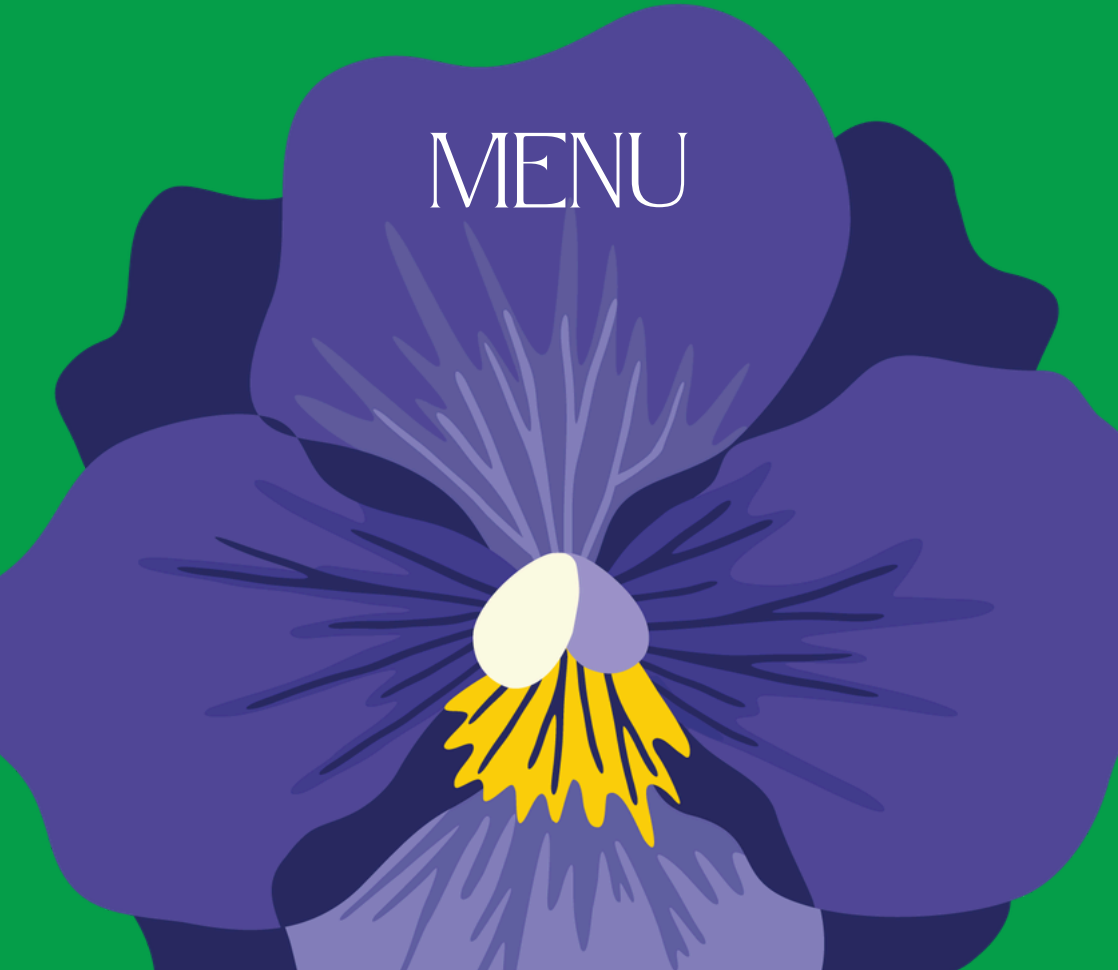


THE GARDEN ROOM

— AT MIDDLE TEMPLE —



MENU

MEALS & LIGHT BITES

Breakfast **From £5.95**

Tempting selection of morning favourites

Sandwiches **From £5.95**

Freshly made with savoury fillings

Bakery **From £2.70**

Delicious range of fresh pastries and
sweet treats

Fresh from Deli **From £4.70**

Selection of items, including vegan &
vegetarian options

SALADS

Side Salad **£2.70**

Small salad **£4.80**

Large Salad **£7.30**

Large Salad with Deli Item **£12.90**



DRINKS

HOT

Calories are based on semi-skimmed milk

	Small	Large
Espresso (3kcal, 6kcal)	£2.10	£2.50
Cortado (35kcal)		£2.80
Americano (5kcal, 9kcal)	£2.80	£3.20
Cappuccino (98kcal, 124kcal)	£3.00	£3.65
Latte (137kcal, 176kcal)	£3.00	£3.65
Matcha Latte (192kcal, 384kcal)	£3.65	£4.25
Spiced Chai Latte (350kcal, 700kcal)	£3.65	£4.25
Flat White (135kcal, 169kcal)	£2.90	
Macchiato (137kcal, 176kcal)	£2.40	£2.80
Mocha (185kcal, 237kcal)	£3.20	£3.85
Hot Chocolate (231kcal, 278kcal)	£3.65	£4.25
Cup of Tea (1kcal)		£2.40
Pot of Tea (3kcal)		£3.75
Extra Espresso Shot (3kcal)		£0.60
Syrup (49kcal per 15ml)		£0.60
Milk Alternative (6kcal per 15ml)		£0.60

