Six Canapés	£27.50
Eight Canapés	£36.50
Additional Canapés	£5.00

Combine with Chef's choice Bowl Food £42.50
Three Canapés and three Bowl Food items

HOT CANAPÉS

VEGETARIAN

- Montgomery Cheddar Beignet, Spiced Apple, Hawkes Cider Chutney (v)
- Persian Tandoori Cauliflower, Sumac Soya Yoghurt, Pomegranate (ve, ho)
- Asahi Beer* and Black Sesame Tenderstem Broccoli Tempura, Spicy Japanese Kewpie Mayonnaise (ve)
- Ticklemore Goats Cheese and Red Pepper Tart, Sweet Chilli Glazed Walnut (v)

FISH

- Thai Fish Crab Cakes, Thai Chilli Jam
- Grimsby Smoked Haddock, Hollandaise, Gruyère Cheese, Leek, Chive Tart
- Glazed Salmon Yakiniiku, Green Peppers, Furikake
- Market Fish and Mushy Peas Fishcake, Amalfi Lemon, Caper Aioli

MEAT

- Karaage Chicken, Sriracha Mayonnaise
- Mini Chicken Kiev, Parsley Cream Cheese, Wild Garlic Aioli (gfa)
- Pork Apple and Black Pudding Sausage Roll, Treacle Glaze, Spiced Yellow Pepper Ketchup
- Chilli Beef Taco (gfa)



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COLD CANAPÉS

VEGETARIAN

- Jerusalem Artichoke, Pickled Shallot, Lemon Gel, Popcorn Shoots (ve, gfa)
- Aubergine Tartare, Aquafaba Egg Yolk Emulsion, Salt and Vinegar Galette Crisp (ve)
- English Pea, Shallot, Preserved Lemon, Homemade Ricotta Croustades (v, gfa)
- Whipped Bosworth Ash Goats Cheese, Pear, Slow Roast Tomato, Sea Salt Sablé (v, gfa)

FISH

- Classic Prawn Cocktail Vol Au Vents, Avocado, Marie Rose Sauce, Bronze Fennel (gfa)
- Maldon Sea Salt Baked Baby Potato, Exmoor Caviar, Crème Fraîche
- ‘Chapel and Swan’ Smoked Salmon Ballotine, Cucumber Caviar, Horseradish Crème Fraîche, Caraway Toast (ho, gfa)
- Dorset Crab Aioli, Potato Rosti, Baby Asparagus, Sicilian Lemon Gel

MEAT

- Aylesbury Duck, Orange Gel, Confit Yolk Salad Cream, Pistachio Brioche Bridge Roll (gfa)
- Pressed Suffolk Free Range Chicken, Granary Toast, Mango Ketchup (gfa)
- Rare Roast Beef Yorkshire Pudding, Fresh Whipped Horseradish Cream, Red Onion Jam
- Ham Hock Terrine, Mushroom Ketchup, Pickled Onion, Granary Toast (gfa)

DESSERT CANAPÉS

- ‘Islands Chocolate’ Dark Chocolate and Maldon Sea Salt Tart (ve)
- Almond and Blueberry Frangipane Bites, Brown Butter, Blueberry Gel
- Mini Yuzu Meringue Tart, Lemon Sherbet
- Red Velvet Cake

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FINGER FOOD

FINGER FOOD

Selection of hot and cold Finger Food items

Two items	£12.00
Four items	£24.00
Six items	£36.00
Additional items	£6.00

CHEFS CHOICE

To reduce food waste and minimise our environmental impact, the Chef's choice range allows our team to maximise the use of seasonal and locally sourced ingredients while reducing waste. Your guests will enjoy a thoughtfully curated menu designed to offer a fresh and sustainable dining experience.

Two items	£11.00
Four items	£22.00
Six items	£33.00
Additional items	£5.50

HOT ITEMS

VEGETARIAN

- Wild Mushroom, Truffle and Chive Arancini, Smoked Saffron Aioli (gfa)
- Smoked Tofu, Bean Sprout, Oyster Mushroom Spring Roll, Sweet and Sour Dipping Sauce (ve)
- Punjabi Samosa, Mango and Tamarind Chutney (ve)
- Tunworth Cheese, Leek and Onion Tart, Candied Walnuts (v, gfa)

FISH

- Tempura Tiger Prawn, Bao Bun, Sriracha Mayonnaise, Pickled Asian Slaw
- Cornish Cod Burger, Brioche Crumb, Tartar Sauce, Monterey Jack Cheese, Cream Bun
- Devonshire Monkfish Scampi, Lemon, Rocket and Caper Mayonnaise (gfa)
- Thai Spiced Salmon Skewers, Thai Chilli Jam

MEAT

- Hereford Beef Burger, Monterey Jack Cheddar, Caramelised Onions, Gochujang Mayonnaise, Dill Pickle
- Herdwick Lamb Brazilian Kibbeh, Hot Pepper Sauce
- Dingley Dell Pork and Apple Sausage Roll, Red Onion, Treacle Glaze
- Corn-fed Chicken, Lovage Pesto and Roast Pepper Skewers



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COLD ITEMS

VEGETARIAN

- Smashed Hass Avocado, Crispy Kale, Furikake, Grilled Sourdough Toast (ve)
- English Parmesan Shortbread, Whipped Goats Curd, Sun Blushed Tomato, Red Onion Jam (gfa)
- Crushed Smoked Cannellini Beans, Courgette, Aubergine, Butternut Squash, Sourdough Bruschetta (ve, gfa)
- Spinach Roulade, Red Pepper Tapenade, Goats Curd, Artichoke

FISH

- Cornish Taramasalata, Pickled Cucumber, Salt Baked Jersey Royals Jacket Potato
- 'Smoke & Cure' Smoked Salmon, Crème Fraîche, Avruga Caviar, Pickled Dill Cucumber, Pumpernickel Toast (gfa)
- Hot Smoked ChalkStream Trout, Chives, Pea and Broad Bean Tart, Horseradish Mascarpone

MEAT

- Shredded Chicken Vietnamese Spring Rolls, Sweet and Sour Chilli Dip (ho)
- Heritage Dry Aged Roast Beef, English Mustard Mayo, Caramelised Onion and Watercress Brioche Rolls (gfa)
- Hickory Smoked Sausage Quail Scotch Egg, Bois Boudran Ketchup (gfa)

DESSERT

- Fruit Kebabs, Dark Chocolate Dipping Sauce (ve, ho)
- Chef's dessert of the day

Sample items:

- 'Oreo' Cup Cakes
- Super Seed Apple and Caramel Flapjack
- Espresso Choux Bun
- Peanut Butter Blondie

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BOWL FOOD

BOWL FOOD

Bowl food offers a more substantial option than canapés, perfect for standing receptions. Served in small bowls, it is brought directly to guests in a canapé style service.

