

THE HONOURABLE SOCIETY OF
THE INNER TEMPLE
AUTUMN/WINTER MENU

October 2026 - March 2027

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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 exquisite menus that celebrate the best of British cuisine with a modern twist, complemented by dishes inspired by global culinary traditions. Paired with an exclusive selection of fine wines and crafted beverages, every detail is thoughtfully curated, whether for grand banquets or intimate meetings, to deliver an unforgettable dining experience that reflects the heritage of our historic venue.

FOOD

The Inner Temple offers an autumn winter menu that celebrates the best of British cuisine with a modern twist, influenced by flavours from North and Latin America, South and East Asia and continental traditions.

Our highly skilled and passionate team, led by Executive Chef Robert Lamb, create hearty dishes using locally sourced, fresh and quality ingredients, reimagining classic recipes with creativity and care. Each plate is a testament to our commitment to delivering comfort, flavour and excellence, perfect for savouring the season. Using British ingredients wherever possible ensures every dish is rooted in quality and provenance.

We also take pride in catering for a wide range of dietary requirements, developing creative and considered alternatives so every guest can enjoy the same exceptional experience.

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 Beverage Manager, Tim Maggs 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 low and 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 operation. 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 2026. 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.

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.



OUR PLEDGES

inclusion by design

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.

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



We have a network of Menopause champions, updated policies and uniform offerings as well as training and support for our teams.

We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

We are committed to ensuring our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

nurturing & growing talent

We are an ILM-accredited training provider focussing on leadership skills and EDI development.

We are a 2025 'Only a Pavement Away' Top employer.

We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



We host regular supplier engagement trips to support team knowledge and engagement in our ingredients.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in its second year, with a target to reach 15+ managers and heads of departments in 2026.

We actively recruit from Hotel School, with 13 employees recruited across 2025.

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood.



We prioritise RSPCA assured free-range eggs across our kitchens.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our signature menus.



We champion lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



We promote mindful drinking by providing premium no- and low-alcohol options.



We prioritise British RSPCA-assured fresh milk.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO₂ footprint, measured via Nutritics.

step up

We work proactively with Olio to reduce food waste and encourage redistribution.



We measure and set ourselves annual targets to reduce the carbon impact of our purchased goods and services (Scope 3).



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.



We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

REFRESHMENTS

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

Tea and Coffee	£5.75
Tea, Coffee and Biscuits	£6.60
Tea, Coffee and a Selection of Cocktail Danish Pastries	£7.50
Tea, Coffee and a Selection of Cakes	£10.75
Tea, Coffee and Scones, Clotted Cream and Preserves	£11.00
Fresh Fruit Bowl	£6.00
Organic Apple and Summer Berries Juice (750ml)	£9.00
Organic Lemon Refresher Juice (750ml)	£9.00
Organic Rhubarb Refresher Juice (750ml)	£9.00
Elderflower Cordial with Sparkling Water (per litre)	£8.50
Jug of Apple, Orange, Cranberry or Pineapple Juice (per litre)	£8.50
Filtered Still and Sparkling Water (750ml)	£3.45
Bottled Still and Sparkling Mineral Water (750ml)	£4.75

JING TEA

In every cup, JING Tea brings the art of single-garden loose-leaf brewing to life. Founded in 2004, they partner directly with expert cultivators across remote, pristine tea gardens, many high in the Himalayas or in mist-cloaked regions of China.

Their teas are responsibly sourced, fairly traded, and chosen not just for flavour but for the integrity of their terroir. From first steep to last drop, JING transforms tea drinking into a sensory journey rooted in nature, craft and sustainability.

JING™

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 are supporting a company that values quality, sustainability, and the art of coffee roasting.

notes



BREAKFAST

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

Where possible gluten free options are available on request.

HEALTHY BREAKFAST

£25.90

- 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

£21.50

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

SIMPLE ENGLISH BREAKFAST

£20.50

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

FULL ENGLISH BREAKFAST

£30.00

Based on a seated service

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

VEGAN BREAKFAST

£30.00

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

£4.50 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

£6.65

Select two options:

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



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Menus are subject to change.

All prices quoted are per person, exclusive of VAT and subject to change.

An additional labour charge may be levied for orders fewer than 25.

CATERING PACKAGES

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

Where possible gluten free options are available on request.

CATERING PACKAGE 1 - For the 1st and 3rd floor £41.60

- 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 £72.45

- 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 £49.40

- 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 £74.75

- 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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SANDWICHES

Our sandwiches are prepared on a daily basis, offering a selection of modern and traditional fillings. Our chef prepares six fillings per day, including two vegetarian and/or vegan options. Where possible gluten free options are available on request.

CLASSIC SELECTION

£20.90

- Selection of Classic Sandwich fillings
- Seasonal Whole Fruit
- Crisps
- Tea, Coffee, Juice and Filtered Water

Sample menu

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

ENHANCEMENTS

Add on extra items for your guests to enjoy:

- Mixed Sushi platter (minimum order of 15 portions)
- Selection of Maki Rolls, Nigiri, Pickled Ginger and Wasabi
- Chef's selection of Finger food item, per item, per guest

£6.00

£6.00

SOMETHING SWEET

£5.50

- Upgrade and include a dessert for your guests
- New York Cheesecake Brownie (v)
 - Raspberry and Pear Bakewell (v)
 - Mars Bar Cake (v)



