

• THE LIVING ROOM •

R E S T A U R A N T A N D B A R

Main À la carte menu available daily from midday.
Sunday brunch and traditional roasts served on Sunday midday until 6pm – unless we run out!

BREADS, SMALL PLATES AND SNACKS

- v Marinated olives – ask your server for today's selection £2.95
- v Baked bread with extra virgin olive oil, balsamic vinegar – ask your server for today's selection £2.75
- v Garlic and herb bread £2.95
- v ...with pesto £3.45
- v ...with West Country melted Cheddar £3.45
- R- v Edamame beans tossed in ginger, soy and chilli £3.45
- Chorizo sausage pan-fried in chilli and red wine £3.95
- Braised Dingley Dell pork and ale sausages with chestnuts £4.45
- Gambas pil pil – tiger prawns and roasted red peppers in a garlic and chilli butter £4.45
- v Warm baby beetroot with chilli-fire glaze and goats cheese mousse £4.75
- v Chunky tomato houmous with flatbread £2.95
- Prawn crackers with sweet chilli dip £1.95

TO SHARE

- Deli board – Parma ham, bresaola, coppa salami, chorizo sausage, bocconcini mozzarella, olives, roasted red peppers and chunky tomato houmous with foccacia £10.95
- R- v Rosemary baked Camembert with pear chutney and ciabatta £7.95
- Crispy duck, served with pancakes, shredded cucumber, spring onion and hoisin sauce
- Half duck £15.75 / Quarter duck £8.95

STARTERS

- Daily Soup £3.25
- Baked potato and West Country Cheddar soup topped with sour cream and crisp pancetta £3.25
- R- v Shallot tarte tatin with orange thyme crust £5.50
- Beer battered tiger prawns with sweet chilli sauce and wasabi £6.95
- v Tomato, bocconcini mozzarella and pesto bruschetta £4.25
- v Grilled goats cheese and spinach filled mushroom £5.95
- Pan-seared scallops on sweet potato purée with crisp pancetta and basil oil £8.25
- Potted chicken and duck liver parfait with pear chutney and toasted ciabatta £5.75
- Moules marinière (subject to seasonal availability) £6.45
- Teriyaki chicken skewers with satay sauce £5.95
- Thai fish cakes with marinated cucumber and sweet chilli sauce £5.75

SALADS

- Chicken Caesar salad £8.95 ...with bacon £9.95
- R- Honey, soy and ginger shredded duck on a cucumber, bok choy and carrot julienne, with a coriander dressing £10.25
- Thai green marinated tiger prawns on a mint, mango, cucumber, carrot and coriander salad £9.75
- v Warm salad of goats cheese, roasted butternut squash and beetroot £7.95
- Oriental sticky beef on a mixed herb and leaf salad with spring onion, cherry tomato, edamame beans and peanuts, topped with sesame seeds and crispy ginger £9.95

SANDWICHES AND LIGHTER MEALS

Served until 7pm

- Chicken Caesar wrap with an edamame bean salad garnish £5.75
- Chicken Milanese, crisp pancetta, sunblaze tomato mayonnaise and rocket on toasted foccacia, served with chips £6.50
- Brie, pear chutney and smoked bacon on ciabatta topped with rocket £5.95
- Tandoori chicken flatbread with raita and onion salad £6.50
- v Grilled haloumi, chunky tomato houmous and roasted red pepper flatbread with an edamame bean salad garnish £5.95
- Shredded crispy duck and hoisin wrap with an edamame bean salad garnish £5.95
- Fillet steak sautéed with mushrooms, onions and red wine jus on ciabatta with rocket, served with chips £9.25
- R- The Living Room Club sandwich served with chips £8.15
- Eggs Benedict – toasted English muffin, poached eggs and Hollandaise sauce with grilled ham and spinach £6.75
- v Eggs Florentine – toasted English muffin, poached eggs and Hollandaise sauce with spinach £6.75
- Hearty goulash soup with sour cream and mini parsley dumplings £4.95

SPECIALS

Please ask your waiter / waitress about our daily specials

SUNDAY LUNCH MENU

Every Sunday we serve a selection of Sunday lunch options including traditional roasts and a full English breakfast. Sunday lunch is served up until 6pm – unless we run out!

CHILDREN'S MENU

2 courses £4.50, 3 courses £6.00

Available to children 10 years and under. Please ask your waiter / waitress for details.

HOME COMFORTS

Humble, hearty home comforts. Dishes you know and love.