Four bowls including a dessert £35.00

Five bowls including a dessert £42.00

Additional bowls £8.00

Enhance your reception by offering a combination of: £46.00

Three Canapés and three Bowl Food items

CHEF'S CHOICE

To reduce food waste and minimise our environmental impact, the Chef's choice range allows our team to maximise the use of seasonal and locally sourced ingredients while reducing waste. Your guests will enjoy a thoughtfully curated menu designed to offer a fresh and sustainable dining experience.

Four bowls including a dessert £32.00

Five bowls including a dessert £37.50

Additional bowls £7.10

Combine with Chef's choice Bowl Food £42.50

Three Canapés and three Bowl Food items

SERVED HOT

VEGETARIAN

- Fenland Cauliflower Korma, Smoked Almonds, Puffed Rice, Mango Bhaji (ve, gfa)
- 'Wildfarmed' Black Truffle Tortellini, Artichoke, Red Pepper Sauce, Parmesan Frico (v)
- BBQ Wye Valley Asparagus, English Feta Buckwheat Arancini, Carrot and Lemongrass Ketchup (V)

FISH

- Cornish Sardines Baked in Bread, Smoked Pea Emulsion
- Beer Battered Tempura Cod, Triple Cooked Chips, Pea Purée, Tartare Sauce
- Thai Green Salmon Curry, Sticky Jasmine Rice, Tapioca Curry Cracker

MEAT

- Inner Temple Signature Sausage, Mustard Mash, Peas and Carrots, Onion Gravy
- Beef Shin Ragu, Wookey Hole Cheddar, Mac and Cheese
- Korean Fried Chicken, Pickled Mooli, Kimchi Slaw, Kewpie Chilli Mayonnaise



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SERVED COLD

VEGETARIAN

- Charred Broccoli, Broccoli Remoulade, Toasted Walnuts, Preserved Lemon (ve)
- Grilled Compressed Cucumber, Whipped English Feta, Toasted Pumpkin Seeds (v)
- Confit Leek Mosaic, Grilled Wye Valley Asparagus, Parsley Mayonnaise, Crispy Leeks

FISH

- Confit Loch Duart Salmon, Keta, English Peas, Jersey Royals, Seaweed Aioli
- Grilled Tiger Prawns, Rice Noodles, Mango, Ginger, Lemongrass, Chilli
- Hot Smoked Suffolk Mackerel, Pickled Red Onions, Wasabi, Hass Avocado, Sicilian Lemon Gel

MEAT

- Dingley Dell Ham Hock, Gorgonzola, Roasted Pineapple, Toasted Pecan Nuts, Chicory Hearts
- Bò Tái Chanh Vietnamese Heritage Rare Roast Beef Salad, Toasted Peanuts, Sweet and Sour Dressing
- Banham Farm Free Range Chicken Terrine, Mango and Chilli Salsa, Chicken Skin Butter Brioche

DESSERT

- Saint Clements Bread Pudding, Honey Jelly, Lemon Curd (v)
- Yuzu and Passion Fruit Tart (v)
- Orange Canelé, Inner Temple Rum and Cherry Gel, Toasted Coconut (v)
- Tonka Bean Panna Cotta, Compressed Pear, Gingerbread Crumb, Soy Gel

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A photograph of an outdoor dining station. Three white bowls are arranged on a rustic wooden table. The bowl in the foreground contains a tomato and onion salad. The middle bowl contains a shrimp salad. The bowl in the background contains a green salad. Various fresh vegetables, including cherry tomatoes and leafy greens, are scattered around the bowls. A small white card with the text "American Fresh and Egg Salad" is visible. A silver spoon rests on a small white plate. The background shows a wooden fence and more greenery.

OUTDOOR DINING

American Fresh and
Egg Salad

OUTDOOR CANAPÉS

Selection of hot and cold Canapés:

Four Canapés	£24.40
Six Canapés	£35.20
Eight Canapés	£46.20
Additional Canapés	£6.60

CHEF'S CHOICE

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Four Canapés	£22.50
Six Canapés	£33.00
Eight Canapés	£39.50
Additional Canapés	£6.25

HOT CANAPÉS

VEGETARIAN

- Smoked Paprika Patatas Bravas, Saffron, Aioli, Bravas Sauce (ve)
- Mini Barbers Cheddar and Cauliflower Yorkshire Pudding (v)
- Charcoal Gyoza Shiitake Mushroom, Ssamjang Mayonnaise (ve)

FISH

- Salt and Pepper Squid, Oyster Sauce, Crispy Seaweed
- Thai Crab Cakes Sweet Thai Chilli Mayonnaise
- Market Fishcakes, Pea Puree, Seaweed Tartar Sauce, Pea Shoot
- Lemongrass Chilli Prawns, Gochujang Mayo

MEAT

- Duck Gyoza, Hoi Sin Ketchup, Spring Onion
- Classic Honey, Mustard and Nigella Seed Cumberland Cocktail Sausages
- Mini Chicken Kiev, Parsley Cream Cheese, Red Pepper Ketchup (gfa)



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COLD CANAPÉS

VEGETARIAN

- Mozzarella, Sun Blushed Tomato, Pesto, French Bread
- Whipped Red Pepper Cream Cheese, Asparagus, Cucumber Tart
- Hass Avocado, Thai Chilli Jam, Toasted Pecan, Square Toast (ve)

