



*Thomas Lord*  
1755-1832

**LORD'S TAVERN**

## THOMAS LORD

1755 - 1832

In 1787 a group of noblemen of the White Conduit Club in Islington, seeking a more private setting for their cricket, and one closer to the West End, approached Thomas Lord, a bowler with White Conduit CC, and asked him to set up a new ground. An ambitious entrepreneur, Lord was encouraged by Lord Winchilsea to lease a ground on Dorset Fields in Marylebone - the site of the modern Dorset Square. He staged his first match - Middlesex versus Essex - on 31st May 1787. Thus the Marylebone Cricket Club was formed. A year later, it laid down a Code of Laws, which were adopted throughout the game. MCC today remains the custodian and arbiter of Laws relating to cricket around the world.

Thomas Lord was an ambitious Yorkshireman who had come to London to remake the family fortune lost during the Jacobite Rebellion. He was an astute businessman who, in addition to working at the White Conduit Club, also ran a successful wine merchant's business. He was a capable cricketer but it was his business instinct that really recommended him to the gentlemen of the White Conduit. His new ground quickly proved popular and the newly formed MCC attracted the cream of society to its ranks. As well as staging big cricket matches, often the subject of massive wagers, a variety of other events were staged there, all of which helped to make Lord's Ground profitable. And anyone entering the ground had to pass through Lord's wine shop.

But by 1809 an expiring lease and rising rents were causing Lord to look elsewhere. A new ground was secured on the Eyre Estate in St John's Wood and for two years there were two Lord's grounds in operation. In 1811, Dorset Square was finally vacated and MCC moved lock, stock, barrel and turf to the new ground. But it did not prove a popular move. The location suffered from many disadvantages; it was too remote and lacked atmosphere. When Lord opened up a Tavern in the lodge, it produced an immediate protest from his landlord.

Lord was probably more relieved than disturbed when he learned in 1812 that Parliament had directed that the new Regent's Canal would cut straight through his ground. Pocketing £4000 in compensation he accepted the Eyre Estate's offer of a new site for the third, and current, Lord's Ground. The first match at the present site took place in 1814, but it might not have been the final move for MCC if Lord had had his way: in 1825 the 70 year-old Lord, ever the entrepreneur, announced that the Eyre Estate had given him permission to develop houses on the ground, leaving only 150 square yards for cricket. William Ward, cricketer and director of the Bank of England, promptly bought out Lord's interest in the ground for £5000. Lord's long association with MCC was over, but his ground at least would live on.

## CHAMPAGNE

	Glass	Bottle
MCC House NV Champagne – Reims <i>Award winning from the House of Gardet showing citrus crispness combined with a biscuit and nutty complexity.</i>	£7.50	£45.00
Veuve Clicquot NV Yellow Label – Reims <i>Well structured palate with balanced acidity and toasty, citrus flavours.</i>		£67.50
Veuve Clicquot NV Rosé – Reims <i>Expressive, vibrant rosé Champagne with elegant notes of spice and wild berries.</i>		£78.00

## WHITE WINE

### LIGHT & CRISP WHITES

	125ml	175ml	250ml	Bottle
La Picoutine Ugni Blanc/Colombard, 2010 – France <i>Fresh floral notes with a clean, zesty finish.</i>	£3.20	£4.10	£5.60	£16.50
Castillo Viento Rioja Blanco, 2010 – Spain <i>Soft lemon and peach fruit with citrus flavours and nose of delicate white flowers.</i>		£5.10	£7.10	£21.00
Stellenrust Fairtrade Chenin Blanc, 2010 – South Africa <i>The Cape's premier fairtrade producer has created a fresh yet honeyed wine with peach and camomile.</i>		£5.30	£7.40	£22.00
MCC Sauvignon Blanc, 2009 – New Zealand <i>This varietally expressive Sauvignon Blanc shows gooseberry aromas along with a subtle pineapple lift, a long finish with dry citrus notes.</i>		£5.80	£8.10	£24.00
Sancerre La Côte Blanche, Domaine Eric Louis, 2010 – France <i>Lemon acidity, crisp minerality and classic herbaceous nose with an easy drinking, approachable style.</i>				£30.00

### AROMATIC WHITE

Viognier Vin de Pays d'Oc Ceps du Sud, 2009 – France <i>Spicy, floral, peach nose with subtle apricot notes and a long, delicate finish.</i>	£4.70	£6.60	£19.50
---	-------	-------	--------