SOFT

Bottlegreen Presse	£3.75
Elderflower	
Elderflower & Pomegranate	
Raspberry Lemonade	
Kingsdown Water	£2.20
Still 33cl	
Sparkling 33cl	
Coke	£2.70
Diet Coke	£2.60
Folkington's	£5.00
Selection of still & sparkling flavours	
Lo Bros Kombucha	£4.15
Low Sugar Ginger & Lemon	
Low Sugar Passionfruit	



WHISKY

	25ml	50ml
Jack Daniels	£3.50	£6.30
Jameson	£3.50	£6.30
Glenfiddich	£5.00	£9.50
Auchentoshan	£7.20	
Macallan	£8.50	
Armagnac VSOP Tariquet 4%	£5.00	£9.50
Martell VS	£4.30	£8.50

VODKA

	25ml	50ml
Grey Goose	£4.30	£8.50
Broken Clock	£5.00	£9.50
Smirnoff Red	£3.20	£6.30

GIN

	25ml	50ml
Hendricks	£4.30	£8.50
Whitley Neill Blood Orange	£4.30	£8.50
Gordons	£3.20	£6.30
Sipsmith	£4.30	£8.50

TEQUILA

	25ml	50ml
Blue Agave	£3.20	£6.30

RUM

	25ml	50ml
Bacardi Carta Blanca	£3.20	£6.30
Kraken Spiced Rum	£4.30	£8.50

APERITIFS

	25ml	50ml
Amaretto Disaronno	£3.20	£6.30
Aperol		£11.50
Tia Maria	£3.20	£6.30
Cointreau	£3.20	£6.30
Martini Dry		£5.00
Pimms	£3.50	£11.00
Jug of Pimms	£30.00	

BEERS

Harbour Pilsner	£5.00
Harbour IPA	£5.00
Whitstable Bay Organic Ale	£5.00
Aspall Cider	£5.00
Peroni	£5.00
Moretti	£5.00
Lucky Saint Alcohol Free	£4.00