FISH

- Smoked Trout Tower, Avruga, Potato Cake
- Maldon Sea Salt Baked Baby Potato, Crème Fraîche, Avruga Caviar, Dill
- Smoked Salmon Tartare with Mascarpone on Blinis

MEAT

- Duck Parfait, Rhubarb Compote, Flat Bread
- Smoked Chicken Bombay on Naan with chopped Pistachio and Mango

DESSERT CANAPÉS

- 'Island Chocolate Raspberry', Pistachio and Sea Salt Fudge
- Mini Yuzu Meringue Tart, Lemon Sherbet
- Caramelised Rum Pineapple Tart, Coconut Crèmeux, Toffee Popcorn



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OUTDOOR BUFFET

Our buffet brings a laid-back, flavourful dining experience with a variety of fresh, seasonal dishes. From vibrant salads to light bites, it's the perfect way to keep guests satisfied.

One meat, one fish, one vegetarian dish, three salads, one side and two desserts. £54.50

CHEF'S CHOICE

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One meat, one fish, one vegetarian dish, three salads, one side and two desserts. £51.00

VEGETARIAN

- 'Moving Mountain' Hot Dog, Pulled BBQ Jackfruit, Sweet and Sour Onions, Mustard Mayonnaise (ve, gfa)
- Butternut Squash, Chickpeas, Heritage Carrot and Cashew Tagine, Apricots, Medjool Dates
- Field Mushroom and Tempah Bulgogi, Kimchi Fried Rice (ve)
- Keralan Tandoori Cauliflower, Bombay Potatoes, Wilted Spinach, Black Dhal, Onion Bhaji, Poppadom, Brinjal Pickle (ve)

FISH

- Sicilian Paprika and Chilli Salmon, Tomato Fondue, BBQ Sprouting Broccoli and Cannellini Beans, Chimichurri Dressing (gfa)
- Old Bay Blackened Cornish Pollock, Southern Fried Cornmeal Okra, Cajun Rice, Louisiana Cajun Sauce
- Lightly Cured Coley, Jersey Royals, English Peas, Runner Beans, Gem Lettuce and Warm Tartare Beurre Blanc

MEAT

- Inner Temple Hereford Burger, Maple Syrup Steak Bacon, Monterey Jack Cheddar, Caramelised Onions, Steamed Cream Bun (gfa)
- Inner Temple Smoked Hot Dog, Pulled Curried Chicken, Sauerkraut, Pretzel Roll (gfa)
- Nashville Hot Chicken Sandwich, Dill Pickle, Cayenne, Smoked Paprika and Honey Burnt Butter Glaze, Chipotle Mayonnaise, Cream Bun
- Slow Hot Smoked Texan BBQ Pulled Pork Shoulder, Collard Greens, Smoky BBQ Baked Beans, Jalapeño Corn Bread (gfa)

SALADS

- Heritage Little Gem Caesar Salad, Garlic Sourdough Croutons (v)
- Inner Temple Leaf Salad, Cherry Tomatoes, Breakfast Radish, Pickled Cucumber, French Dressing (ve)
- Bombay Sweet Potato, Baby Spinach, Sweetcorn and Onion Bhaji Crumbs, Mint Vegan Yoghurt (ve)
- Heritage Tomatoes, Buffalo Mozzarella, Fresh Basil, Virgin Rapeseed Oil and Aged Balsamic Dressing (v)
- Summer Rainbow Salad, Toasted Chickpeas, Wild Rocket, Harissa Dressing (ve)
- Classic Coleslaw (v)

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SIDES

Please pick one side

- Moroccan Couscous (ve)
- Kimchi Spiced French Fries (ve)
- American Potato, Eggs and Crispy Shallot Salad (v)
- Loaded Tater Tots, New York Pickle Seasoning, Sour Cream, Shredded Cheddar, Spring Onion (v)

ACCOMPANIMENTS

Our Executive Chef will offer a selection of buns and breads tailored to your chosen menu, as needed.

All the accompaniments below will be available for your guests to enjoy:

- Chunky Tomato Relish
- Mayonnaise
- Tomato Ketchup
- American BBQ Sauce
- American Mustard
- Dill Pickles and Gherkins

DESSERTS

- Sicilian Lemon Curd Blueberry Compote and Italian Meringue Pots (v)
- Coconut Panna Cotta and Kentish Poached Gooseberry and Elderflower Pots (ve)
- Butterscotch Banana, Brownie and Bols Crème de Bananes* Custard Pots
- White Chocolate and Raspberry Choux Bun
- Withers Farm Strawberries and Cream (ve option available)
- Macerated Tropical Fruit Skewers, Passion Fruit, Tonka Bean Syrup (ve)

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OUTDOOR STICKS AND BOWLS

The Sticks and Bowls Menu has been designed for food items to be passed around to your guests, in either bowls or as pick up items.

Five items	£51.00
Additional items	£9.00

CHEF'S CHOICE

To reduce food waste and minimise our environmental impact, the Chef's choice range allows our team to maximise the use of seasonal and locally sourced ingredients while reducing waste. Your guests will enjoy a thoughtfully curated menu designed to offer a fresh and sustainable dining experience.