### FULLER BODIED & FRUITY WHITE

Chablis Terroirs de Chablis Patrick Piuze, 2009 – France <i>The rising star of Chablis takes the oldest vines in optimum condition and vinifies them with skill and panache.</i>			£38.50
---	--	--	--------

## RED WINE

### LIGHT & FRUITY REDS

	125ml	175ml	250ml	Bottle
La Picoutine Carignan/Grenache, 2010 – France <i>Crunchy blackberry fruits and a twist of spice aligned with extremely soft tannins.</i>	£3.20	£4.10	£5.60	£16.50
Pinot Noir de l'Hospitalet, Château Hospitalet, 2009 – France <i>Violets, black cherry and a hint of smokiness with an elegant light finish.</i>	£5.30	£7.40	£22.00	

### MEDIUM BODIED & SPICY REDS

Argento Selección Malbec, 2010 – Argentina <i>Rich, complex aromatics of black fruit and spice aligned with super soft, velvet tannins.</i>	£4.70	£6.60	£19.50	
Delicato Family Vineyards Old Vine Zinfandel, 2008 – USA <i>This dynamic wine is supple, smooth and full of ripe fruit with characteristics of liquorice, toast and spicy oak.</i>	£5.60	£7.70	£23.00	
MCC Rioja Reserva, 2007 – Spain <i>Tempranillo / Mazuelo blend from Vinos Altos, Redcurrants and blackberry fruit flavours with a smooth, elegant finish.</i>	£5.80	£8.10	£24.00	
Chianti Ceppaiano, 2010 – Italy <i>Sangiovese grapes make this delicious Chianti exude wonderful cherry, violet and earth notes, with a long soft, fruity finish.</i>				£25.00

### FULL BODIED & STRUCTURED REDS

Crozes Hermitage Domaine du Colombier, 2007 – France <i>Vibrant Rhone Valley, with mulberry, blueberry, black pepper flavours and great balance.</i>				£38.50
---	--	--	--	--------

## ROSE

Rosé de l'Hospitalet Château Hospitalet – France <i>Pale salmon in colour, this Languedoc rosé shows superb ripe strawberry fruit with a fresh, dry finish.</i>	£5.60	£7.70	£23.00	
--	-------	-------	--------	--

## SPIRITS

Jose Cuervo Gold	25ml	£2.40
Archers Peach Schnapps	25ml	£2.40
Martini Dry	50ml	£2.40
Martini Sweet	50ml	£2.40
Southern Comfort	25ml	£2.50
Campari	25ml	£2.50
Gordon's Gin	25ml	£2.40
Bombay Sapphire Gin	25ml	£2.60
Sambucca – Black or White	25ml	£2.60
Smirnoff Red Label Vodka	25ml	£2.40
Bacardi	25ml	£2.40
Grey Goose Vodka	25ml	£2.80
Havana Club 7 Year old Gold Rum	25ml	£2.60
Pimm's No.1	Small	£5.00
Pimm's No.1	Large	£10.00
Pimm's No.1	Jug	£20.00

## WHISKY & BOURBON

### BLENDDED

Bell's Original Whisky	25ml	£2.40
Chivas Regal Whisky	25ml	£2.60
Johnnie Walker Black Label	25ml	£3.50

### IRISH

Jameson	25ml	£2.40
---------	------	-------

### BOURBON

Jack Daniels	25ml	£2.40
--------------	------	-------

## SINGLE MALT

Laphroaig 10 year	25ml	£4.40
Craggammore 12 year	25ml	£4.40
Glenmorangie 10 year	25ml	£4.40
Highland Park 12 year	25ml	£4.40
Dalwhinnie 15 year	25ml	£4.40
Lagavulin 16 year	25ml	£5.00

## DIGESTIVES

### ARMAGNAC

Armagnac VSOP	25ml	£4.00
---------------	------	-------

### COGNAC

Courvoisier VS	25ml	£3.30
Remy Martin VSOP	25ml	£4.00

### CALVADOS

Chateau de Breuil P D'Auge	25ml	£3.80
----------------------------	------	-------

## LIQUEURS

Amaretto Disaronno	25ml	£2.80
Baileys	25ml	£2.80
Cointreau	25ml	£2.80
Kahlua	25ml	£2.80
Malibu	25ml	£2.80
Grand Marnier	25ml	£3.10
Jägermeister	25ml	£3.80