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WORKING LUNCH

Chef's selection of three sandwiches with a choice of modern and traditional fillings and three finger items. £35.00
Served with Crisps, Seasonal Vegetable Crudites with Houmous and Whipped Feta Dip, Fresh Fruit Platter, with Tea, Coffee, Juice and Water

Sample menus of chef's selection Finger Food items

MENU 1

- Slow-Braised Short Rib Arancini, Smoked Onion Ketchup
- Tiger Prawn Toast Taco, Ginger, Lime and Sweet Chilli Dip
- Potato and Onion Frittata, Smoked Tomato and Saffron Aioli (v)

MENU 2

- Maple, Soy and Hot Honey Pork Belly Croquette, Burnt Apple Chutney
- King Oyster Mushroom Tart, Confit Egg Yolk and Lemon Thyme (v)
- Crispy Parsnip and Spinach Bhaji, Sweet Chilli and Lime Chutney (ve)

MENU 3

- Smoked Chicken Kiev, Confit Garlic and Parsley Cream Cheese, Apricot Ketchup
- Hot-Smoked Salmon and Leek Tart, Horseradish Crème Fraîche, Pickled Apple and Crispy Leeks
- BBQ-Glazed Cauliflower Wings, Smoked Garlic Ranch, Candied Jalapeño and Celery Salt (ve)

ENHANCEMENTS

Add on extra items for your guests to enjoy:

- Mixed Sushi platter (minimum order of 15 portions) £6.00
- Selection of Maki Rolls, Nigiri, Pickled Ginger and Wasabi
- Chef's selection of Finger food item, per item, per guest £6.00

SOMETHING SWEET

Upgrade and include a dessert for your guests

- New York Cheesecake Brownie (v) £5.50
- Raspberry and Pear Bakewell (v)
- Mars Bar Cake (v)



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FORK BUFFET

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

2 COURSE MENU

£51.75

Select three main dishes, (one from each category) and a dessert of your choice.

These will be accompanied by Artisan Bread and Chef's choice of sides.

CHEF'S CHOICE - 2 COURSE MENU

£48.50

MAINS

VEGETARIAN AND VEGAN

- Panko Aubergine Katsu Curry, Sticky Rice, Pickled Ginger, Spiced Carrot Slaw (ve)
- Fried Camembert, Apple and Cider Relish, Parmentier Potatoes (v)
- Celeriac and Red Onion Hotpot, Braised British-Grown Fava Beans, Mustard, Sage (ve)
- Wild Mushroom and Spelt Risotto, Italian Cheese, Crispy Sage, Pickled Mushrooms (v)

FISH

- Herb-Crusted Atlantic Cod, Caramelised Red Onion, Crushed Potatoes, Black Olive Dressing
- Roast Cornish Hake Loin, Fermented and Pickled Red Cabbage Slaw, Seaweed, Crushed Dill Potatoes, Warm Mustard Butter Sauce
- Hot Honey and Gochujang-Glazed Salmon, Steamed Rice, Sesame Greens, Kimchi
- Kerala-Spiced Roast Coley, Temple Dhal, Roast Cauliflower, Coriander and Mint Chutney
- Chalk Stream Trout, Garlic Pommes Purée, Vegan 'Nduja Velouté, Confit Fennel, Pangrattato

MEAT

- Beef Bourguignon, Slow-Braised British Beef Shin, Chestnut Mushrooms, Smoked Maple Bacon, Red Wine (gf)
- Roast Hogget Shoulder, Wholegrain Black Barley, Roasted Autumn Roots, Rosemary Jus
- Dingley Dell Pork Belly, Suffolk Chorizo, Black Chickpea Stew, Salsa Verde (gf)
- Leghorn Chicken Keema Aloo Pie, Fragrant Spiced Chicken Mince, Potato, Golden Potato Topping
- Corn-Fed Chicken, Leek and Wild Mushroom Lasagne

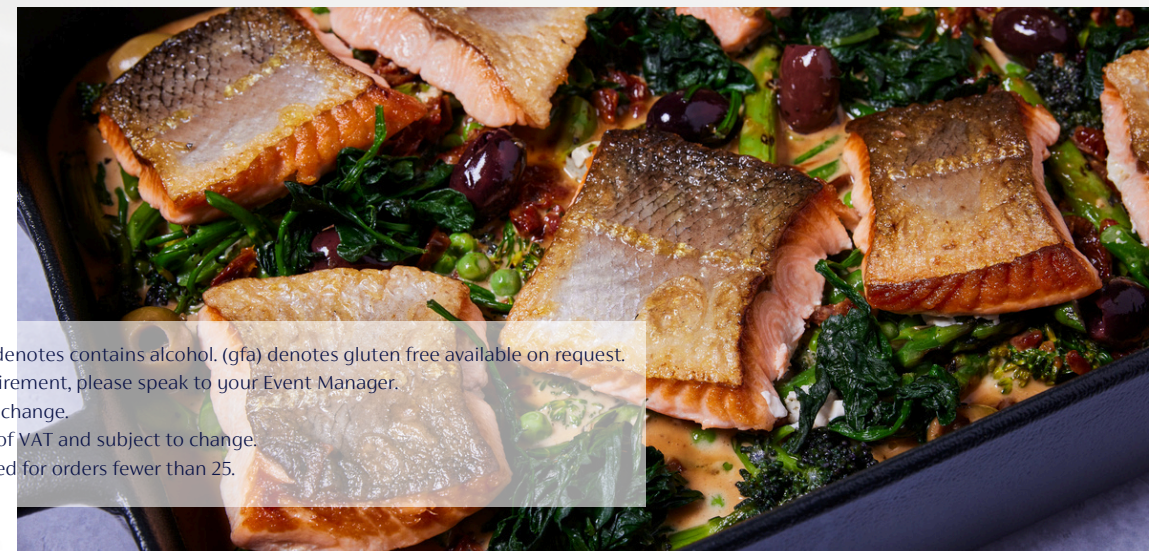
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Below are samples of our salads. Our Chef will select options to complement your chosen main dishes.