Five items	£47.50
Additional items	£8.50

VEGETARIAN/PLANT BASED

- Korean BBQ Fried Smoked Tofu, Stir Fried Greens, Steamed Rice, Pickled Daikon (ve)
- Potato, Spinach and Onion Tortilla, Piquillo Peppers, Romesco Sauce, Garlic Aioli (v)
- Plant Based Jalapeño Corndog, Cajun Dill Pickle, Seasoned Skinny Fries, Crispy Onions, Chilli Ketchup and American Mustard (v)
- Pea and Shallot Ravioli, Fricassee of Wye Valley Asparagus, Peas and Broad Beans (ve)

FISH

- Blackened Old Bay Southern Fried Coley Slider, Sweet and Sour Cucumber, House Slaw, Lemon Aioli, Cream Bun, Sweet Potato Fries (gfa)
- Tandoori Cornish Cod Masala, Black Emperors Dahl, Brinjal Pickle, Saag Aloo, Naan Bread (gfa)
- Coconut King Prawn Skewers, Lime, Chilli, Sriracha Mayonnaise
- Katsu Chalk Stream Trout, Sticky Rice, White Cabbage, Tonkatsu Dressing, Japanese Pickles, Furikake

MEAT

- Hereford Flame Grilled Beef Slider, Maple Syrup Bacon, Monterey Jack Cheddar, Caramelised Onions, Cream Bun, Paprika French Fries
- Korean Fried Chicken Slider, BBQ Glaze, Iceberg Lettuce, Gochujang Mayonnaise, Kimchi Dusted Tater Tots, Asian Pickles
- Indonesian Style Coconut Suffolk Chicken Satay, Peanut Sambal
- Herdwick Lamb Kofta, Tabbouleh, Tahini Yoghurt, Masala Hot Sauce

SALAD BOWLS

- American Potato Salad, Free Range Egg, Watercress (v)
- Bombay Sweet Potato, Baby Spinach, Charred Sweetcorn, Onion Bhaji Crumbs, Mint Raita and Coriander Yoghurt (ve)
- Texan Tuna Mayonnaise Salad, Sourdough Croûte, Whipped Wasabi Avocado, Shoestring Fries
- Corn-fed Popcorn Chicken Caesar Salad, Jammy Quail Egg, Sourdough Croutons

DESSERTS

- Sicilian Lemon Curd Blueberry Compote and Italian Meringue Pots (v)
- Coconut Panna Cotta, Kentish Poached Gooseberry and Elderflower Pots (ve)
- Butterscotch Banana, Brownie and Bols Crème de Bananes* Custard Pots
- White Chocolate and Raspberry Choux Bun
- Withers Farm Strawberries and Cream (ve option available on request)
- Macerated Tropical Fruit Skewers, Passion Fruit, Tonka Bean Syrup (ve)

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FINE DINING

FINE DINING

Your chosen menu will be the same for all guests.

Please choose one starter, one main course and a dessert

Inner Temple Bread Selection

- Smoked Paprika and Roast Garlic Whipped Butter
- Smoked Sea Salt Whipped Butter

STARTERS

- Leek Mosaic, Grilled Wye Valley Asparagus, Chive Aioli (ve)
- ✿ *Dart Valley Reserve, Sharpham Estate, Devon, England, 2022 (ve)*
- Burrata, Heritage Tomato Caprese, Broad Beans, Basil Oil, Preserved Lemon, Sourdough Croûte (v, gfa)
- ✿ *Picpoul de Pinet, Belardent, Languedoc, France 2022 (ve)*
- ChalkStream Trout Katsu, Pickled Vegetables, Shredded Cabbage, Tonkatsu Dressing
- ✿ *Soave Classico, Luna Longa, Balestri Valda, Italy (ve)*
- Loch Duart Confit Salmon, Salmon Paté, Petit Pois, Broad Beans, Pickled Cucumber, Shallots
- ✿ *Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2023 (ve)*
- Herdwick Lamb Kibbeh, Pumpkin and Chilli Houmous, Grilled Peppers, Harissa Fried Cauliflower, Labneh Dressing (ve option available on request)
- ✿ *La Brune, The Valley Pinot Noir, Elgin Valley, South Africa 2023 (ve)*
(Our sommelier recommends serving this wine chilled)
- Smoked Suffolk Chicken, Spring Vegetables and Jersey Royal Terrine, Mango Salsa, Balsamic Caviar, Chicken Butter, Brioche Roll
- ✿ *Chardonnay, La Côte Mâconnaise Bourgogne Blanc, Bernard Moreau, Burgundy, 2022 (ve)*

£71.50

MAIN COURSE

- Coronation Cauliflower, Lentil Dhal, Pickled Golden Raisins, Tomato and Shallot Salad (ve)
- ✿ *Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2023 (ve)*
- Spelt Risotto, Roasted Courgette, Peas, Edamame Beans, English Parmesan (v)
- ✿ *Alvarinho Semente, AB Valley, Minho, Portugal, 2023 (ve)*
- Seared Harissa Tuna Steak, Bulgur Tabbouleh, Falafel, Fine Beans, Tahini Yoghurt and Parsley Dressing
- ✿ *Sauvignon Blanc, Auntsfield, Marlborough, New Zealand 2023*
- Cornish Cod, Shetland Mussels, Confit Ratte Potato, Seaweed, Samphire, Runner Beans, Cider Bisque
- ✿ *Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2023*
- Heritage Dry Aged Chargrilled Rib-Eye Steak, Beef and Vinegar Potato Terrine, Tropea Onion, King Oyster Mushroom, Baby Vegetables, Peppercorn and Tarragon Emulsion (£6.00 supplement)
- ✿ *Château du Moulin Rouge, Haut-Médoc, Bordeaux, France, 2018*
- Seared Gressingham Duck, Duck and Manchego Croquette, Tender Stem Broccoli, Confit Fennel, Bubble and Squeak, Passion Fruit and Madeira* Jus
- ✿ *La Brune, The Valley Pinot Noir, Elgin Valley, South Africa 2023 (ve)*

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DESSERT

100ml pairing wines

- ✿ *La Gatta, Moscato d'Asti, Vite Colte, Barolo, Italy, 2023* £5.00
- ✿ *Chateau Grand Jauga, Sauternes, France, 2018* £7.00

- Banana Bavarois, Toffee Sauce, Rum* and Raisin Ice Cream
- Jaffa Cake Macaron, Orange Compote, Whipped Guava Mascarpone Cheese (v)
- Exotic Baked Alaska: Passion Fruit Ice Cream, Italian Meringue, Kiwi, Mango and Raspberry Gel (v)
- Coconut and Tonka Bean Panna Cotta, Bee Pollen, Cherry Compote (ve, gfa)
- Assiette of British Desserts: Cambridge Burnt Cream, Earl Grey Victoria Sponge, Pistachio and Raspberry Bakewell Tart (ve available on request)
- Summer Berry Trifle, Crème De Cassis*, Clotted Cream Sable (v)
- Individual Cut Fruit Plate, Tonka Bean Syrup, Digestive Biscuit Clotted Cream Sable (ve)
- Individual Cheese Selection, Smoked Tomato Chutney, Leafy Celery, Dried Fig Roll and Apricots

Coffee and 'Island Chocolates'

UPGRADE OPTIONS

AMUSE-BOUCHE

Our Executive Chef will craft a bespoke Chef's Treat to perfectly compliment your chosen menu, adding a special touch for your guests.