- Toad in the hole with colcannon mash £9.25
- R- Beer battered cod and chips with mushy peas and tartare sauce £10.75
- Jungle tiger prawn curry with coriander rice £10.95
- v Open lasagne of spinach, goats cheese and butternut squash £10.45
- v Girolle and oyster mushroom risotto finished with truffle oil £10.45
- ...with pan-fried chicken breast £12.45
- Pork belly on a Bury black pudding, parsley and Bramley apple mash with a sage jus £10.95
- v Sweet potato, aubergine and red pepper Thai green curry with coriander rice £8.95
- Shoulder of lamb braised with oregano and tomato, with feta and mint gremolata £15.95
- 'Scampi' – hand-breaded langoustine tails with lemon, caper tartare sauce and chips £10.25
- R- Beef and ale pie with chips £9.95
- Thai green chicken curry with coriander rice £10.95

MEAT

- Chateaubriand served with rosemary skewered flat mushroom, tomato confit, potato gratin, chips and Béarnaise sauce (ideal for two to share) £44.00
- o Pot-roasted partridge with winter vegetables and lardons £15.95
- Pesto chicken burger – grilled chicken breast, pesto, sunblaze tomato mayonnaise and crisp pancetta on foccacia, with chips £9.85
- 21-day aged fillet steak served with flat mushroom, tomato and chips £21.45
- 28-day aged ribeye steak served with flat mushroom, tomato and chips £17.45
- R- The Living Room hand-pressed burger topped with West Country Cheddar and crisp pancetta, with homemade chutney and chips £9.65
- Prosciutto wrapped chicken breast filled with fresh herbs and mascarpone, with arrabiata sauce and rosemary roasted potatoes £11.95

FISH

- Moules Frites with lemon and garlic mayonnaise (subject to seasonal availability) £9.95
- Grilled seabass with Grey Goose vodka and caviar sauce on a bed of samphire £15.95
- 'Stargazy' fish pie with petit pois à la française £11.95
- Smoked haddock with wholegrain mustard mash, wilted spinach and Hollandaise sauce topped with a poached egg £12.45
- Scallops on a seafood risotto of tiger prawns, squid and mussels £13.45

PUDDINGS

- R- A sharing board of The Living Room desserts. Ideal for two or more...
Vanilla pannacotta with raspberry compote, chocolate brownies, fresh strawberries with warm chocolate fondue and mango & passion fruit Eton Mess £11.95
- v Pot au citron set with blackberries, served with thyme shortbread £4.95
- v Chocolate brownie with raspberry compote and Callestick Farm dairy vanilla ice-cream £5.15
- Cookies and 'milk' – chocolate chip cookies and vanilla pannacotta £3.95
- v Pavlova with passion fruit, cream and chilli-spiked mangos £5.95
- R- v Sticky toffee pudding with Callestick Farm dairy vanilla ice-cream £5.45
- v Plum crumble with granola topping, served with cream or custard £4.95
- Gingerbread and white chocolate cheesecake with strawberries drenched in a basil syrup £5.45
- v Callestick Farm ice-creams – choose from honeycomb, lemon curd, apple pie or dairy vanilla £2.95
- v West Country Cheddar, Leicestershire Stilton and English brie with walnuts, caramelised onion chutney, celery and biscuits £8.25

SIDES AND SAUCES

- Chips £2.95
- v Mashed potato £2.50
- v Potato gratin £2.95
- v Mashed sweet potato £2.95
- v Garlic and rosemary roast new potatoes £2.95
- v Roasted parsnip, carrot and beetroot with honey glaze £3.25
- v Bok choy, soy, ginger and chilli £2.95
- v Buttered carrots with crispy ginger £2.95
- v Fine beans with shallots £2.95
- v Wilted spinach £2.95
- v Rocket, cherry tomato and pesto salad £3.75
- v House salad £2.95
- v Hollandaise sauce £1.75
- v Béarnaise sauce £1.75
- Peppercorn sauce £1.75
- Diane sauce £1.75
- Red wine jus £1.75

-R- The Living Room recommends.

(v) these dishes are suitable for ovo-lacto vegetarians; whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment. Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell. (Ø) Dish may contain buckshot. Olives may contain stones. Caesar dressing contains anchovies. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. Although we try we cannot guarantee all products are GM free. All prices include VAT at the current applicable rate.

No service charge will be included except for parties of six or more when a discretionary 10% will be added to your bill.

www.thelivingroom.co.uk