

THE HONOURABLE SOCIETY OF

THE INNER TEMPLE

FESTIVE DINING

30th November- 21st December

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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

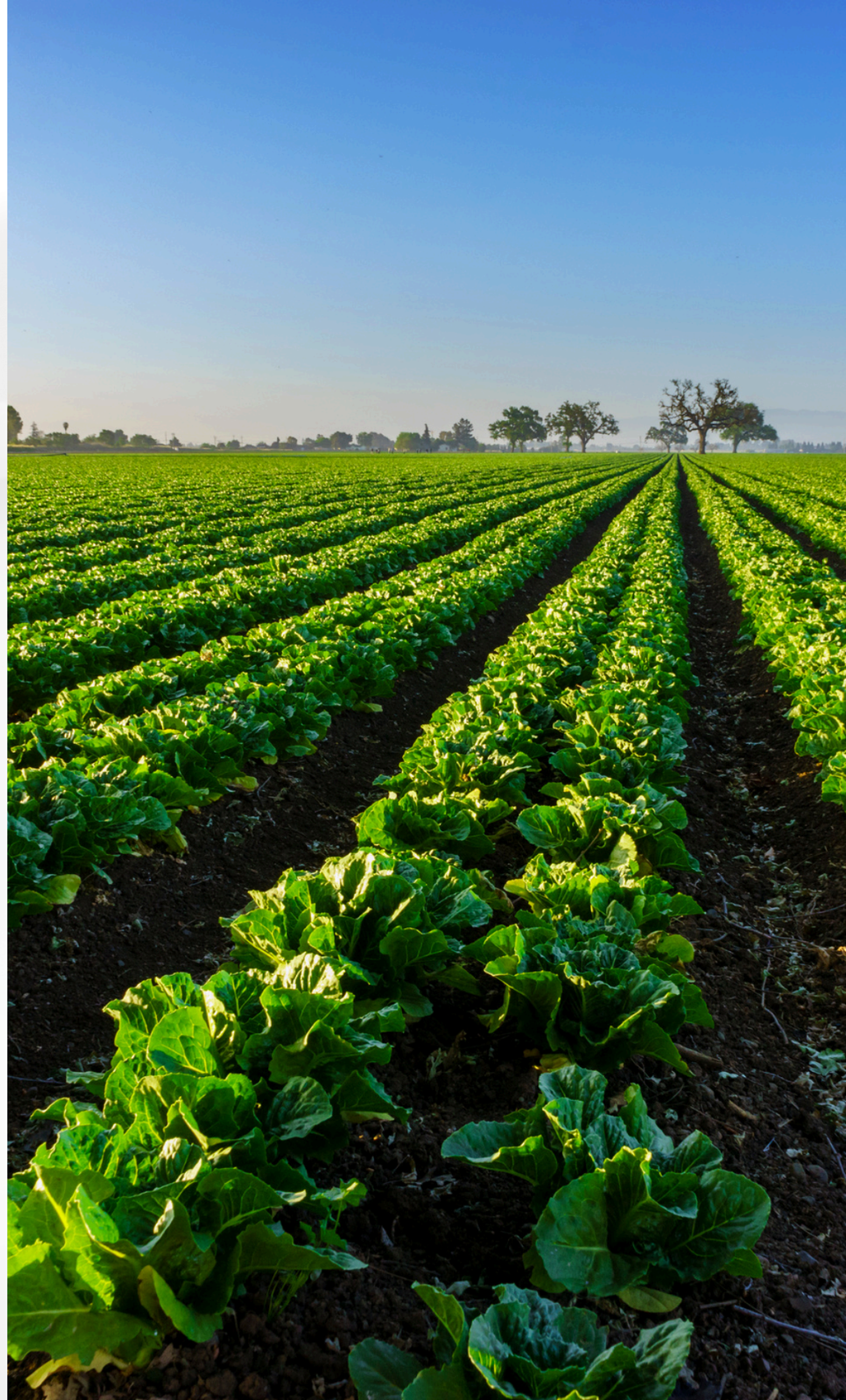
The Inner Temple is committed to raising the bar on sourcing standards across all elements of our operation. We focus on reducing emissions, using plant-based and locally sourced ingredients, and ensuring ethical supply chains. Our pledge includes reducing the carbon impact of our signature dishes, sourcing 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

SUSTAINABILITY PLEDGES 2026

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 it's 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 CO_2 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.