£6.50

Sample dishes:

- Smoked Tomato and Basil Jelly, Torn Mozzarella, Black Olive Salsa (v)
- Textures of Heritage Beetroot, Whipped Goat's Cheese, Cucumber Gel (v)
- Quail Scotch Egg, Mushroom Aioli

SORBETS

£5.00

Chosen as a palate cleanser or as a fourth course:

- *Alphonso Mango*
- *Coconut (ve)*
- *Dark Chocolate*
- *Raspberry*
- *Sicilian Lemon (ve)*

SELECTION OF CHEESE

£15.00

- With Smoked Tomato Chutney, Leafy Celery, Dried Fig Roll and Apricots
- If chosen as a fourth course*

CHOCOLATE

£1.50

- *Chocolate Truffles (2 truffles per person)*

PORT PAIRING

- 75ml pairing

- ✿ *Quinta Silveira, Reserve Ruby Port, Douro, Portugal* £5.50



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A close-up photograph of a raspberry and cream scone on a silver tray. The scone is topped with a swirl of white cream, fresh raspberries, and yellow lemon slices. It sits on a silver tray with a scalloped edge. In the background, two champagne glasses filled with bubbly liquid are visible, one with a thick head of foam. The scene is set against a dark, moody background.

AFTERNOON TEA

AFTERNOON TEA

Our Afternoon Tea is perfect for any occasion. The menu has been designed for your guests to enjoy a British tradition dating back to the mid-19th century. £55.00

SAVOURY

- Wye Valley Asparagus, Leek, Caramelised Onion and Barber's Cheddar Tart

FINGER SANDWICHES

Traditional Finger Sandwiches served on a Selection of Artisan Tin Loaf Breads:

- Smoked Salmon, Cucumber, Cream Cheese
- Free Range Egg and Mixed Cress (v)
- Wiltshire Cured Ham, Piccalilli
- Coronation Chicken

CAKES

- Buttermilk Scones, Clotted Cream, Inner Temple's Strawberry and Vanilla Jam
- Selection of Macarons
- Polenta, Almond and Lemon Cake Bites, Whipped Tonka Bean Mascarpone
- Whisky Dundee Cake*

TEA SELECTION

- Selection of JING Tea - choice of:
English Breakfast, Earl Grey, Jade Sword Organic Green, Whole Peppermint, Whole Camomile Flower, Lemongrass and Ginger

ENHANCEMENTS

Complement your Afternoon Tea with a glass of House Prosecco or House Champagne:

- Glass of House Prosecco £7.15
- Glass of House Champagne £13.50



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SNACKS

SNACKS

Looking for something extra in the morning, afternoon or for an after dinner snack?

- Olives, Cheese Straws £5.50
- Olives, Cheese Palmiers, Tempura Seaweed £10.50
- Cheeseboard and Breads (v) £16.50
- Served Buffet Style*
- Charcuterie and Cheeseboard with Traditional Condiments £19.75
- Served Buffet Style*
- Bacon Brioche Bap £8.00
- Cumberland Sausage Brioche Bap £8.00
- Free Range Hen's Egg and Mushroom Brioche Bap (v) £9.50
- Field Mushroom, Spinach Beetroot Vegan Bap (ve) £10.50
- Classic Fish Finger Sandwich or Bap, Monterey Jack Cheddar, Tartar Sauce £12.00
- Mini Hereford Beef Sliders, Monterey Jack Cheddar, Relish £13.50
- Based on two per person*
- Triple Cooked Chips £4.50
- Smoked Paprika, Sea Salt or Truffle Mayonnaise*
- Korean Fried Chicken Sliders, Cheddar Cheese, Gochujang Mayonnaise £14.00
- Based on two per person*

INDIAN SNACKS

- Selection of Indian Snacks: £19.00
- Tandoori Chicken Tikka Skewers, Tandoori Paneer Tikka Skewers, Vegetable Samosas, Onion Bhajis, Mini Poppadum with a selection of Chutneys and Pickles

PIE STATION

- Selection of Mini Pies: £14.50
- Beef Brisket Pie, Chicken and Mushroom Pie, Broccoli, Cauliflower and Cheese Pie (ve), Gravy Mayonnaise, Potato Croquette
- Pies based on two per person*



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DRINKS MENU

WINE

SPARKLING WINE

House Champagne, Charles de Vercy, H.Blin NV (ve) £68.00
Taste: Crisp and dry with biscuit and brioche flavours
Nose: Zesty, lemon notes
Character: Very elegant with a great length
Suggestions: Serve as an aperitif, with canapés and cold dishes
ABV: 12%

Prosecco Frizzante, Rive della Chiesa NV (ve) £35.75
Taste: Clean and soft with golden apple and peach
Nose: White flowers, sage and fruit
Character: Light straw yellow in colour, light in body and slightly sweet on the palate
Suggestions: Serve as an aperitif at a reception, or an ideal pairing with seafood and shellfish
ABV: 10.5%

Fior Di Rosa, Bardolino Chiaretto Classico Spumante DOC (ve) £44.00
Taste: Strawberry and red berries
Nose: Fruity with a hint of vanilla
Character: Bright red in colour with a light and rounded finish
Suggestions: Serve as an aperitif, shellfish, pasta, Thai and Asian cuisine
ABV: 12%

Crémant de Bourgogne, Blanc de Blancs, Vignerons de Mancey NV (ve) £56.00
France Taste: Toast and vanilla with notes of honey and spice
Nose: Floral with hints of brioche
Character: Elegant and harmonious with finesse and vivacity
Suggestions: Serve with seafood and white meats
ABV: 12%

ALCOHOL FREE
OddBird Blanc de Blancs Sparkling, Languedoc, France (ve) £37.50
Taste: Granny Smith apple, fresh lime and blossom
Nose: Honey suckle, elderflower and ripe citrus
Character: Refreshing with nice complexity from the 12 month ageing
Suggestions: Serve as an aperitif or with canapés
ABV: 0%

(ve) denotes vegan wine. Menus are subject to change.

