

MENU

THE LIVING ROOM *Winter Menu*

Breads & Olives	Daily bread with olive oil & balsamic vinegar		2.25	
	Freshly chopped tomato, basil & mozzarella bruschetta		2.95	
	Garlic, tomato & cheese bruschetta		2.95	
	Toasted garlic rubbed bread with sea salt & extra virgin olive oil		2.95	
	Bowl of olives with pickled garlic		2.25	
	Bowl of greek olives		2.25	
	Starters	✔ Daily homemade soup		3.45
✔ Thai vegetable & noodle soup with coconut & lime			4.95	
... with seared salmon			5.50	
✔ Woodland mushrooms sautéed in garlic & butter			4.75	
Deep fried salt & pepper squid with fresh tartar & lemon			5.45	
Mussels of the day			5.75	
Duck spring rolls with shitake salsa			5.45	
✔ Roasted leek & mushroom tarte with gorgonzola & pesto			4.95	
Spiced thai salmon fish cakes with sweet chilli			5.45	
Chicken satay sticks with peanut sauce			5.25	
✔ Potato wedges with dipping sauces			4.25	
✔ Wild mushroom risotto with gorgonzola			5.75 / 9.95	
Caesar salad			3.95 / 6.95	
Luncheon Club <small>(served daily until 7pm)</small>	Roasted fondant potato cake			
	✔ ... with artichokes, wild mushrooms & hollandaise		5.95	
	... with roast ham, brie & tomato		6.95	
	... with smoked salmon, poached egg & wilted greens		7.95	
	✔ Goats' cheese, roquette, pesto & onion marmalade toastie		5.95	
	Ham, cheese & tomato toastie		5.45	
	Roast chicken, cos lettuce, black pepper & parmesan toastie		5.95	
	Classic club sandwich		7.50	
	Smoked salmon & toasted cream cheese bagel		5.95	
	Griddled ham, eggs & chips		8.45	
	The Living Room fillet steak sandwich (also available at night. . . . if you ask nicely)		7.95	
	Salads	Chicken caesar salad		8.75
Caesar salad with soft poached egg & bacon			8.25	
French bean salad with warm potato & grilled salmon			8.95	
The Living Room house salad				
✔ ... with toasted goats' cheese & balsamic vinaigrette			7.95	
✔ ... with blue cheese pear & hazlenut			7.95	
... with roast chicken			8.75	
Home Comforts	Steak, ale & mushroom pie with chips		9.95	
	Creamy roast chicken & ham pie with colcannon mash		9.75	
	Fish & chips with mushy peas & tartar sauce		11.95	
	Classic 8oz cheese burger, tomato salsa & fries		8.95	
	... with bacon & egg		9.95	
	... with onion & mushroom		9.55	
	... with pear & gorgonzola		9.75	
	Bangers & mash		8.95	
	✔ Vegetarian bangers & mash		8.75	
12oz ribeye steak au poivre & fries		13.95		
Mains	Risotto of smoked haddock with lemon, parsley & capers		10.95	
	✔ Roast vegetable tarte with sweet balsamic & pesto		9.95	
	Grilled lamb cutlets, fondant potato & sweet onion marmalade		12.95	
	✔ Fettucine with oven roasted tomatoes, pine nuts, olives, a hint of chilli & garlic		8.75	
	... with shredded roast chicken		9.95	
	Grilled salmon with oven roasted tomatoes & colcannon mash		11.95	
	Roast chicken breast wrapped in parma ham & sage with savoy cabbage		11.95	
	Crispy duck, pancakes, cucumber, spring onion & hoi sin		14.95	
	Sea bass fillets with wilted greens, roasted red peppers & beurre blanc		13.95	
	Pan-fried veal escalope with wild mushrooms in a white wine & cream sauce		13.95	
	8oz fillet with mash		15.95	
Side Orders	Braised savoy cabbage with bacon	2.25	Baked potatoes garlic & rosemary	2.45
	Broccoli hollandaise	2.45	Colcannon mash	2.25
	French beans & parmesan	2.75	Dauphinoise potatoes	2.95
	Roast parsnips with garlic & honey	2.45	Chips	1.95
	Roquette & parmesan salad	3.75	Mixed salad	2.95
	Sweet tomato, basil & mozzarella	3.75	Peppercorn sauce	1.25
Desserts	Hot chocolate fudge cake	4.45	Cinnamon toast & vanilla ice cream	4.50
	Eton mess	4.45	Rhubarb crumble & custard	4.75
	Sticky toffee pudding	4.75	Daily cheesecake	4.25
	Belgian waffles	4.25	Fruit & cheese platter	6.95