SIDES

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

- Salt-Baked Carrot and Pine Nut Salad
- Cumin-Roasted Cauliflower and British-Grown Chickpea Salad
- Harissa-Roasted Butternut Squash and British-Grown Green Lentil Salad
- Classic New Potato Salad
- Red Cabbage Slaw with Hibiscus-Pickled Onion
- Roast Beetroot, Orange, Goat's Cheese Salad
- Compressed Conference Pear, Shaved Fennel Salad

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).

- Chocolate and Miso Caramel Brownie, Crème Fraîche (v)
- Blood Orange and Vanilla Choux, Vanilla Chantilly Cream, Candied Orange (v)
- Winter Citrus Pavlova (v, gf)
- Warm Sticky Date and Yorkshire Parkin Pudding, Black Treacle Sauce, Clotted Cream (v)
- Bramley Apple and Blackberry Crumble, Bay Leaf Custard (ve)

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

£34.50

WORKING LUNCH SELECTION

Handmade Sushi and Sashimi (based on five 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, Yakiniiku Dipping Sauce

DESSERTS

- Exotic Fresh Fruit Platter (ve)
- Yuzu and Miso Basque Cheesecake (v)

EXTRA BITES

Add on extra bites for your guests to enjoy:

£6.00 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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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. Where possible gluten free options are available on request.

£59.00

SAVOURY

- Jerusalem Artichoke, 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 (v, gfa, vegan option available on request)
- Selection of Macarons (v)
- Polenta, Almond and Lemon Cake Bites, Whipped Tonka Bean Mascarpone (v)
- Whisky Dundee Cake* (v)

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 £7.50
- Glass of House Champagne £12.50



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CANAPÉS

Selection of hot and cold Canapés:

Four Canapés	£23.00
Six Canapés	£34.00
Eight Canapés	£38.00
Additional Canapés	£5.75

Enhance your reception by offering a combination of: Three Canapés and three Bowl Food items	£50.75
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CHEF'S CHOICE

Four Canapés	£21.00
Six Canapés	£31.50
Eight Canapés	£36.50
Additional Canapés	£5.65

Combine with Chef's choice Bowl Food Three Canapés and three Bowl Food items	£47.00
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HOT CANAPÉS

VEGETARIAN

- Wild Mushroom Tart, Confit Egg Yolk, Lemon Thyme (v)
- Montgomery Cheddar Gougère, Caramelised Onion, Cheddar Frico (v)
- Rösti Basket, Confit Jerusalem Artichoke, Yuzu Hollandaise, Pickled Mustard Seeds (v)
- Celeriac Boudin, Burnt Apple Purée, Truffled Chestnut (ve)

FISH

- Smoked Haddock Croquette, Piquillo Pepper and Smoked Paprika Aioli
- Spiced Squid Picadillo Taco Cup, Avo-Free Guacamole, Salsa Norteña Lime, Coriander
- Black and White Sesame King Tiger Prawn Toast, White Miso Mayonnaise, Ponzu Gel, Coriander Cress

MEAT

- Slow-Braised Ox Cheek Croquette, Horseradish Cream, Crispy Shallots
- Gochujang Glazed Pork Belly, Gochugaru Mayonnaise, Smashed Korean Cucumber, Sesame
- Smoked Chicken Bitterballen, Indonesian Spices, Tamarind Sambal Mayonnaise



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COLD CANAPÉS

VEGETARIAN AND VEGAN

- Waldorf Salad Tartlet, Apple and Pecan
- Grilled Artichoke Button, Porcini Mousse, Herbed Shortbread
- Marbled Butterbean Quenelle, Victoria Chutney
- Roasted Carrot Hummus, Pomegranate, Flatbread

FISH

- Beetroot Salmon, Dill Shortbread
- Spicy Crab, Sweet Red Pepper, Roast Potato
- Mackerel Rillette, Celeriac, Blini

MEAT

- Glazed Duck Parfait, Fig Pain de Mie
- Pastrami, Mustard and Gherkin Ciabatta
- Beef Tataki, Sesame Seed

DESSERT CANAPÉS

- Salted Caramel and Dark Chocolate Mini Tarts
- Pear Frangipane Mini Tarts with Chantilly Cream
- Pistachio Macaron



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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 £36.00

Five bowls including a dessert £45.00

Additional bowls £8.75

Enhance your reception by offering a combination of: £50.75

Three Canapés and three Bowl Food items

CHEF'S CHOICE

Four bowls including a dessert £34.00

Five bowls including a dessert £43.00

Additional bowls £8.50

Combine with Chef's choice Bowl Food £47.00

Three Canapés and three Bowl Food items

SERVED HOT

VEGETARIAN AND VEGAN

- Buckwheat Kasha and Jerusalem Artichoke Porridge, Rainbow Chard, Black Garlic Ketchup
- Croxton Manor Cheddar Croquette, Fried Cauliflower, Smoked Tomato Fondue, Pickled Walnut, Parsley Crumb
- Wild Mushroom and Spelt Risotto, Vegetarian Parmesan, Winter Black Truffle, Pickled Girolles
- Roasted Celeriac Boudin, Brussels Tops, Confit Shallot, Chestnut, Winter Truffle, Fennel Jus
- Sweet Potato and Chickpea Curry Pie, Spiced Crushed Squash and Spinach, Cumin Coconut Yoghurt