## PORT & SHERRY

Harveys Bristol Cream	50ml	£3.10
Harvey Amontillado Med	50ml	£3.10
Tio Pepe	50ml	£3.10
MCC Davy's Fine Ruby Port	50ml	£2.50

## COCKTAILS

### ALCOHOLIC

Bloody Mary <i>vodka, lemon juice, Worcestershire sauce, tabasco, fresh horseradish, celery salt and tomato juice</i>		£5.00
Bramble <i>gin, lemon juice, sugar syrup and crème de mûre</i>		£6.50
Caipirinha <i>lime, sugar and Cachaça</i>		£6.50
Martini <i>gin, vermouth, lemon and olive</i>		£6.50
Mojito <i>white rum, mint, sugar, lime and soda water</i>		£6.50
Champagne Cocktail <i>champagne, Angostura bitters, sugar and cognac</i>		£10.00
The Hatfield ( <i>subject to availability</i> ) <i>Named after a refreshing drink, which was enjoyed during luncheon intervals at Lord's until the mid-1950s. Carefully blended with Medoc, Port, various Brandies and Chartreuse, topped with ginger beer and served over plenty of ice.</i>	Jug only	£15.00

### NON-ALCOHOLIC COCKTAILS

Virgin Mary <i>lemon juice, Worcestershire sauce, tabasco, fresh horseradish, celery salt and tomato juice</i>		£3.00
---	--	-------

## DRAUGHT BEERS & CIDER

		<i>Half</i>	<i>Pint</i>
Marston's Pedigree	4.5%	£1.90	£3.80
Marston's EPA	3.6%	£1.70	£3.40
Ringwood Boondoggle	4.0%	£1.70	£3.40
Fosters	4.0%	£1.80	£3.60
Peroni	5.1%	£2.30	£4.60
Marston's Oyster Stout	4.5%	£2.00	£4.00
Strongbow	4.5%	£1.90	£3.80

## BOTTLED BEERS & CIDER

Beck's Blue	N/A	275ml	£3.20
Sol	4.4%	330ml	£3.60
Stella	5.0%	330ml	£3.80
Budvar	5.0%	330ml	£4.00
Bulmers Original	4.5%	568ml	£4.60
Bulmers Pear	4.5%	568ml	£4.60
Addlestons	5.0%	500ml	£5.50

## SOFT DRINKS AND MIXERS

	<i>ml</i>	<i>Half</i>	<i>Pint</i>
Apple Juice		£1.20	£2.00
Cranberry Juice		£1.20	£2.00
Pineapple Juice		£1.20	£2.00
Orange Juice		£1.20	£2.00
Fresh Orange Juice		£1.50	£3.00
Lemonade		£1.20	£2.00
Red Bull	250ml		£2.20
Pepsi Cola	200ml		£1.60
Diet Pepsi Cola	200ml		£1.60

Tonic Water	160ml	£1.40
Slimline Tonic	160ml	£1.40
Soda Water	160ml	£1.40
Ginger Ale	160ml	£1.40
Bitter Lemon	160ml	£1.40
Ginger Beer	160ml	£1.50
Tomato Juice	160ml	£1.60

## MINERAL WATER

Hildon Still	750ml	£4.00
Hildon Still	330ml	£1.80
Hildon Sparkling	750ml	£4.00
Hildon Sparkling	330ml	£1.80

## HOT BEVERAGES

Hot Chocolate		£2.40
---------------	--	-------

### TEAS

English Breakfast		£2.00
Earl Grey		£2.00
Herbal Infusions		£2.00

### COFFEE

Filtered Coffee		£2.20
Espresso	<i>Single</i>	£1.40
Espresso	<i>Double</i>	£1.80
Cappuccino		£2.60
Latte		£2.60
Mocha		£2.60
Americano		£2.00
Macchiato		£1.80
Hot Toddy		£4.60
Liqueur Coffee		£4.60

# LORD'S

THE HOME OF CRICKET

Lord's Tavern	020 7616 8689	lordstavern@lords.org
Matchday Hospitality	020 7616 8598	hospitality@lords.org
Meetings & Events	020 7616 8501	events@lords.org
Lord's Tour	020 7616 8595	tours@lords.org
Lord's Shop	020 7616 8570	lordsshop@lords.org
Tickets	020 7432 1000	ticketing@lords.org
Advertising & Sponsorship	020 7616 8669	marketing@lords.org

[www.lords.org](http://www.lords.org)



KEEPING LORD'S WORLD CLASS

Marylebone Cricket Club, Lord's Ground, London, NW8 8QN