All spirits are served as 25ml, except Martini, Port and Sherry served as 50ml.

If you or your guests are looking for a specific drink to serve, please speak to your Event Manager.

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WHITE WINE

Grillo, Eracles, Sicily, Italy, 2023

£30.00

*Taste: Clean and Crisp with peach, green apple and ripe lemon aromas
Nose: Lemon and lime with white floral aromas and a touch of white peach
Character: Refreshing balance of citrus and stone fruits with aromatic floral notes and mineral finish
Suggestions: Canapés, salads, fish dishes, seafood and lighter meat dishes
ABV: 13%*

Picpoul de Pinet, Belardent, Languedoc, France 2022 (ve)

£33.00

*Taste: Lime zest, green apple, white blossom and a touch of melon
Nose: Aromatic citrus fruits with a streak of minerality and a floral touch
Character: Crisp, refreshing and very drinkable, an all year round favourite
Suggestions: Perfect as an aperitif, with summer soups, canapés and fish dishes in a light sauces
ABV: 12.5%*

Viognier, La Belle Etoile, Lumiere, Pays d'Oc, France 2022 (ve)

£34.00

*Taste: Apricot and peach fruit, with a creamy texture and a hint of spice
Nose: Vibrant aromas of apricot, peach and citrus
Character: Dry and beautifully balanced with a bright lemon colour
Suggestions: Serve as an aperitif or with lightly spiced dishes
ABV: 13%*

Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2023 (ve)

£44.00

*Taste: Ripe citrus and white blossom aromas with notes of apricot and a mineral finish
Nose: Honeysuckle blossom, lemon and peach
Character: Unoaked style with great freshness and a delicate nutty finish
Suggestions: Serve with salad dishes, salmon, tuna and grilled white meats
ABV: 12%*

Solitar, Riesling Trocken, S.A. Prum, Mosel, Germany, 2023 (ve)

£44.50

*Taste: Fresh apricots, peach and ripe citrus fruits with a subtle spritz
Nose: Green apples, sherbert, ripe limes and fresh herbal notes
Character: Perfectly balanced fresh aromas with a dry mineral finish
Suggestions: Serve with seafood, shellfish, Asian cuisines and salads
ABV: 12%*

Alvarinho Semente, AB Valley, Minho, Portugal, 2023 (ve)

£46.00

*Taste: Vibrant palate of white peach and lime with a saline finish
Nose: Citrus fruits with ripe nectarine and floral notes of honeysuckle
Character: Refreshing and vibrant with a food friendly acidity
Suggestions: Serve with seafood, grilled fish, feta based salads and canapés
ABV: 12.5%*

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De Wetshof Vineyards

ROSE

Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2023 (ve) £40.00

Taste: Summer fruits, grapefruit, elegant minerality and fresh floral notes

Nose: Berries, grapefruit and wildflowers

Character: Refreshing and crisp, pale pink in colour

Suggestions: Serve with seafood, grilled fish and meat. Also young cheese, pizza and summer vegetarian dishes

ABV: 12.5%

RED WINE

The Wolftrap 'Syrah, Mouvedre, Viognier', Western Cape, South Africa, 2023 (ve) £30.00

Taste: Ripe blueberries, black cherry and a savoury, herbal, smoky finish

Nose: Perfumed aromas of red and dark fruits with violet floral notes and garrigue herbs

Character: A rich, well-rounded red with fruity aromas and spice complexity

Suggestions: Canapés, red meat dishes, charcuterie, cheese

ABV: 14%

Tempranillo, Tunante, Rioja, Spain 2023 (ve) £32.00

Taste: Plum with notes of liquorice and red fruits

Nose: Typically red fruits like cherry and raspberry

Character: Full body and dry, finishes soft and rounded

Suggestions: Served with cured meats, lamb, pork and cheese

ABV: 14%

Sangiovese di Romagna Reserva, Amigero, Emilia Romagna, Italy 2019 (ve) £32.50

Taste: Red and black cherry aromas with dried red fruits, liquorice and star anise spice notes

Nose: Ripe red berries and dried herbs with a sweet spice of vanilla

Character: A wonderful blend of fruit and spice, an easy drinker packing complexity

Suggestions: Perfect with tomato based dishes, grilled red and white meats, meze and canapés

ABV: 13%

Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2023 (ve) £36.00

Taste: Silky, smooth with cherry and blueberry flavours and a touch of dried herbs

Nose: Ripe red berries, strawberry, raspberry, with an aromatic floral note of violet

Character: The perfect spring and summertime red, light and vibrant with juicy red fruits

Suggestions: Charcuterie, canapes, meaty fish dishes and lighter red meat dishes

ABV: 13%

Languedoc 'Saint Christol', Domaine Saint Sophie, Languedoc, France 2022 (ve) £38.50

Taste: Red berries, dominance of spicy Syrah on the palate

Nose: Floral bouquet of violets and red berries

Character: Lightly oaked, soft and velvety, medium body

Suggestions: Ideal accompaniment for red meat dishes

ABV: 14.5%

DESSERT WINE

La Gatta, Moscato d'Asti, Vite Colte, Barolo, Italy, 2023 (ve) £39.00

Taste: Aromatic and spritzy aromas of white grapes, peach, ripe pear, mandarin and Sicilian lemon

Nose: Jasmine and elderflower floral notes with a cocktail of stone and citrus fruit

Character: A fine example, a fruit cocktail in a glass, spritzy and aromatic

Suggestions: Served with fruit based desserts, blue cheese, panna cotta

ABV: 5%

By the glass £5.00

Chateau Grand Jauga, Sauternes 2018 (ve) £57.00

Taste: Luscious, rich and sticky, with honey melon and passionfruit. Rounded off with green pepper

Nose: Tropical aromas of pineapple and rich honey

Character: Full and sweet with a refreshing acidity

Suggestions: Great with cheese like Roquefort and fruit based dishes

ABV: 13%

By the glass £7.00

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SOMMELIERS' SELECTION

Selected by our wine experts for their outstanding quality, representing top tier examples of their region and style.