FISH

- Kerala Fried Fish, Coconut Dhal, Curry Leaf and Turmeric Mayonnaise
- Vadouvan Spiced Hake, Baked Rice, Golden Raisin and Caper Purée, Moilee Sauce
- Chalk Stream Trout, Roasted Garlic Pommes Purée, Vegan 'Nduja Velouté, Confit Fennel, Pangrattato
- Smoked Haddock and Crab Fishcake, Creamed Leeks, Pickled Apple and Shaved Fennel

MEAT

- Korean Fried Chicken Bites, Gochujang Glaze, Jasmine Rice, Pickled Korean Slaw, Black Sesame
- Classic Coq Au Vin, Alsace Bacon, Smoked Butter Mash, Heritage Kale
- Sticky Short-Rib of Beef Croquette, Porcini Potato Purée, Star Anise Glazed Carrot, Cavolo Nero
- Herdwick Hoggart Cottage Pie, Duchesse Potato

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SERVED COLD

VEGETARIAN AND VEGAN

- Heritage Beetroot Salad, Whipped Feta, Slow-Cooked Allium's, Fennel Pollen
- Roasted Delica Pumpkin Salad, Yorkshire Blue Cheese, Compressed Pickled Pear, Pumpkin Seed Granola
- Charred Aubergine and Smoked Almond Romesco, Herb Couscous, Pickled Raisin (ve)

FISH

- Citrus Cured Sea Bream, Ajo Blanco, Shaved Fennel, Clementine
- Smoked Chalk Stream Trout Tartare, Pickled Turnip, Wasabi Crème Fraîche, Wakame Oil
- Lobster and Tiger Prawn Roll Salad, Old Bay Buttermilk Mayonnaise, Pickled Celery, Avocado

MEAT

- Cold-Smoked Duck Ham, Walnut Ketchup, Celeriac and Apple Remoulade, Pickled Mustard Seed
- Pulled Guinea Fowl Salad, Lovage Pesto, Pickled Romanesco, British Black Barley, Pine Nuts

DESSERT

- Bramley Apple Crumble, Madagascan Vanilla Custard
- Poached Yorkshire Rhubarb Crème Brûlée
- Parkin, Compressed Pear, Butterscotch Sauce

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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

- Wild Mushroom Panna Cotta, Sautéed Wild Mushrooms, Pickled Walnut Ketchup, Beetroot (ve)
- ✿ *Gavi di Gavi, Tenuta Cappallotto, Piedmont, Italy, 2024*
- Roasted Delica Pumpkin Velouté, Sage Oil, Toasted Pumpkin Seeds, Yorkshire Blue Cheese (v)
- ✿ *Soave Classico, Luna Longa, Balestri Valda, Italy (ve)*
- Warm Salmon, Horseradish Potato Rösti, Herb Tartare Beurre Blanc, Smoked Cucumber, Popcorn Capers
- ✿ *Chiarretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2024 (ve)*
- Smoked Haddock and Crab Fishcake, Creamed Leeks, Pickled Apple, Shaved Fennel, Herb Salad, Micro Bronze Fennel
- ✿ *Chardonnay, La Côte Mâconnaise Bourgogne Blanc, Bernard Moreau, Burgundy, 2022 (ve)*
- Potted Hereford Beef, Montgomery Cheddar Scone, Celeriac Remoulade, Balsamic Pickled Onion
- ✿ *Vacqueryras, Chateau des Rocques, Rhone, France 2020 (ve)*
- Assiette of Chicken, Burnt Onion Cream, Crispy Chicken Bon Bon, Chicken Liver Profiterole, Pickled Shallot
- ✿ *Sangiovese di Romagna Reserva, Amigero, Emilia Romagna, Italy 2021 (ve) or*
Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2024 (ve)

£75.50

MAIN COURSE

- Maple-Roast Parsnip Purée, Charred Fondant, Roasted Chestnuts, Brussels Tops (ve)
- ✿ *Chenin Blanc Vouvray Sec, Domaine Boutet Saulnier, Loire Valley, France, 2023 (ve) or*
Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2024 (ve)
- Toasted Buckwheat Risotto, Rainbow Chard, Chestnut Mushrooms, Egg Yolk Gel, Crispy Buckwheat, Pickled Shallot, Herb Oil
- ✿ *La Brune, The Valley Pinot Noir, Elgin Valley, South Africa 2023 (ve) 2019*
- Cornish Hake, Jerusalem Artichoke, Confit Shallot, Charred January King Cabbage, Pitchfork Cheddar Sabayon
- ✿ *Chardonnay, Domaine Sève, Pouilly Fuissé Terroirs, Burgundy, France 2022*
- Roast Atlantic Cod, Smoked Salt and Vinegar Potato Terrine, Purple Cabbage Sauerkraut, British Samphire, Lobster Chowder Sauce
- ✿ *Sauvignon Blanc, Domaine Cailbourdin "Les Racines" Pouilly Fumé, Loire, France 2023 (ve)*
- Wild Venison Saddle Eye, Hunters Pie, Salt-Baked Swede Purée, Heritage Kale, Maple Glazed Parsnip, Freeze-dried Blackberry, Cocoa Jus (£6 supplement)
- ✿ *Shiraz Sidewood Estate, Adelaide Hills, 2024 (ve)*
- Roast Guinea Fowl "Coq au Vin", Smoked Butter Mash, Confit Button Onion, King Oyster Mushroom, Glazed Carrot
- ✿ *Nardi Viticoltori, Chianti Classico DOCG, Tuscany, Italy, 2021 (ve)*

