

• THE LIVING ROOM W1 •

FIXED PRICED MENU 2 Courses £12.00
Lunch and Pre/Post Theatre 3 Courses £15.00

γ Sautéed portobello mushrooms
on toast, shallots and capers
Daily soup
Caesar salad, sweetcure bacon

Roast chicken *and spinach*
Grilled mackerel, *fennel and lime*
γ Poached gnocchi, *tomato stew*

Chocolate brownie
Pannacotta
Ice-cream selection

Lunch Monday to Friday – midday til 3pm
Dinner Monday to Saturday – 5.30pm til 7pm
 Monday to Saturday – 10.30pm til midnight

CHILDREN'S MENU 2 Courses £6.00
Up to 12 years old 3 Courses £7.50

Daily soup
γ Potato wedges *and dipping sauces*
γ Mozzarella, tomato and basil *bruschetta*

Roast chicken, *mash and broccoli*
Fish, chips *and peas*
γ Penne pasta, *tomato sauce*

Vanilla ice-cream
Mixed berry eton mess
Piece of fruit (*orange, apple or pear*)

AFTERNOON CREAM TEA
A pot of tea, served with two fruit scones,
clotted cream and jam £5.50

COFFEE

Filter £1.75	Café latté £1.95
Decaffeinated £1.75	Mocha £1.95
Espresso £1.75	Frappé £2.25
Double espresso £1.95	Iced coffee £2.50
Cappuccino £1.95	Iced mocha £2.50
Irish coffee £4.50	
After eight £4.50	
Baileys and drambuie £4.50	

TEA

Breakfast £1.75	Assam £1.75
Earl grey £1.75	Peppermint tea £1.75
Lady grey £1.75	Fruit infusion teas £1.75
Darjeeling £1.75	
Fresh mint tea £2.25	
Iced tea £2.25	
Rhode island iced tea £2.95 (<i>apple and honey</i>)	

November 2005

A discretionary 12.5% service charge will be added to your bill. All prices include VAT at the current rate.
γ = suitable for vegetarians, may not be suitable for vegans.
Our dishes may contain nuts, or nut traces.

General Manager Paul Tocher Head Chef Steve Collins

Reservations call Hailing Fong on 08701 66 22 25
Brunch served on Sunday – midday til 6pm
Main menu available Monday to Saturday from midday
and Sunday from 6pm

OPENING HOURS
Monday to Saturday – 10am til 1am
Sunday – 11am til midnight

STARTERS

γ Green lentil soup *with ceps and cream* £4.50
Daily soup £4.50
γ Goat's cheese tart *with cipoline onions* £6.50
Potted chicken livers, *toasts and chutney* £5.50
Tuscan cured ham, *pear and gorgonzola* £6.50
Seared foie gras, *red onion marmalade and warm sourdough* £10.50
Beef carpaccio,
wild rocket salad and white truffle £7.00
Severn and Wye smoked salmon £8.50
Cured cod fritters *and piperade* £6.00
Morecambe bay shrimps *on toast* £7.50
Moules marinière £6.50

HOME COMFORTS

Bangers and mash £9.00
Steak and ale pie £10.50
Duck hot pot *with red cabbage* £10.00
Battered cod and chips,
mushy peas and tartar sauce £12.50
21-day-aged ribeye steak,
chips and béarnaise sauce £16.50
Roast chicken, *bread sauce, gravy and steamed broccoli* £12.00
Classic cheeseburger,
tomato salsa and fries £9.50
 ...with bacon and egg £10.50
 ...with onions and mushrooms £10.50
 ...with pear and gorgonzola £10.50