FESTIVE CANAPÉS

Selection of hot and cold Canapés:

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

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

HOT CANAPÉS

VEGETARIAN

- Wild Mushroom, Chive and Hollandaise Tarts (v)
- Mini Potato Basket, Miso-Roasted Parsnip, Black Garlic, Hazelnut (ve)
- Roast Delica Pumpkin Soup Shot, Clementine, Sage Oil (ve)
- Croxton Manor Mac 'n' Cheese Croquette, Quince & English Mustard Gel (v)

FISH

- Tiger Prawn, Black Sesame Toast, Chilli Jam, Lemon Gel
- Market Fish and Mushy Peas Fishcake, Caper Aioli, Bronze Fennel

MEAT

- Mini Turkey Kiev, Sage and Onion, Cranberry and Balsamic Gel
- Mini Yorkshire Pudding, Pulled Roast Beef, Caramelised Onions, Gravy, Stilton Crumb
- Glazed Pigs in Blanket, Turkey Gravy Mayonnaise



(v) denotes vegetarian dish. (ve) denotes vegan dish. (ho) denotes healthy option. (*) denotes contains alcohol. (gfa) denotes gluten free available on request.
If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.
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.

COLD CANAPÉS

VEGETARIAN

- Brie, Basil and Cranberry, Beetroot Shortbread (v)
- Honey Parsnip, Thyme and Carrot, Vegan Bread
- Asparagus Christmas Tree, Shortbread (v)

FISH

- Smoked Salmon and Cream Cheese Roulade, Brown Bread
- Smoked ChalkStream Trout on Toast, Lemon and Lime Zest

MEAT

- Parma Ham, Wensleydale and Fig
- Roast Turkey, Chestnuts and Cranberry Blinis

DESSERT CANAPÉS

- Mini Mince Pies (gfa, vegan option available on request)
- Morello Cherry Brownie (v)
- White Chocolate and Praline Truffle



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FESTIVE 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
Three Canapés and three Bowl Food items £47.00

SERVED HOT

VEGETARIAN

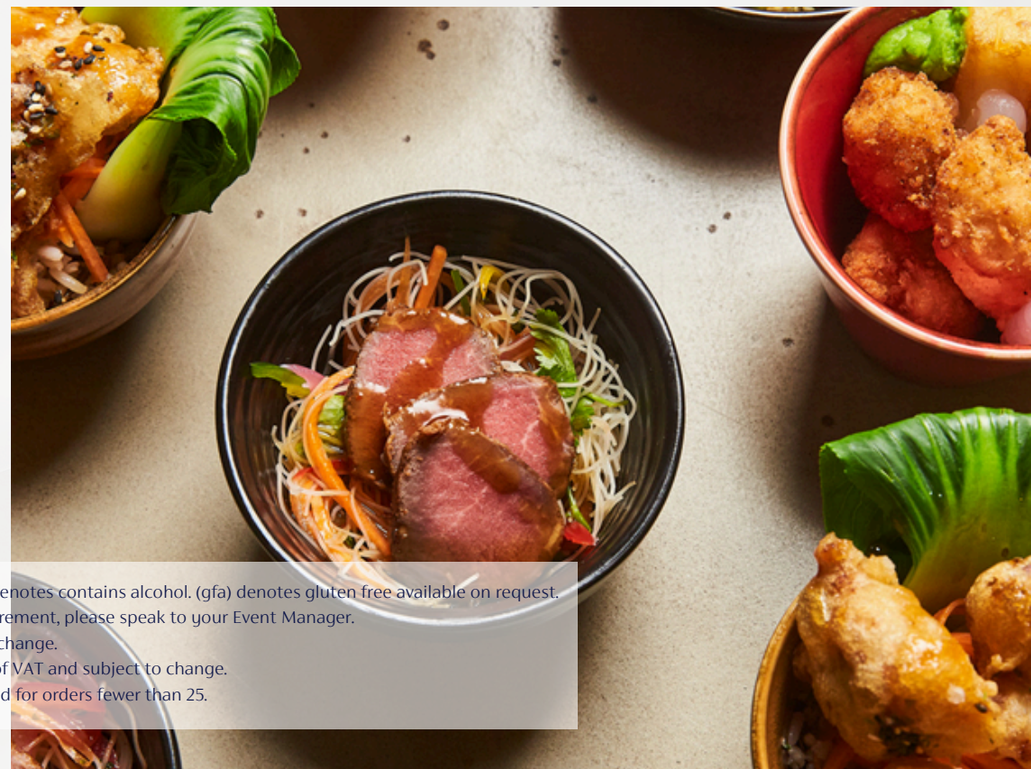
- Cauliflower Buffalo Wings, Salt and Vinegar Parmentier Potatoes, Fermented Mango and Habanero Sauce (ve)
- Gnocchi, Gorgonzola Cream, Sweet Chilli Walnuts, Tenderstem Broccoli (v)

FISH

- Pan-Fried Loch Duart Salmon, Saffron Orzotto, Wilted Heritage Kale, Yuzu Gel
- Lightly Cured ChalkStream Trout, Potato Terrine, Celeriac Purée, Sprouting Broccoli, Dill and Prosecco Velouté
- Smoked Haddock, Cod and Spinach Fish Pie, Wookey Hole Cheddar and Parsley Mash