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DESSERT

100ml pairing wines

- ✿ *La Gatta, Moscato d'Asti, Vite Colte, Barolo, Italy, 2023* £5.25
- ✿ *Chateau Grand Jauga, Sauternes, France, 2018* £7.50

- Silken Tofu, Chocolate and Salted Caramel Mousse (ve, gf)
- Black Forest Chocolate Delice (v)
- Vanilla and Tonka Panna Cotta, Baked Apple and Miso Shortcake, Apple Tuile Crisp, Cider Caramel (v)
- Fig Custard Tart, Fig Gel, Baked Figs, Whipped Ricotta (v)
- Pear, Pistachio & White Chocolate Entremet (v)
- Selection of Chesse, with English Damson Jelly, Fig Relish,, Leafy Celery, Dried Fig Roll and Apricots (£6.supplement)

Coffee and Chocolates

ADDITIONAL COURSES

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

SORBETS

Chosen as a palate cleanser or as a fourth course:

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

£5.00

SELECTION OF CHEESE

£15.00

- With English Damson Jelly, Fig Relish,, Leafy Celery, Dried Fig Roll and Apricots
- If chosen as a fourth course*

PORT PAIRING

£6.00

- 75ml pairing
- ✿ *Quinta Silveira, Reserve Ruby Port, Douro, Portugal*



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SNACKS

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

NIBBLES

- Olives, Cheese Straws £6.00
- Olives, Cheese Palmiers, Tempura Seaweed £11.50

INDIAN SAVIOURIES

Selection of Indian Snacks: £21.00

- Tandoori Chicken Tikka Skewers and Tandoori Paneer Tikka Skewers
- Vegetable Samosas, Onion Bhajis, Mini Poppadum with a selection of Chutneys and Pickles

STATIONS

PIE STATION Pies based on two per person £16.00

Selection of Mini Pies:

- Beef Brisket
- Chicken and Mushroom
- Broccoli, Cauliflower and Cheese (ve)
- Gravy Mayonnaise
- Potato Croquette

SLIDERS STATION Based on one of each slider per person £21.00

Selection of Mini Sliders:

- Hereford Beef, Monterey Jack Cheddar, Relish
- Classic Fish Finger Sandwich or Bap, Monterey Jack Cheddar, Tartar Sauce
- Korean Fried Chicken, Cheddar Cheese, Gochujang Mayonnaise
- Triple Cooked Chips
- Smoked Paprika, Sea Salt or Truffle Mayonnaise*

BAPS AND CHIPS

Selection of Baps:

- Bacon Brioche £8.75
- Cumberland Sausage Brioche £8.75
- Free Range Hen's Egg and Mushroom Brioche (v) £9.65
- Field Mushroom, Spinach Beetroot (ve) £10.75
- Triple Cooked Chips £5.00
- Smoked Paprika, Sea Salt or Truffle Mayonnaise*

Cheeseboard and Breads (v) £18.00

With English Damson Jelly, Fig Relish,, Leafy Celery, Dried Fig Roll and Apricots

Served Buffet Style

Charcuterie and Cheeseboard with Traditional Condiments £22.00

Served Buffet Style



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DRINKS MENU

LOW AND NO ALCOHOL

Our low and no alcohol collection is ever-evolving, with new options regularly added to reflect the latest tastes and trends.

WINE

OddBird Blanc de Blancs Sparkling, Languedoc, France (ve) £38.00

Aromas: Green apple, lime, honeysuckle, elderflower and a touch of honey
Character: Refreshing and crisp with nice complexity from 12 months ageing
Suggestions: Serve as an aperitif or with canapés
ABV: <0.5%

Bolle Sparkling Rosé, La Mancha, Spain £48.00

Aromas: Ripe apple, apricot and strawberry with lemon zest, soft white florals and subtle vanilla spice
Character: A fine balance of stone, citrus, and tropical fruits with a refreshing crisp finish
Suggestions: Fish, cheese, white meat, and canapés
ABV: <0.5%

Bolle Chardonnay, La Mancha, Spain £45.00

Aromas: Bright stone fruits with fresh citrus, soft white-florals and a hint of pineapple
Character: Refreshing and light with a soft mineral finish
Suggestions: A versatile wine that pairs well with fish, cheese, white meat and canapés
ABV: <0.5%

Copenhagen Organic Sparkling Tea £44.00

Aromas: Jasmine, chamomile, bergamot, and citrus peel with a soft herbal edge
Character: Elegant and finely balanced with gentle sweetness, bright acidity, and a refreshing finish
Suggestions: Seafood, sushi, light vegetarian dishes, and fresh salads.
ABV: 0%

SPIRITS 0% £7.00

Served as a 50ml measure with your choice of tonic or soda.