MAINS

Roast cod, *pearl barley and shrimps* £16.50
Grilled seabass,
fennel and roasted red peppers £16.50
Smoked haddock,
tomato stew and mustard sauce £16.50
Seared diver caught scallops, *butter-braised leeks and roast cherry tomatoes* £22.50
Corn-fed chicken,
roast red peppers and pesto cream £13.50
Roast rump of lamb,
roast garlic and wilted spinach £15.50
Braised ox cheek,
champ potatoes and rich gravy £15.00
Grilled calves liver
with sweetcure bacon and onion rings £15.50
γ Vegetable dauphinoise,
roasted roots and beurre blanc £10.50
γ Gratin of gnocchi
with gorgonzola cream and sage £10.00
Grilled 21-day-aged British excellence
fillet steak £22.50

SMALL PLATES

γ Mozzarella, tomato and basil *bruschetta* £3.50
Cured ham and mozzarella *bruschetta* £3.50
γ Marinated olives
and warm smoked almonds £3.00
Cured cod fritters *and aioli* £4.00
Tuscan cured ham, *grissini and pickles* £4.00
γ Houmus, *warm pita bread and paprika* £3.50
γ Spiced potato wedges,
soured cream and chives £4.00

SALADS AND SANDWICHES

γ Grilled goat's cheese salad
sourdough croute £5.00/£9.00
Roast chicken salad,
toasted pine nuts and pesto £5.00/£9.50
Sautéed sticky beef salad £11.00
Caesar salad £7.00
Chicken caesar salad £9.00
Salad Lyonnaise *with bacon, croutons, lentils and poached egg* £9.50
Steak sandwich *with gravy, onions and mushrooms on baguette* £9.50
BLT *on focaccia* £8.00
Smoked salmon sandwich *with horseradish, cucumber and a watercress salad* £7.50
Classic club £8.50
γ Roast vegetable sandwich
with mozzarella and pesto £7.50

SIDES

Steamed broccoli £2.75	Mashed potato £2.75
Roasted parsnips £2.75	Fresh chips £2.75
Red cabbage £2.75	French beans £2.75
Mixed leaf salad £3.00	
Minted new potatoes £2.75	
Rocket and parmesan salad £3.75	
Dauphinoise of potato and vegetable £3.50	

PUDDINGS

Mixed berry eton mess £5.00
Brownie *with chocolate sauce and ice-cream* £5.00
Sticky toffee pudding £5.00
Pannacotta *with cherries amarena* £5.00
Ice-cream and biscotti £4.50
Bakewell tart *with clotted cream* £5.00
Lemon posset £5.00
Carrot cake £4.50

CHEESE

Our cheese is supplied by neal's yard.
The menu selection is:

Lincolnshire poacher
Colston bassett stilton
Golden cross

One cheese £3.75 Two cheeses £6.50
Three cheeses £8.50

MONTHLY GUEST WHITE WINES	glass 175ml	glass 250ml	bottle
November 05			
Le caprice chardonnay, vdp jardin de la, <i>france</i> <i>light, lemony chardonnay with crisp appley acidity</i>	£3.45	£5.00	£14.00
Finca flichman chenin blanc, mendoza, <i>argentina</i> <i>soft and easy-drinking with peachy fruit and creamy</i> <i>ripe acidity</i>	£4.00	£5.80	£16.00
Stonehaven cellar selection riesling, limestone coast, <i>australia</i> <i>fresh, zesty and a good level of flavour & complexity</i>	£4.50	£6.50	£19.00
Bonterra organic chardonnay-sauvignon, <i>california</i> <i>fresh, crisp and fruit driven and unoaked. all</i> <i>the grapes are from organically farmed vineyards</i>	£5.00	£7.00	£21.00

MONTHLY GUEST RED WINES	glass 175ml	glass 250ml	bottle
November 05			
Barbera, montemarino, <i>italy</i> <i>a fresh, fruity red designed to be drunk when young</i>	£3.45	£5.00	£14.00
Valle andino merlot, maule valley, <i>chile</i> <i>deep-coloured, intensely juicy and easy-drinking</i>	£4.00	£5.80	£16.00
Château petit gaussan grande réserve, corbières, <i>france</i> <i>rich and fruity with a warm</i> <i>spicy palate and velvety tannins</i>	£4.50	£6.50	£19.00
Fetzer zinfandel-shiraz, <i>california</i> <i>very full-bodied and spicy, with lots of warm,</i> <i>black pepper and cherry flavours</i>	£5.00	£7.00	£21.00

