

SIGNATURE MENU

AUTUMN / WINTER 2011

A SELECT RANGE OF HOUSE FAVOURITES
IRRESISTIBLY PRICED

3pm - 7pm Monday to Saturday

SELECTED SIGNATURE COCKTAILS AT £3.95

Red Oak Rickey

A refreshing blend of Bacardi Oakheart, strawberry purée, fresh lime and caramel syrup topped with Red Bull

Oakheart Sour

A moreish mix of Bacardi Oakheart, Disaronno Amaretto, lemon juice, passion fruit syrup and orange bitters

Mae West Martini

Midori, Russian Standard vodka and Disaronno Amaretto shaken with cranberry juice and fresh lime

Cointreauversial

Cointreau and Landy VS Cognac shaken with apple juice and cinnamon syrup with a touch of lime juice

Gin Fondant

Hendrick's gin, Benedictine and crème de menthe with milk and cream, finished with a sprinkle of nutmeg

Southern Belle

Fresh blackberries muddled with Southern Comfort and Chambord, lengthened with cranberry juice

Coca Chilli Crush

An unusual combination of Agwa de Bolivia, St. Germain elderflower, cucumber, red chilli and Funkin peach purée

Traces of Nut

Buffalo Trace bourbon with hazelnut and chocolate liqueurs, served short over ice, finished with an orange twist



• THE LIVING ROOM •

RESTAURANT AND BAR

Save up to £10 on our specially selected range
of Champagnes, wines and beers



bottle 75cl

Laurent-Perrier Cuvée Rosé Brut, France, Champagne £67.95

Using the highest quality Pinot Noir grapes, this iconic rosé is one of the few rosé Champagnes that is made by drawing the juice from black grapes in the vat, instead of blending red and white wines. This gives it the highly expressive bouquet, extraordinary depth and freshness, and delicious red berry flavours that have made it a benchmark for all rosé Champagnes around the world.

WINES

Red wine: Pinot Noir de L'Hospitalet IGP d'Oc,
France, South, 75cl £17.95

Rosé wine: Domaine d'Astros Rosé VDP,
France, South, 75cl £17.95

White wine: Viognier de l'Hospitalet IGP d'Oc,
France, Languedoc, 75cl £18.95

BEERS

Blue Moon, USA, 355ml, 5.4% ABV £3.25

BAR SNACKS

Choose three for £5.55

✓ Olives

- ✓ Baked bread with olive oil and balsamic vinegar
- ✓ Garlic and herb bread with West Country Cheddar
- ✓ Chunky tomato houmous with toasted ciabatta
- ✓ Edamame beans with soy, ginger and chilli
- Spicy Thai prawn crackers with sweet chilli dip

Signature Menu offers are available in the bar only

• THE LIVING ROOM •

RESTAURANT AND BAR

www.thelivingroom.co.uk

Terms and Conditions: 3pm - 7pm Monday to Saturday only and applies to selected drinks only. Subject to availability. Cannot be used in conjunction with any other offer. Offer may be withdrawn at any time. Management reserves the right to refuse admission. The Living Room supports responsible drinking. All dishes are offered subject to availability. All prices inclusive of VAT at the current rate. Dish descriptions may not list every ingredient. ✓ = Suitable for vegetarians. Whilst we endeavour to retain the integrity of our vegetarian dishes please be aware all are prepared in a multi kitchen environment. Although we try, we cannot guarantee GM free products. All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Staff will happily supply information regarding the cooking methods and dish components so that you can make your own informed decision as to the suitability of a specific dish.