Seedlip Garden 108 - Fresh and Botanical
Everleaf Forest - Earthy and Complex
Whitley Neill Rhubarb & Ginger - Crisp and Zesty
Pentire Adrift - Herbaceous and Refreshing

MOCKTAILS

Price per mocktail, minimum order of 15 mocktails £9.25

Limon-non-cello - <0.5%

Oddbird Blanc de Blanc, Fresh Lemon Juice, Simple Syrup, Soda

I Beg Your Garden

Seedlip Garden 108, Apple Juice, Cucumber Juice, Lemon Juice, Sugar Syrup, Elderflower Tonic

Pentire Sunset Spritz

Infused with Blood Orange, Sea Rosemary and Oakwood, with light Tonic, Bay Leaf, Orange Garnish

Pentire Chilli Margarita

Pentire Adrift, Agave, Fresh Lime Juice, Chilli Syrup and a Tajin and Lime Garnish

APERITIVO

Crodino 0% (330ml) £7.00

A classic Italian soft aperitivo, infused with spices, roots and herbs, finished with an orange slice.

BEERS

Peroni 0.0% (330ml) £4.00

Erdinger Alkoholfrei Weissbier 0.4% (500ml) £6.00

Lucky Saint Unfiltered Lager 0.5% (330ml) £5.50



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WINE

SPARKLING WINE

House Champagne, Charles de Vercy, H.Blin NV (ve) £65.00

Aromas: Lemon zest, green apple, brioche, and biscuit notes

Character: Crisp and refreshing with balanced citrus and pastry aromas

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

ABV: 12%

Prosecco Frizzante, Rive della Chiesa NV (ve) £38.00

Aromas: Golden apple, pear, white peach, jasmine, and light citrus nuances

Character: Light and refreshing with delicate fruits and a floral finish

Suggestions: Aperitif receptions, seafood, and shellfish

ABV: 10.5%

Crémant de Bordeaux, Clémence, Bordeaux, France NV (ve) £48.00

Aromas: Grapefruit, white peach, citrus blossom, and a touch of French pastry

Character: Wonderfully balanced with fine bubbles and a dry, refreshing finish

Suggestions: Serve as an aperitif or with canapés

ABV: 12%

SPARKLING ROSE

Rosé Spumante, Fior Di Rosa, Bardolino Chiaretto Classico DOC (ve) £46.00

Aromas: Strawberry, raspberry, blossom and a hint of vanilla

Character: Wonderful complexity of berry fruits with a dry finish

Suggestions: Aperitif, shellfish, pasta, Thai and Asian cuisine

ABV: 12%

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WHITE WINE

Grillo, Eracles, Sicily, Italy, 2024 (ve) £30.00

Aromas: Peach, green apple, lemon, citrus blossom, and soft white florals
Character: Clean, crisp, and refreshing with a balance of citrus and stone fruits and a mineral finish

Suggestions: Canapés, salads, fish dishes, seafood, and lighter meat dishes

ABV: 13%

Vinho Verde, Zela, Casal de Ventozela, Portugal, 2024 (ve) £33.00

Aromas: Lemon zest, crisp apple, elderflower, and orange blossom
Character: Light, slightly spritzy and wonderfully refreshing with a moreish fruit character

Suggestions: Canapés, salads, seafood, and fish

ABV: 11.5%

Viognier, La Belle Étoile, Lumière, Pays d'Oc, France, 2023 (ve) £36.50

Aromas: Apricot, peach, bright citrus, and a hint of spice
Character: Beautifully balanced with a creamy texture and bright stoned fruits

Suggestions: Aperitif or lightly spiced dishes

ABV: 13%

Mount Brown, Sauvignon Blanc, New Zealand, 2024 (ve) £42.00

Aromas: Vibrant citrus, gooseberry, freshly cut grass, and hints of tropical fruit
Character: Crisp and refreshing with zesty acidity, delivering lively citrus and green fruit flavours and a clean, dry finish

Suggestions: Canapés, salads, shellfish, white fish dishes, goat's cheese

ABV: 12%

Picpoul de Pinet, Terre d'Éole, Languedoc, 2024 (ve) £45.00

Aromas: Lemon, lime zest, green apple, and subtle saline notes
Character: Light-bodied and lively with bright acidity, showcasing ripe citrus fruit and a clean, mineral-driven finish

Suggestions: Oysters, seafood platters, grilled fish, light salads

ABV: 12.5%

Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2024 (ve) £48.00

Aromas: Lemon, peach, apricot, honeysuckle blossom, and a mineral edge
Character: Unoaked style with great freshness and a delicate nutty finish

Suggestions: Salads, salmon, tuna, and grilled white meats

ABV: 12%

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De Wetshof Vineyards

ROSÉ WINE

La Belle Étoile, Celestial Rosé, Pays d'Oc, 2024 (ve) £33.00

Aromas: Strawberry, raspberry, and soft floral notes

Character: Crisp and refreshing with bright red berries and a clean, dry finish

Suggestions: Aperitif, salads, grilled vegetables, seafood, light pasta dishes

ABV: 12%

Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2024 (ve) £42.00

Aromas: Strawberry, pink grapefruit, wildflowers, and fresh floral notes

Character: Refreshing and crisp with elegant minerality and a pale pink colour

Suggestions: Seafood, grilled fish and meat, young cheese, pizza, and summer vegetarian dishes

ABV: 12.5%

Château La Mascaronne, Côtes de Provence Rosé, Provence, 2023 (ve) £54.00

Aromas: Wild strawberry, peach, citrus peel, and subtle herbal notes

Character: Elegant and dry with delicate red fruit, refreshing acidity, and a refined mineral finish

Suggestions: Mediterranean dishes, grilled fish, seafood, salads, charcuterie

ABV: 13.5%

RED WINE

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

Aromas: Blueberries, black cherry, garrigue herbs and smoky notes

Character: A rich, well-rounded red delivering fruit-forward aromas and spice complexity