MEAT

- Mini Roast Norfolk Bronze Turkey Dinner - Cocotte Potato, Pigs in Blanket, Shredded Sprouts, Honey Glazed Piccolo Parsnips, Cranberry and Balsamic Gravy (gfa)
- Tandoori Chicken Croquette, Saffron Pilau Rice, Sautéed Okra, Masala and Tamarind Sauce
- Smoked Telford Beef Fillet Stroganoff, King Oyster Mushroom, Wild Rice, Dill Pickle Fritter



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SERVED COLD

VEGETARIAN

- Whipped Truffle Goats Cheese, Pickled Artichoke, King Oyster Mushroom, Toasted Hazelnuts, Seeded Cracker (v)

FISH

- ‘London Smoke & Cure’ Smoked Salmon, Salted Cucumber, Pickled Beetroot, Remoulade, Lemon and Dill Dressing

MEAT

- Sladesdown Free Range Chicken and Spiced Apricot Terrine, Chicken Butter Brioche, Sweet and Sour Onion, Micro Fennel

DESSERT

- Panettone Bread and Butter Pudding, Hot Chocolate Orange Custard (v)
- Christmas Pudding Brandy Sauce* (gfa, alcohol free and vegan options available on request)
- Milk Chocolate and Raspberry Roulade (gfa)
- Custard Tart, Mulled Wine Poached Pears* (v, gfa, alcohol free available on request)



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FESTIVE FINE DINING

Your chosen menu will be the same for all guests. £75.50
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

- Whipped Truffle Goats Cheese, Pickled Artichoke, King Oyster Mushroom, Toasted Hazelnuts, Seeded Cracker (v)

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

- Baked Heritage Carrots, Kohl Rabi Slaw, Whipped Vegan Cream, Game Chips, Aged Balsamic (ve, gf)

La Brune, The Valley Pinot Noir, Elgin Valley, South Africa 2024
or
Picpoul de Pinet, Terre d'Éole, Languedoc, 2025 (ve)

- Sladesdown Free Range Chicken and Spiced Apricot Terrine, Chicken Butter Brioche, Winter Fruit Chutney

Chardonnay 'Bon Vallon', De Wetshof Estate, Robertson Valley, South Africa 2024

- Atlantic Prawn Cocktail, Baby Gem Lettuce, Exmoor Caviar, Pumpernickel Bread

Chiaretto di Bardolino Rosato Organic, Gorgo, Veneto, Italy 2025 (ve)

MAIN COURSE

- Beetroot Wellington, Hasselback Potato, Pumpkin Purée, Tenderstem Broccoli, Spinach, Vegan Red Wine Jus* (ve)

Sidewood Shiraz, Adelaide Hills, Austrae, The Valley Pinot Noir, Elgin Valley, South Africa 2022

- ChalkStream Trout, Dauphinoise Winter Vegetables, Celeriac Purée, Sprouting Broccoli, Wilted Spinach, Truffle Velouté *

Sauvignon Blanc, Domaine Cailbourdin "Les Racines" Pouilly Fume, Loire, France 2023

- Smoked Suffolk Roast Turkey Ballantine, Goose Fat Chateau Potatoes, Pigs in Blanket, Honey and Nigella Seed Roasted Carrot and Parsnips, Balsamic Braised Red Cabbage, Sautéed Sprouts and Chestnuts, Port, Cranberry and Sage Pan Gravy* (non alcoholic, gfa option available on request)

Chardonnay, Domaine Sève, Pouilly Fuissé Terroirs, Burgundy, France 2023
or
Nardi Viticoltori, Chianti Classico DOCG, Tuscany, Italy, 2022 (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

- Port and Brandy Aged Christmas Pudding, Mincemeat Strudel and Nutmeg and Brandy Custard* (non alcoholic, gfa, vegan option available on request)
- 'Island Chocolates' Dark Chocolate Roulade, Black Forest Cherry Compote* (gf, v) (non alcoholic option available on request)
- Panettone Brioche Bread and Butter Pudding, Bitter Orange, Hot Chocolate Custard (v)
- Dulce De Leche and Bailey's Crème Brûlée, with Stem Ginger and Clotted Cream Sable* (v, gfa)

Coffee and Mini Mince Pies (gfa)

UPGRADE OPTIONS

AMUSE-BOUCHE £6.50

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

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

PORT PAIRING £6.00

- 75ml pairing

Quinta Silveira, Reserve Ruby Port, Douro, Portugal



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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 crispfinish
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 Tajín 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



(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.

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, 2025 (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, 2025 (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, 2025 (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 2025 (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, 2024 (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, 2025 (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, 2022 (ve) — £49.00
Aromas: Blackberry, cherry, violet florals and smokey 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, 2024 (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 2023 — £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 2024 (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, 2022 (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 Challonaise, 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



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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 Napolean NV (50cl) - 17.5% ABV	£47.00

PORT

Dow's Fine Ruby Port	£45.00
Quinta Fine Reserve Ruby Port	£55.00
By the glass	£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

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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 Sparking 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



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