CHAMPAGNE

Gosset Champagne Extra Brut,
Champagne, France

Bottle

£48.50

PROSECCO

Amori Prosecco Spumante NV, Veneto, Italy

Bottle

£25.00

**125ml
glass**

£6.00

ROSÉ WINE

2021 Pato Torrente Cabernet Rosé, Valle
Central, Chile

Bottle

£25.00

**125ml
glass**

£6.00

**175ml
glass**

£8.50

**250ml
glass**

£12.00

2023 Domaine Coussin, La Croix Du Prieur
Rosé, Côtes de Provence, France

£28.00

WHITE WINE

Middle Temple Bordeaux Blanc, Bordeaux,
France

Bottle

£23.00

**125ml
glass**

£5.00

**175ml
glass**

£7.50

**250ml
glass**

£10.00

2024 Amanti Del Vino, Pinot Grigio, Sicily,
Italy

£25.00

£6.00

£8.50

£12.00

2024 Caccia al Piano, Le Bozze Vermentino,
Tuscany, Italy

£26.00

2022 Diego Conterno, Langhe Nascetta,
Piedmont, Italy

£28.00

2021 Jean-Luc Colombo, Côtes du Rhône La
Redonne Blanc, Rhone, France

£29.00

2024 Jean-Luc Colombo, Les Girelles, Picpoul
de Pinet, Languedoc-Roussillon, France

£32.00

2024 Louis Latour, Mâcon-Lugny Les
Genévriers, Burgundy, France

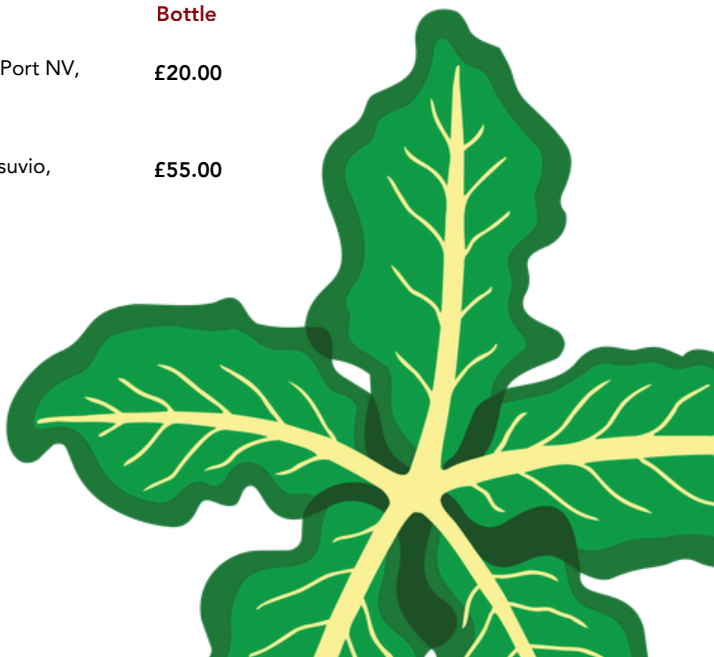
£36.00

RED WINE

	Bottle	125ml glass	175ml glass	250ml glass
Middle Temple Claret, Bordeaux, France	£23.00	£5.00	£7.50	£10.00
2022 Cramele Reçaş, Lautarul Pinot Noir, Banat, Romania	£25.00	£6.00	£8.50	£12.00
2020 Domaine De La Grosse Pierre, Chiroubles 'La Grosse Pierre', Burgundy, France	£26.00			
2017 Domaine Faiveley, Mercurey La Framboisière, Burgundy, France	£44.00			
2010 Château Lafon-Rochet, Saint- Estèphe, Bordeaux, France	£48.00			
2013 Comte Armand, Auxey-Duresses 1er Cru, Burgundy, France	£51.00			
2013 Domaine Dujac Fils et Père, Chambolle-Musigny, Burgundy, France	£76.00			

PORT WINE

	Bottle
Middle Temple Finest Reserve Port NV, Douro, Portugal	£20.00
2005 Symington, Quinta do Vesuvio, Douro, Portugal	£55.00



MENU & ALLERGEN INFORMATION

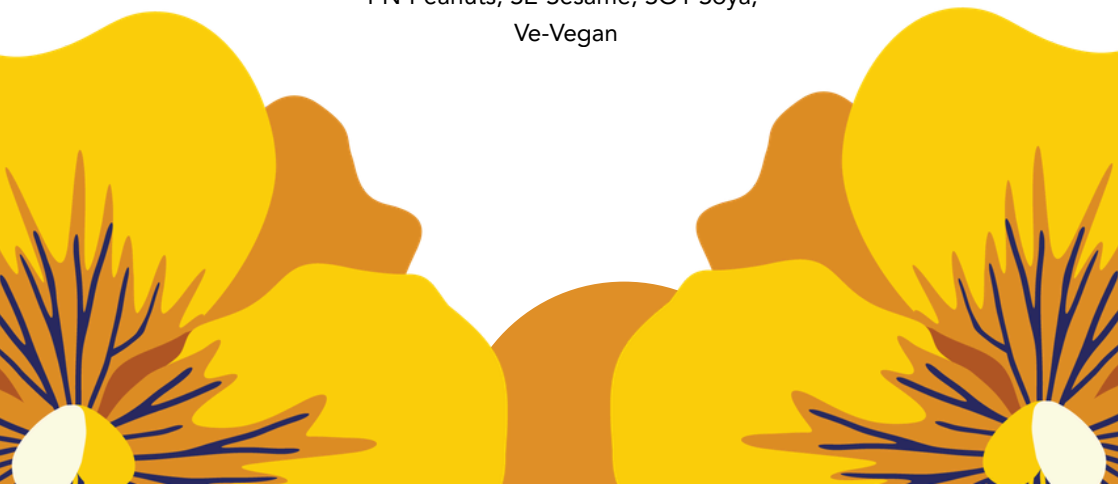
Graysons is the catering company at The Honourable Society of the Middle Temple. Please note that recipes may change at short notice due to unforeseen circumstances such as supplier availability or product specification changes. This may affect allergens listed for individual dishes.

Food may contain, or come into contact with, common allergens including dairy, eggs, wheat (gluten), soy, peanuts, tree nuts, fish and shellfish. While we take all reasonable steps to minimise the risk of cross-contamination, we cannot guarantee the complete absence of allergens. Please also note that fish dishes may contain bones.

If you have a food allergy or special dietary requirement, please inform a member of the Graysons catering team.

ALLERGENS:

GL-Cereals containing Gluten,
MI-Milk Milk Products, SO2-Sulphites,
MU-Mustard, CE-Celery and Celeriac,
CR-Crustaceans, FI-Fish, EG- Eggs,
LU-Lupin, MO-Molluscs, NU-Nuts,
PN-Peanuts, SE-Sesame, SOY-Soya,
Ve-Vegan





THE HONOURABLE SOCIETY OF THE
MIDDLE TEMPLE

Venue Hire at Middle Temple

Host your next event at The Honourable Society of the Middle Temple and let our expert team craft a flawless experience, from elegant drinks receptions and summer garden parties to lavish seated dinners.



For more information, please
contact the sales team on
events@middletemple.org.uk



