

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Monday 28th September, 2026

SOUP

£5.80

Soup du Jour

ROAST OF THE DAY

Roast Leg of English Spring Lamb with Rosemary
Served with Pan Gravy, Mint Sauce (*gf*) and Red Currant

£19.50

MAIN COURSES

Honey Mustard Roast Chicken Skewer
Served with Leek and Tarragon Casserole (*gf*)

£17.95

Baked Swordfish
Served with Lemon, Caper and Herb Diced Potatoes (*gf*)

£17.95

Smokey Mixed Bean Cassoulet (*ve*, *gf*)

£13.75

Served with a choice of:

Koffman Roast Potatoes with Sea Salt, Mixed Herbs
and Cracked Black Pepper (*ve*, *gf*)
Diced Potatoes (*ve*)

Fine Beans, Confit Garlic Oil (*ve*, *gf*)
Steam Roasted Savoy Cabage (*ve*, *gf*)

DESSERTS

£7.95

Chef's Choice of Desserts

FRUIT BOWL

£1.10 per item

SALADS

Large £15.50

Small £8.90

CHEESE

Selection of Cheeses
and Biscuits £8.85

HOT DRINKS

£3.30

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

From £3.30

(v) Denotes vegetarian dish | (ve) Denotes vegan dish | (gf) Denotes gluten free

If you or your guests have a specific allergy or dietary requirement, please speak to a member of the Catering Team

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Tuesday 29th September, 2026

SOUP

£5.80

Soup du Jour

ROAST OF THE DAY

Lake District Dry Aged Rump of Beef
Served with Pan Gravy (*gf*) and Yorkshire Puddings

£19.50

MAIN COURSES

Slow Roasted Soy and Maple Glazed Pork Belly
Served with Sweet Chilli Udon Noodles, Sesame Pak Choi

£17.95

Pesto Baked Tuna Steak
Served with Tuscan White Beans (*gf*)

£17.95

Crispy Gnocchi
Served with Wild Mushroom and Tarragon Cream (*v*)

£13.75

Served with a choice of:

Koffman's Roasted Potatoes with Sea Salt and Cracked
Black Pepper (*ve, gf*)
Koffman's Crinkle Fries (*ve*)

Steam Roast Long Carrots, Lovage Pesto (*ve, gf*)
Cauliflower (*gf*)

DESSERTS

£7.95

Chef's Choice of Desserts

FRUIT BOWL

£1.10 per item

SALADS

Large £15.50

Small £8.90

CHEESE

Selection of Cheeses
and Biscuits £8.85

HOT DRINKS

£3.30

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

From £3.30

(v) Denotes vegetarian dish | (ve) Denotes vegan dish | (gf) Denotes gluten free

If you or your guests have a specific allergy or dietary requirement, please speak to a member of the Catering Team

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Wednesday 30th September, 2026

SOUP

£5.80

Soup du Jour

ROAST OF THE DAY

Lake District Cob Roast Chicken with Pan Gravy *(gf)*
Sage and Onion Stuffing and Pigs in Blankets

£19.50

MAIN COURSES

A chice of: Merguez Sausage, Chorizo Sausage or Lake District Cumberland Sausage
Served with Mash and Onion Gravy

£17.95

Dill Baked Salmon Fillet
Served with Creamy Pearl Barley and Vegetable Casserole

£17.95

PLant Based Linconshire Sausages *(ve)*
Served with Mash and Gravy

£13.75

Served with a choice of:

Koffman's Roasted Potatoes with Sea Salt and Cracked
Black Pepper *(ve, gf)*
Irish Style Creamed Champ Potatoes *(ve, gf)*

Garden Peas and Fried Onion *(ve, gf)*
Steamed Broccoli *(ve, gf)*

DESSERTS

£7.95

Chef's Choice of Desserts

FRUIT BOWL

£1.10 per item

SALADS

Large £15.50

Small £8.90

CHEESE

Selection of Cheeses
and Biscuits £8.85

HOT DRINKS

£3.30

Selection of Nespresso Coffees
Selection of Jing Teas

COLD DRINKS

From £3.30

(v) Denotes vegetarian dish | (ve) Denotes vegan dish | (gf) Denotes gluten free

If you or your guests have a specific allergy or dietary requirement, please speak to a member of the Catering Team

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Thursday 1st October, 2026

SOUP

£5.80

Soup du Jour

ROAST OF THE DAY

Lake District Slow Roasted Iberico Pork Shoulder

Served with Pan Gravy, and Crackling (*gf*)

£19.50

MAIN COURSES

Lamb Bhuna

Served with Pilau Rice, Mint Yoghurt Raita, and Tomato and Onion Salad

£17.95

Seared Cumin Infused Cod Fillet

Served with Warm Tomato 'Salsa' and New Potatoes

£17.95

Paneer and mixed Vegetable Curry

Served with Pilau Rice, Mint Yoghurt Raita, and Tomato and Onion Salad v

£13.75

Served with a choice of:

Koffman's Roast Potatoes with Sea Salt and Cracked

Black Pepper (*ve, gf*)

Pilau Rice (*ve*)

Poppadums (*ve*)

Punjabi Samosa (*ve*)

Onion Bhaji (*ve*)

Coriander Chotta Naan Bread (*ve*)

Saag Aloo (*ve*)

Mixed Summer Vegetables (*ve, gf*)

DESSERTS

£7.95

Chef's Choice of Desserts

FRUIT BOWL

£1.10 per item

SALADS

Large £15.50

Small £8.90

CHEESE

Selection of Cheeses

and Biscuits £8.85

HOT DRINKS

£3.30

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

From £3.30

(v) Denotes vegetarian dish | (ve) Denotes vegan dish | (gf) Denotes gluten free

If you or your guests have a specific allergy or dietary requirement, please speak to a member of the Catering Team

THE HONOURABLE SOCIETY OF THE INNER TEMPLE

Friday 2nd October, 2026

SOUP

£5.80

Soup du Jour

ROAST OF THE DAY

Marmalade and Brown Sugar Glazed Gammon and Brioche Bap

£19.50

MAIN COURSES

Battered Jumbo Sausage

Saveloy

£17.95

Battered Haddock *(gf available upon request)*

Smoked Haddock and Spring Onion Fishcake

£17.95

Chef's Choice of Vegetarian Main

£13.75

Served with a choice of:

Steamed Parsley Potatoes *(ve, gf)*

Chip Shop Chips *(ve)*

Minted British Peas *(ve, gf)*

Chip Shop Mushy Peas *(ve, gf)*

Chip Shop Gravy *(gf)*

Chip Shop Curry Sauce *(ve)*

Classic Tartare Sauce *(gf)*

DESSERTS

£7.95

Chef's Choice of Desserts

FRUIT BOWL

£1.10 per item

SALADS

Large £15.50

Small £8.90

CHEESE

Selection of Cheeses
and Biscuits £8.85

HOT DRINKS

£3.30

Selection of Nespresso Coffees

Selection of Jing Teas

COLD DRINKS

From £3.30

(v) Denotes vegetarian dish | (ve) Denotes vegan dish | (gf) Denotes gluten free

If you or your guests have a specific allergy or dietary requirement, please speak to a member of the Catering Team