

• THE LIVING ROOM •

BREADS

- Plum tomato, mozzarella and basil bruschetta £3.50
- Garlic olive oil bread £2.95
...with mature cheddar £3.95
- Daily bread with olive oil and balsamic £2.95

SMALL PLATES

- Marinated Italian olives £2.55
- Marinated Italian olives and garlic £2.55
- Potato skins, with sour cream and chive dip and house BBQ sauce £3.95
- Houmous with sesame and grilled pitta bread £3.95
- Honey and mustard glazed baby sausages £3.95

STARTERS

- Daily soup £3.55
- Beer battered tiger prawns with sweet chilli sauce and wasabi £6.95
- Teriyaki chicken skewers with satay sauce £5.95
- Crisp pastry goat's cheese tart with smoked roast peppers and wild rocket £5.95
- French onion soup with emmenthal cheese croutes £4.35 -R-
- Porcini mushroom and gorgonzola risotto £5.85 / £9.95 -R-
- Thai fish cakes, marinated cucumber and lime £5.75
- Crispy baby squid with tartar sauce and lemon £5.95
- Moules marinière in a creamy white wine sauce £5.75 -R-
- Wild mushrooms served on grilled olive oil bread £4.95
- Quarter Peking duck, pancakes, cucumber and hoi sin sauce £7.75
- Smoked salmon with a walnut and apple dressing £6.95

SALADS

- Sautéed sticky beef salad £9.25
- Hot seared smoked salmon 'Nicoise' £10.95
- Hot chicken salad £8.95
- Plum tomato, mozzarella and basil salad £6.95
...with prosciutto ham £8.75
- Caesar salad £3.95 / £6.95
- Chicken caesar salad £8.95
- Shredded crispy duck salad with orange and sweet chilli £9.25

γ = suitable for vegetarians not suitable for vegans,
cheese may not be made with vegetable rennet.

Our dishes may contain nuts, or nut traces.

-R- = new menu items, Winter 2007/2008.

Brunch served on Sunday – midday until 6pm
Main menu available Monday to Sunday
from midday

LUNCH CLUB

(served daily until 7pm)

- Moules frites, with lemon aioli £6.95 -R-
- Poached egg florentine £5.95
...with smoked salmon £7.95
- Poached egg benedict £6.95
- Grilled sandwich of brie, wild rocket with apple chutney and chips £5.95
- TLR cheese and ham toastie with a hint of mustard, tomato relish and crisp potato skins £6.95
- Roast chicken caesar wrap with chips £6.95
- Classic club sandwich £7.95
- TLR fillet steak sandwich with roasted onions and mushrooms £8.95
(also available at night...if you ask nicely!)

HOME COMFORTS

- Steak, ale and mushroom pie £10.95
- Corned beef hash with fried eggs £10.75 -R-
- Fish and chips with mushy peas and tartar sauce £12.45
- Classic cheeseburger with fresh tomato relish £8.95
with bacon and egg £9.95
with mushroom and onion £9.75
- Classic chicken fillet burger with emmenthal cheese and fresh tomato relish £9.75
- Thai red chicken curry with steamed rice £11.95
- Butternut squash pie with mixed leaf salad £9.95
- 28-day aged British ribeye steak with peppercorn sauce and chips £15.95

MAINS

- Seafood and saffron risotto with a hint of chilli £10.95
- Grilled chicken breast with roasted new potatoes, garlic and herb cream sauce £11.95
- Seared peppered tuna with lemon aioli and baby herb salad £14.95
- Linguine with a ragout of smoked roasted peppers, thyme and paprika £8.95
- Slow roasted shoulder of lamb, with creamed potatoes and rosemary £14.95 -R-
- Chicken linguine with smoked bacon and button mushrooms £8.95
- Roasted sea bass on a bed of ratatouille and wild rocket £14.95
- Roast organic salmon with creamed spinach in a mussel and saffron sauce £14.95 -R-
- Crispy cajun oyster mushrooms, with pancakes, plum sauce, cucumber and spring onion £10.95
- Suckling pig with spiced apple chutney £14.95 -R-
- Half Peking duck, pancakes, cucumber and hoi sin sauce £14.95
- 21-day aged British fillet steak, with mash £19.95

SIDES

- Mixed leaf salad £2.95
- Rocket and parmesan salad £3.75
- Steamed broccoli £2.95
- Fine beans, shallots and parmesan £2.95
- Honey roasted carrots £2.75
- Minted butter peas £2.75
- Buttered new potatoes £2.75
- Potato dauphinoise £2.95
- Mashed potato £2.25
- Chips £2.25
- Peppercorn sauce £1.95

SPECIALS

Please ask your waiter/waitress about our daily specials

DESSERTS

- Warm chocolate fudge cake £4.95
- Sticky toffee pudding £4.95
- Eton mess with mixed berries £4.95
- Classic lemon tart with crushed raspberries £4.95
- Belgian waffles with vanilla ice-cream and maple syrup £4.65
- Apple and black cherry crumble with custard £4.95 -R-
- Traditional bread & butter pudding with vanilla ice cream £4.95 -R-

CHEESE

The cheese selection is:

Gorgonzola
Brie
Mature Cheddar

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

CHILDREN'S MENU

Up to 10 years old 2 Courses £6.00

3 Courses £7.50

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

- Roast chicken, mash and steamed broccoli
- Fish, chips and peas
- Pasta in a fresh tomato sauce

Vanilla ice-cream
Mixed berry Eton mess

No service charge included except for parties of six or more when a discretionary 10% will be added to your bill. All prices include VAT at the current rate.