CHAMPAGNES	glass	bottle	magnum
Duval leroy nv, <i>vertus</i>	£6.50	£35.00	£75.00
Duval leroy rose, <i>vertus</i>	£7.50	£45.00	£95.00
Veuve clicquot yellow label, <i>reims</i>		£50.00	£110.00
Taittinger brut reserve nv, <i>reims</i>		£50.00	
Moet & chandon brut rose, <i>epernay</i>		£55.00	
Laurent perrier ultra brut nv, <i>tours-sur-marne</i>		£70.00	
Veuve clicquot gold label 98, <i>reims</i>		£80.00	
Laurent perrier cuvee brut rose, <i>tours-sur-marne</i>		£65.00	£140.00
Laurent perrier grand siecle la cuvee, <i>tours-sur-marne</i>		£100.00	
Dom perignon 96-98, <i>epernay</i>		£130.00	£280.00
Krug grand cuvee, <i>reims</i>		£150.00	£300.00
Krug rose, <i>reims</i>		£250.00	
Louis roederer cristal 97-98, <i>reims</i>		£250.00	

ROSE	bottle
Vendange, white zinfandel 04, <i>california</i>	£16.95
Vidal estate rose, hawkes bay 04-05, <i>new zealand</i>	£21.00

WHITE	bottle
Valle andino chardonnay 04-05, <i>chile</i>	£13.50
Crusan colombard-sauvignon blanc 03-04, <i>france</i>	£14.50
Klein zalze bush vine chenin blanc 04, <i>south africa</i>	£16.00
Pinot grigio delle venezie, bolla 04, <i>italy</i>	£17.50
Short mile bay sauvignon blanc 04-05, <i>australia</i>	£18.00
Torres vina esmeralda 04, <i>spain</i>	£19.50
Blackstone chardonnay, monterey county 02, <i>california</i>	£23.00
Leasingham bin 7 riesling, clare valley 04, <i>australia</i>	£24.00
Barossa valley semillon 04, <i>australia</i>	£25.00
Chablis, paul deloux 03-04, <i>burgundy</i>	£27.00
Villa maria clifford bay sauvignon reserve 04, <i>new zealand</i>	£34.00
Château reynella chardonnay, mclaren vale 01-02, <i>australia</i>	£37.00
Pinot grigio, collio villa russiz 04, <i>italy</i>	£38.00
Tigress sauvignon blanc, the bay of fires 04, <i>tasmania</i>	£39.00
Jean leon vinya gigi chardonnay penendes 02-03, <i>spain</i>	£40.00
F.E. trimbach gewurztraminer, alsace 02, <i>france</i>	£42.00
chablis 1er cru vaillons, j moreau 02, <i>burgundy</i>	£45.00
Pouilly-fuisse, les petit pierres, louis jadot 02-03, <i>burgundy</i>	£50.00
Pomino beneficio, marchese de frescobaldi 01-03, <i>italy</i>	£55.00
Petaluma adelaide hills viognier 04, <i>australia</i>	£60.00
Cloudy bay sauvignon blanc 00-01, <i>new zealand</i>	£65.00
Meursault cuvee charles maxime latour giraud 02, <i>burgundy</i>	£70.00
Chateaufeuf du pape blanc paul autard 01, <i>southern rhone</i>	£75.00
Puligny-montrachet, louis jadot 00, <i>burgundy</i>	£72.00
Huet vouvray clos du bourg 1er trie moelleux 02, <i>loire</i>	£85.00
Chablis grand cru reserve, cuvee joyau, j moreau & fils 97, <i>burgundy</i>	£92.00
Chassagne Montrachet 1er cru "morgeot", cuvee signature bouchard aine et fils 02, <i>burgundy</i>	£102.00
Penfolds yattarna chardonnay 01-02, <i>australia</i>	£115.00
Petaluma tiers chardonnay 01, <i>south australia</i>	£120.00
Chassagne Montrachet 1er cru morgéot, dom duc de magenta 99-00, <i>burgundy</i>	£136.00
En truffiere corton charlemagne grand cru vincent girardin 01, <i>burgundy</i>	£138.00