CHAMPAGNE

Duménil Grande Reserve 26, Champagne, France NV (ve) £90.00

Taste: Apricot and peach with intense brioche notes and a fresh citrus finish

Nose: White blossom, apple, pear, apricot and pastry

Character: Refreshing and well refined with a very fine mousse and a moreish intensity

Suggestions: Serve as an aperitif or with canapés and cold dishes

ABV: 12%

ENGLISH SPARKLING

Hundred Hills, Pre-Amble No2, Oxfordshire, 2019 (ve) £88.00

Taste: Nectarine and yellow apple with delicate vanilla spice, honey and a persistent creaminess

Nose: Attractive floral aromas with ripe lime, apricot and tropical notes of pineapple

Character: A wonderful balance of complex fruits and sweet spice with very fine bubbles

Suggestions: Serve with shellfish, creamy cheese, canapés and aperitif

ABV: 12%

WHITE WINE

Sauvignon Blanc, Auntsfield, Marlborough, New Zealand 2023 £46.00

Taste: Concentrated, balanced and finely rounded with underlying minerality

Nose: Enormously aromatic with ripe passionfruit, apple and citrus fruits

Character: Light gold in colour with a refreshing finish

Suggestions: Fish, shellfish and poultry dishes

ABV: 14%

Chardonnay, La Côte Mâconnaise Bourgogne Blanc, Bernard Moreau, £51.00
Burgundy, 2022 (ve)

Taste: Smooth stoned fruits with hints of citrus, sweet spice and a long finish

Nose: Subtle oaky notes of vanilla and hazelnut, complemented by white peach aromas

Character: Well rounded, with well-integrated oak and fruit characters

Suggestions: Serve with chicken dishes, fish, charcuterie and cheese

ABV: 12%

Dart Valley Reserve, Sharpham Estate, Devon, England, 2022 (ve) £54.00

Taste: Elegant green and stoned fruits with an attractive herbal edge

Nose: Peach, pear and yellow apple with herbal notes of lemon thyme

Character: A rounded palate with a subtle touch of herbs, spice and salinity

Suggestions: Serve with lighter meat dishes, goats cheese, fish and shellfish

ABV: 11%

Soave Classico, Luna Longa, Balestri Valda, Italy (ve) £63.50

Taste: Fleshy peach and nectarine with a vanilla spice and crisp mineral finish

Nose: Stoned fruits and sweet oak spice aromas

Character: A wonderful balance of ripe fruits, oak spice and refreshing acidity

Suggestions: Serve with pasta dishes, seafood and white meat dishes

ABV: 13%

Sauvignon Blanc, Domaine Cailbourdin "Les Racines" Pouilly Fume, £68.00
Loire, France 2023 (ve)

Taste: Generous citrus fruits underpinned with flavours of mandarin and floral notes

Nose: White flower blossom, pink grapefruit and a touch of passion fruit

Character: Exceptional wine with added richness yet keeping precision and elegance

Suggestions: Serve with canapés, cheese and creamy dishes, grilled white meat, fish and salads

ABV: 14%

Chardonnay, Domaine Sève, Pouilly Fuissé Terroirs, Burgundy, £69.50
France 2022

Taste: Balanced stoned and citrus fruits with a rounded and subtle buttery notes

Nose: Peach, apricots and cream, with hints of ripe citrus

Character: Elegant with juicy acidity and a complexity from 60% ageing in oak barrels

Suggestions: Serve with canapés, cheese and creamy dishes, grilled white meat, fish and salads

ABV: 13.5%

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RED WINE

Valpolicella Classico, Pojega Ripasso, Guerri Rizzardi, Veneto, Italy 2022 £52.00

Taste: Concentrated red fruits, dried herbs and red berries with a lovely balance and freshness

Nose: Dark cherry and dried fruit, with a sweet spice of vanilla and touch of chocolate

Character: A fresh drinkability with complexity from the addition of 10% Amarone in the blend

Suggestions: Served with meaty stews, casserole, game dishes, prime cuts of beef and roast chicken

ABV: 14.5%

La Brune, The Valley Pinot Noir, Elgin Valley, South Africa 2023 (ve) £57.00

Taste: Strawberries and cherries with hints of citrus zest and a subtle mushroom undertone

Nose: Intense ripe red berries with a savoury earthy hint and sweet oak spice

Character: Juicy, fresh and very drinkable, with complexity from ageing in French oak barrels

Suggestions: Grilled lamb, prime cuts of beef, pasta and tomato based dishes

ABV: 12.5%

Vacqueryas, Chateau des Rocques, Rhone, France 2020 (ve) £59.00

Taste: Garrigue herbs underpinned by rich, full bodied aromas of plum and cassis

Nose: Raspberry and floral scents with a deep smoky minerality and a touch of white pepper

Character: Rich and smooth with velvety fruits and generous herbal notes

Suggestions: Grilled and barbeque meats, tomato and rich vegetable dishes

ABV: 14.5%

Château du Moulin Rouge, Haut-Médoc, Bordeaux, France, 2018 £65.00

Taste: Ripe velvety black fruits with sweet spice aromas of vanilla, cedar and a hint of tobacco

Nose: Blackcurrant, dark cherry, black pepper and vanilla

Character: A wonderful intensity of dark fruits and sweet oak spice enhanced by a refreshing acidity