Suggestions: Canapés, red meat dishes, charcuterie, and cheese

ABV: 14%

Sangiovese di Romagna Reserva, Amigero, Emilia Romagna, Italy 2021 (ve) £35.00

Aromas: Red cherry, black cherry, dried cranberry, liquorice, star anise, dried herbs, and vanilla spice

Character: A wonderful blend of fruit and spice; an easy drinker with real complexity

Suggestions: Tomato-based dishes, grilled red and white meats, mezze and canapés

ABV: 13%

Pinot Noir, Reserva, Cumbres, Chile, 2024 (ve) £38.00

Aromas: Strawberry, raspberry, redcurrant, baking spice, and sweet vanilla

Character: Very smooth with ripe berry fruit and sweet oak spice

Suggestions: Grilled meats, chicken, or canapés

ABV: 13%

Les Classiques Gamay, Vignerons Ardechois, Ardeche, France, 2024 (ve) £40.00

Aromas: Cherry, blueberry, strawberry, raspberry, dried herbs, and a violet floral lift

Character: Light, vibrant, silky, and smooth — the perfect spring and summertime red

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

ABV: 13%

Languedoc 'Saint Christol', Domaine Saint Sophie, Languedoc, France 2023 (ve) £45.00

Aromas: Blackberry, cherry, violet florals, and spicy Syrah notes

Character: Lightly oaked, soft, velvety, and medium-bodied

Suggestions: Ideal with red meat dishes

ABV: 14.5%

Shiraz Sidewood Estate, Adelaide Hills, 2024 (ve) £49.00

Aromas: Blackberry, cherry, violet florals and smoky Syrah notes

Character: Lightly oaked with soft velvety black fruits and spice

Suggestions: Ideal with red meat dishes

ABV: 14.5%

DESSERT WINE

La Gatta, Moscato d'Asti, Vite Colte, Barolo, Italy, 2024 (ve) £40.00
By the glass £5.25

Aromas: White grapes, peach, ripe pear, mandarin, Sicilian lemon, jasmine and elderflower

Character: Spritzy, aromatic, and fruit-driven — a true fruit cocktail in a glass

Suggestions: Fruit-based desserts, blue cheese, and panna cotta

ABV: 5%

Chateau Grand Jauga, Sauternes 2018 (ve) £60.00
By the glass £7.50

Aromas: Pineapple, honey, melon, and passionfruit

Character: Luscious, rich, and sweet with refreshing acidity

Suggestions: Blue cheese such as Roquefort and fruit-based dishes

ABV: 13%

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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) £78.00

Aromas: Apricot, peach, white blossom, apple, pear, pastry, and intense brioche notes with a fresh citrus lift

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) £75.00

Aromas: Nectarine, yellow apple, ripe lime, apricot, pineapple, floral notes, vanilla spice, and honey

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

Suggestions: Serve with shellfish, creamy cheese, canapés, or as an aperitif
ABV: 12%

WHITE WINE

Gavi di Gavi, Tenuta Cappallotto, Piedmont, Italy, 2024 £49.00

Aromas: Lemon zest, green apple, white peach, white blossom, and a hint of almond

Character: Bright, crisp and mineral-driven with wonderful freshness and classic Italian elegance

Suggestions: Seafood, pasta dishes, white fish, salads and light meat dishes
ABV: 12.5%

Chardonnay, La Côte Mâconnaise Bourgogne Blanc, Bernard Moreau, Burgundy, 2022 (ve) £52.00

Aromas: White peach, citrus, vanilla, hazelnut, and subtle sweet spice
Character: Well rounded with a long finish and well-integrated oak and fruit character

Suggestions: Serve with chicken dishes, fish, charcuterie and cheese
ABV: 12%

Chenin Blanc Vouvray Sec, Domaine Boutet Saulnier, Loire Valley, France, 2023 (ve) £55.00

Aromas: Green apple, pear, quince, and delicate white floral notes with a touch of honey

Character: Elegant and dry with balanced acidity, layered orchard fruit flavours, and a gently mineral finish

Suggestions: Poultry, white fish, creamy sauces, and soft cheeses
ABV: 13%

Soave Classico, Luna Longa, Balestri Valda, Italy (ve) £62.00

Aromas: Peach, nectarine, stone fruits, and sweet oak spice

Character: A wonderful balance of ripe fruit, oak spice and refreshing acidity with a crisp mineral finish

Suggestions: Serve with pasta dishes, seafood and white meat dishes
ABV: 13%

Sauvignon Blanc, Domaine Cailbourdin "Les Racines" Pouilly Fumé, Loire, France 2023 (ve) £65.00

Aromas: Citrus fruits, mandarin, 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, France 2022 £68.00

Aromas: Peach, apricot, ripe citrus, and smooth buttery notes

Character: Elegant with juicy acidity and complexity from 60% ageing in oak barrels, giving a generous well rounded mouthfeel.

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 2023 £52.00

Aromas: Dark cherry, dried fruit, red fruits, dried herbs, vanilla spice, and a touch of chocolate

Character: Fresh drinkability with added complexity from the inclusion of Amarone in the blend

Suggestions: 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) £54.00

Aromas: Ripe starwberry and cherry with citrus zest and sweet oak spice

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

Suggestions: Grilled lamb, roast chicken, pasta and tomato based dishes

ABV: 12.5%

Château du Moulin Rouge, Haut-Médoc, Bordeaux, France, 2018 £56.00

Aromas: Blackcurrant, dark cherry and black pepper with vanilla, cedar, and a hint of tobacco showing well integrated oak aromas.