Reserve your table on-line at:
www.thelivingroom.co.uk

WINTER MENU 2007/2008

WINES

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MONTHLY HOUSE WINES

A range of ten monthly house wines are available by the glass or bottle. Ask your bartender, waitress or waiter for details.

CHAMPAGNES	glass 125ml	bottle 750ml	magnum 1.5l
Duval-Leroy NV	£6.50	£35.50	£75.00
Duval-Leroy Rosé de Saignée Fleur du Champagne Brut NV	£7.50	£45.00	
Veuve-Clicquot Yellow Label NV	£8.95	£55.00	£110.00
Taittinger Brut Reserve NV		£58.00	
Moët & Chandon Brut Rosé		£60.00	
Laurent-Perrier Ultra Brut NV		£70.00	
Veuve-Clicquot Vintage Réserve 00/02		£80.00	
Laurent-Perrier Grand Siècle La Cuvee		£100.00	
Laurent-Perrier Cuvee Brut Rosé (magnum only)			£140.00
Dom Perignon Vintage 99		£140.00	
Krug Grand Cuvee		£160.00	
Krug Rosé		£250.00	
Louis Roederer Cristal 99		£295.00	

WHITE	bottle 750ml
Valle Andino Chardonnay 06, <i>Chile</i>	£14.00
Domaine Toulet, Vin de Pays des Côtes de Gascogne 06, <i>France</i>	£15.00
Klein Zalze Bush Vine Chenin Blanc 06, <i>South Africa</i>	£17.00
Tierra Sauvignon Blanc 06, <i>Chile</i>	£17.50
Valley Oaks Californian Pinot Grigio, Fetzer 05/06, <i>California</i>	£18.95
Stonehaven Cellar Selection Riesling, Limestone Coast 05, <i>Australia</i>	£20.00
Raimat Chardonnay, Costers del Segre 05/06, <i>Spain</i>	£22.00
Soave Classico Superiore, single Estate Tufaie, Bolla 06, <i>Italy</i>	£24.00
Blackstone Chardonnay, Monterey County 05, <i>California</i>	£25.00
Chablis, Paul Deloux 05, <i>France</i>	£27.00
Yarraman Estate Semillon, Hunter Valley 02, <i>Australia</i>	£28.00
Sant' Helena Pinot Grigio Collio, Vigneti Fantinel 05, <i>Italy</i>	£30.00
Tintara Chardonnay, McLaren Vale 03, <i>Australia</i>	£33.00
Villa Maria Clifford Bay, Reserve Sauvignon Blanc 06, <i>New Zealand</i>	£35.00
Glen Carlou Chardonnay, Paarl 05, <i>South Africa</i>	£38.00
Chablis 1er Cru Vaillons, J Moreau et fils, Burgundy 04, <i>France</i>	£48.00
Pouilly-Fuisse, Les Petit Pierres, Louis Jadot, Burgundy 03, <i>France</i>	£50.00

RED	bottle 750ml
Côtes du Rhône la Dentelière, Caves Saint-Pierre 05, <i>France</i>	£14.00
Valle Andino Cabernet Sauvignon, Central Valley 06, <i>Chile</i>	£15.00
Finca Flichman Oak-aged Malbec 05/06, <i>Argentina</i>	£17.00
Albali Arium Tempranillo Reserva, Bodegas Felix Solis, Valdepenas 01, <i>Spain</i>	£17.50
Short Mile Bay Shiraz 05, <i>Australia</i>	£18.00
Accademia del Sole Merlot Familia, Calatrasi 04, <i>Sicily</i>	£19.00
Rex Goliath Pinot Noir NV, <i>California</i>	£21.00
Veramonte Cabernet Sauvignon, Maipo Valley 04, <i>Chile</i>	£22.00
Blackstone Shiraz 04, <i>California</i>	£25.00
Chateau la Croix Lartigue, Côtes du Castillon, Bordeaux 03/04, <i>France</i>	£26.00
Tintara Grenache, McLaren Vale 03/04, <i>Australia</i>	£28.50
Black Cypress Shiraz Hunter Valley 04, <i>Australia</i>	£29.50
Santedame Chianti Classico, Ruffino, Tuscany 04, <i>Italy</i>	£32.00
Don Jacobo Rioja Gran Reserva 95, <i>Spain</i>	£45.00
Barolo, Lo Zoccolaio, Villa Lanata 01/03, <i>Italy</i>	£55.00
Amarone della Valpolicella Classico, Le Origini, Bolla 01/03, <i>Italy</i>	£65.00

ROSÉ	glass 175ml	glass 250ml	bottle 750ml
Pinot Grigio 'Blush' Rosato di Pavia, Belvino, Pavia, 06, <i>Italy</i>	£4.50	£6.50	£15.50
Valle Reale Vigne Nuove Cerasuolo, Montepulciano Rosé, Abruzzo 05 <i>Italy</i>			£22.00

DESSERT WINES	glass 50ml	bottle
Bowen's Folly Noble Late Harvest Riesling, Robertson, <i>South Africa</i>	£6.10	375ml £18.00
Recioto di Soave Classico, Bolla, Veneto 03, <i>Italy</i>	£8.50	500ml £30.00

PORTS	glass 50ml	bottle
Warres Otima 10yr old tawny	£4.00	500ml £24.00
Grahams LBV 00	£3.50	750ml £32.00
Dows Quinta do Bomfin 96		750ml £42.00

Vintages subject to availability