Suggestions: Grilled and roast meat dishes, confit duck and hard cheeses

ABV: 14%

Miguel Merino, Vitola Rioja Reserva, Rioja, Spain 2018 £75.00

Taste: Black pepper, tobacco and sweet spice underpinned by generous ripe red fruits

Nose: Dried and ripe red fruits with intense sweet spice of vanilla and a touch of black pepper

Character: Exceptional Rioja, elevated to be more fresh whilst still packing complexity and richness

Suggestions: Roast leg of lamb, barbeque meats, grilled vegetables

ABV: 14.5%

Mercurey, Domaine du Meix-Foulot, La Cote Chalonnaise, Burgundy, France 2022 £80.00

Taste: Deep red fruits with dried herbs and an oak influenced spice of clove and black pepper

Nose: Complex aromas of cherries, redcurrants and raspberries with a savoury spice edge

Character: Bright and fruity with delicate tannins and well integrated oak spice aromas

Suggestions: Lighter red meat dishes, roast chicken, mushrooms and vegetable dishes

ABV: 13.5%



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MOCKTAILS, per jug

Served in 1.5 litre jugs; serving 6 mocktails per jug

I Beg Your Garden	£56.00
<i>Seedlip Garden 108, Apple Juice, Cucumber Juice, Lemon Juice, Sugar Syrup, Elderflower Tonic</i>	
Pentire Coastal Spritz	£59.00
<i>Infused with Blood Orange, Sea Rosemary and Oakwood, with light Tonic, Bay Leaf, Orange Garnish</i>	

COCKTAILS, per jug

Served in 1.5 litre jugs; serving 6 cocktails per jug

Pimm's	£43.00
<i>Served with Lemonade, Ginger Ale and Fresh Fruit</i>	
Aperol Spritz	£74.00
<i>Aperol, DOC Prosecco, Soda Water, Orange Slice</i>	
3 Acre Garden	£66.00
<i>Hendrick's Gin, Fresh Cucumber Juice, Lemon Juice, Sugar Syrup, Elderflower Tonic</i>	

COCKTAILS, per glass (bar service only)

Price per cocktail, minimum order of 30 cocktails

Negroni	£11.00
<i>London Dry Gin, Sweet Vermouth, Campari, Orange</i>	
Lychee Love	£12.00
<i>Pink Grapefruit Juice, Vodka, Kwai Feh Lychee Liqueur, Lemon Juice, Rose Syrup</i>	
Temple Margarita	£12.00
<i>Silver Tequila (100% Agave), Agave Syrup, Freshly Squeezed Lime Juice</i>	

BOTTLED BEERS

Peroni (330ml)	£5.25
NOAM Bavarian Natural Lager (340ml)	£7.00
Meantime Pale Ale (330ml)	£6.50
Peroni 0% (330ml)	£4.00

PORT

Dow's Fine Ruby Port	£47.00
Quinta Fine Reserve Ruby Port (75cl)	£56.00
<i>By the glass</i>	£5.50

DIGESTIVES

Courvoisier VS (70cl)	£97.00
Armagnac (70cl)	£116.00

SPIRITS

All spirits are served as a 25ml measure

Absolut Vodka	£5.50
Bombay Sapphire	£5.50
Hendrick's Gin	£6.50
Bacardi	£5.50
The Duppy Share Aged Rum	£6.50
Jack Daniel's	£5.50



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PREMIUM BAR EXPERIENCES

Elevate your event with our Premium Bar Experiences, offering expertly crafted drinks and curated selections to suit every occasion. Whether you prefer a refined Gin Bar, a refreshing Spritz Bar, or a bespoke Cocktail Bar, each experience is designed to bring a touch of luxury to your gathering. Priced per person, for a two hour reception, these packages ensure your guests enjoy a high-quality bar service tailored to your event's style.

GIN BAR £50.00

Maximum three cocktails per bar

- Bombay Sapphire, Hendricks, Whitley
- Neil Flavoured Gins, Chase Pink
- Grapefruit & Pomelo



SPRITZ BAR £60.00

Maximum three cocktails per bar

- Limoncello, Aperol, Campari, Hugo,
- Pentire Coastal Mocktail, Limon-non-cello
- Mocktail



COCKTAIL BAR £60.00

Maximum three cocktails per bar

- Margarita, Lychee Love, Negroni, Pimms,
- Aperol Spritz, 3 Acre Garden



Minimum of 100 persons, per bar.

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SOFT DRINKS

Mixers (200ml)

Fever-Tree Tonic Water	£3.50
Fever-Tree Diet Tonic Water	£3.50
Fever-Tree Soda Water	£3.50
Fever-Tree Lemonade	£3.50
Fever-Tree Ginger Ale	£3.50
Fever-Tree Elderflower Tonic	£3.50
Coca-Cola	£3.50
Diet Coke	£3.50

Carbonated Soft Drinks

Coca-Cola (330ml)	£4.00
Diet Coke (330ml)	£4.00
Karma Lemony Lemonade (250ml)	£4.00
Karma Summer Orangeade (250ml)	£4.00

Water

Filtered Still and Sparkling Water (750ml)	£3.25
Bottled Still and Sparkling Mineral Water (330ml)	£1.75
Bottled Still and Sparkling Mineral Water (750ml)	£4.50

Juices

Organic Apple and Summer Berries Juice (750ml)	£9.50
Organic Lemon Refresher Juice (750ml)	£9.50
Elderflower Cordial with Sparkling Water (per litre)	£9.00
Apple Juice (per litre)	£9.00
Orange Juice (per litre)	£9.00
Cranberry Juice (per litre)	£9.00
Pineapple Juice (per litre)	£9.00

CORKAGE

Soft Drinks (per litre)	£2.50
Bottled Beers (33cl)	£3.70
Wines (75cl)	£22.00
Champagne / Sparkling Wine (75cl)	£27.50
Port (75cl)	£35.00
Spirit (70cl)	£56.00
Polypins of Ale (18 pints)	£64.00

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