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

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

ABV: 14%

Nardi Viticoltori, Chianti Classico DOCG, Tuscany, Italy, 2021 (ve) £58.00

Aromas: Ripe cherry, raspberry, light floral tones, gentle spice, and earthy notes

Character: Elegant and approachable with soft tannins, good balance, and classic Chianti freshness and depth

Suggestions: Excellent with grilled meats, tomato-based pasta dishes and roasted poultry

ABV: 13.5%

Vacqueryras, Chateau des Rocques, Rhone, France 2020 (ve) £60.00

Aromas: Plum, cassis and garrigue notes underpinned by a smoky minerality and a long peppery finish

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

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

ABV: 14.5%

Miguel Merino, Vitola Rioja Reserva, Rioja, Spain 2018 £70.00

Aromas: Ripe red fruits, dried red fruits, vanilla, black pepper, tobacco, and sweet spice

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 £72.00

Aromas: Cherry, redcurrant, raspberry, dried herbs, clove, black pepper and savoury spice

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

£9.25

Price per mocktail, minimum order of 15 mocktails

Limon-non-cello - <0.5%

Oddbird Blanc de Blanc, Fresh Lemon Juice, Simple Syrup, Soda

I Beg Your Garden - 0%

Seedlip Garden 108, Apple Juice, Cucumber Juice, Lemon Juice, Sugar Syrup, Elderflower Tonic

Pentire Sunset Spritz - 0%

Infused with Blood Orange, Sea Rosemary and Oakwood, with light Tonic, Bay Leaf, Orange Garnish

Pentire Chilli Margarita - 0%

Pentire Adrift, Agave, Fresh Lime Juice, Chilli Syrup and a Tajín and Lime Garnish

COCKTAILS, per glass (bar service only)

£12.50

Price per cocktail, minimum order of 30 cocktails

Classic Spritz

Made with a choice of Limoncello, Aperol, Select or Campari with DOC Prosecco and Soda Water

Negroni

London Dry Gin, Sweet Vermouth, Campari, Orange

Lychee Love

Doghouse Distillery Vodka, Lychee Juice, Lychee Liqueur, Coconut Syrup, Lime Juice

Temple Margarita

Silver Tequila, Orange Liqueur, Lime Juice, Salt

Temple Spiced Margarita

Jalapeno infused Silver Tequila, organic Agave Syrup, Fresh Lime Juice, Sea Salt

Passion Fruit Daiquiri

White Rum, Passion Fruit Juice, Lime Juice, Passion Fruit Syrup

Rum Old Fashioned

Market Row Rum from Brixton Distillery infused with Cardamom, Bitters and Sugar

(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.

All prices quoted are exclusive of VAT and subject to change.



PREMIUM BAR EXPERIENCES

Elevate your event with our two hour, 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. Low and no alcohol options available on request.

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, Select, Aperol, Campari, Hugo,
- Pentire Coastal Mocktail, Lim-non-cello
- Mocktail



COCKTAIL BAR £60.00

Maximum three cocktails per bar

- Margarita (Spiced & Classic), Lychee Love,
- Negroni, Pimms, Classic Spritz,
- Rum Old Fashioned, Spiced Negroni



Minimum of 100 persons, per bar.

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BEERS

Peroni (330ml)	£5.50
Modelo Especial (355ml)	£6.25
Peroni 0% (330ml)	£5.00
Lucky Saint Unfiltered Lager 0.5% (330ml)	£4.00

CRAFT BEERS

We work with Anspach & Hobday, a leading London brewery based in Bermondsey. If you'd like to feature their beers at your event, please speak with your Event Manager

DIGESTIVES - by the glass (50ml per serving)

Courvoisier VS (70cl)	£8.00
Armagnac (70cl)	£8.00

SHERRY

Bodegas Juan Victor Manzanilla NV (75cl) - 15% ABV	£47.00
Hildago Amontillado Napoleon NV (50cl) - 17.5% ABV	£47.00

PORT

Dow's Fine Ruby Port	£45.00
Quinta Fine Reserve Ruby Port	£55.00
<i>By the glass</i>	£6.00

SPIRITS

All spirits are served as a 25ml measure

Absolut Vodka	£5.50
Grey Goose	£7.00
Bombay Sapphire	£5.50
Hendrick's Gin	£5.50
Roku Gin	£5.50
Chase Gin	£5.50
Bacardi Carta Blanca	£5.50
Captain Morgan Spice Gold Rum	£5.50
Jack Daniel's	£5.50
Glenfiddich Whisky	£7.00
Laphroaig 10 Year Old	£7.00

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

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

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SOFT DRINKS

Mixers (200ml) £3.75

Fever-Tree Tonic Water
Fever-Tree Diet Tonic Water
Fever-Tree Soda Water
Fever-Tree Lemonade
Fever-Tree Ginger Ale
Fever-Tree Elderflower Tonic

Carbonated Soft Drinks £4.00

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

Water

Filtered Still and Sparkling Water (750ml) £3.45
Bottled Still and Sparkling Mineral Water (330ml) £1.95
Bottled Still and Sparkling Mineral Water (750ml) £4.75

Juices

Organic Apple and Summer Berries Juice (750ml) £9.00
Organic Lemon Refresher Juice (750ml) £9.00
Organic Rhubarb Refresher Juice (750ml) £9.00
Elderflower Cordial with Sparkling Water (per litre) £8.50
Apple Juice (per litre) £8.50
Orange Juice (per litre) £8.50
Cranberry Juice (per litre) £8.50

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



CONTACT US



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