• Brunch menu available Sundays from 12-6pm •

• THE LIVING ROOM •

WINES

Monthly House Wines

A RANGE OF TEN MONTHLY HOUSE WINES ARE AVAILABLE BY THE GLASS OR BOTTLE
ASK YOUR BARTENDER OR SERVER FOR DETAILS

Champagne	GLASS	BOTTLE
HOUSE CHAMPAGNE	5.50	30.00
VEUVE CLICQUOT YELLOW LABEL NV		45.00
VEUVE CLICQUOT YELLOW LABEL NV	MAGNUM	90.00
BOLLINGER SPECIAL CUVÉE NV		50.00
MOET BRUT IMPERIAL ROSE NV		50.00
LAURENT-PERRIER ROSÉ NV	MAGNUM	120.00
LAURENT-PERRIER ULTRA BRUT		65.00
VEUVE CLICQUOT GOLD LABEL 1995/1996		70.00
LAURENT-PERRIER GRAND SIECLE LA CUVÉE		95.00
DOM PERIGNON 1996		130.00
DOM PERIGNON 1995	MAGNUM	280.00
KRUG GRANDE CUVÉE		150.00
KRUG ROSÉ		200.00
LOUIS ROEDERER CRISTAL 1996/1997		250.00

White Wine

VALLE ANDINO CHARDONNAY chile		13.25
BERRI ESTATES COLOMBARD australia		14.25
KLEIN ZALZE BUSH VINE CHENIN BLANC south africa		15.50
CASA LA JOYA SAUVIGNON BLANC RESERVE chile		17.00
PINOT GRIGIO DELLE VENEZIE, BOLLA italy		17.95
WYNNS COONAWARRA REISLING australia		21.00
RAVENSWOOD VINTNERS BLEND CHARDONNAY california, usa		25.00
CHABLIS, PAUL DELOUX france		26.50
TERRE GINESTRA CATARRATTO, CALATRASI sicily		30.00
VILLA MARIA CLIFFORD BAY SAUVIGNON BLANC RESERVE new zealand		34.00
YARRA BURN CHARDONNAY australia		38.00
CHABLIS 1ER CRU VAUCOUPIN, J MOREAU france		45.00
BLACKSTONE SONOMA COUNTY CHARDONNAY california, usa		50.00

Red Wine

D'ISTINTO SANGIOVESE-MERLOT, CALATRASI sicily		13.25
FORTIUS TEMPRANILLO spain		14.50
SHORT MILE BAY SHIRAZ australia		16.50
COTES DU RHONE GENTILHOMME france		17.95
VERAMONTE CABERNET SAUVIGNON chile		19.50
ZEVENWACHT ESTATE PINOTAGE south africa		22.00
CHIANTI RISERVA BADIOLO, TRAMBUSTI italy		23.00
SELIAN CARIGNAN, CALATRASI tunisia		24.00
RAVENSWOOD VINTNERS BLEND ZINFANDEL california, usa		26.00
OOMOO SHIRAZ, MCLAREN VALE australia		28.00
NOBILO CABERNET-MERLOT new zealand		30.00
VILLA MARIA CELLAR SELECTION PINOT NOIR new zealand		36.00
DON JACOBO RIOJA GRAN RESERVA spain		43.00
CONNETABLE DE TALBOT, ST JULIEN, BORDEAUX france		48.00
WYNNS JOHN RIDDOCH, COONAWARRA CABERNET SAUVIGNON australia		67.00

Rosé

VENDANGE WHITE ZINFANDEL california, usa		15.50
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