RED	bottle
Crusan carignan-syrah 03-04, <i>france</i>	£13.50
Casa la joya, colchagua valley merlot 03-04, <i>chile</i>	£14.00
D'Istinto primitivo, calatrasi 03, <i>italy</i>	£15.50
Short mile bay shiraz 03-04, <i>australia</i>	£17.00
Veramonte cabernet sauvignon 02-03, <i>chile</i>	£19.50
Zevenwacht estate pinotage 03-04, <i>south africa</i>	£22.00
Blackstone shiraz 03, <i>california</i>	£24.00
Chianti castiglioni, marchesi de' frescobaldi 03, <i>italy</i>	£27.00
Ravenswood old vine zinfandel, lodi county 02-03, <i>california</i>	£31.00
Wynns coonawarra cabernet sauvignon 00-01, <i>australia</i>	£34.00
Villa maria cellar selection pinot noir 03-04, <i>new zealand</i>	£36.00
Veramonte primus, casablanca valley 02-03, <i>chile</i>	£36.00
Clos poggiale, vin de corse, robert skalli 01, <i>corsica</i>	£38.00
Tigress pinot noir, the bay of fires 02, <i>tasmania</i>	£40.00
Don jacobio rioja gran reserva 00-01, <i>spain</i>	£44.00
Chateaufeuf-du-pape, château saint andre 02-03, <i>south rhone</i>	£50.00
Barolo, lo zoccolaio, villa lanata 00, <i>italy</i>	£55.00
Chateau la fleur maillet pomerol 01, <i>bordeaux</i>	£58.00
D 'Arenberg the ironstone pressings grenache/shiraz mclaren vale 02, <i>australia</i>	£62.00
Amarone della valpolicella classico, le origini, bolla 00, <i>italy</i>	£65.00
Faustino de autor, rioja reserva 98	£68.00
Cornas, m.chapoutier 00, <i>northern rhone</i>	£70.00
Cote rotie jean-paul & jean-luc jamet 02, <i>northern rhone</i>	£78.00
Wynns john riddoch cabernet sauvignon 94, <i>australia</i>	£90.00
Lamaione merlot di castel giocondo 93, frescobaldi, <i>italy</i>	£92.00
Pingus flor de pingus ribera del duero 01-02, <i>spain</i>	£94.00
Nuits-saint-georges 1er cru, clos de la marechale, faiveley 00-01, <i>burgundy</i>	£102.00
Nicolas catena zapata mendoza 02, <i>argentina</i>	£115.00
Penfolds cabernet sauvignon bin 707, 99-01, <i>south australia</i>	£120.00
Chateau pichon-longueville lalande 2eme grand cru classe pauillac 01, <i>bordeaux</i>	£124.00
Viader 'V' (petit verdot/cab sauv) 00-01, <i>california</i>	£134.00
Corton-pougets, grand cru, domaine louis jadot 98-99, <i>burgundy</i>	£140.00
Barossa valley estate e & e black pepper shiraz 00, <i>australia</i>	£150.00

DESSERT WINES AND PORTS	glass	bottle
Tintara botrytis riesling, <i>south australia</i>	£7.50	£21.00
Rutherglen dp63 show muscat, seppelt, <i>victoria, australia</i>	£8.20	£24.50
Château sigalas-rabaud 1er cru classe 97, <i>sauternes</i>		750ml £75.00
Grahams lbv port	£3.25	bottle £26.00
Warres otima 10 yr old tawny port	£5.25	bottle £34.00
Dows quinta do bomfin, single estate 95-96		bottle £48.00
Fonseca vintage port 85		bottle £108.00

Vintages subject to availability