

À La Carte Menu B

• THE LIVING ROOM •

RESTAURANT AND BAR

BREADS AND NIBBLES

- v Olives £2.75
- v Bread selection with British rapeseed oil and balsamic £3.25
- v Garlic and herb bread with West Country Cheddar £3.50
- v Moroccan spiced houmous with toasted ciabatta £3.50
- v Edamame beans with soy, ginger and chilli £3

SHARERS

- Deli board – antipasto selection served with olives and Moroccan spiced houmous £11
- v Rosemary baked Camembert with tomato chutney and toasted ciabatta £8.25
- Tapas board – chorizo in chilli and red wine, gambas pil pil, albondigas, goats cheese and olive empanadas, tomato bread and nocellara olives £13
- Crispy duck served with pancakes, cucumber, spring onion and hoisin sauce quarter £8 / half £16

STARTERS

- Homemade soup – your choice of gourmet £4.25 or classic £3.75
- Mussels of the day £7
- Beer-battered tiger prawns with sweet chilli sauce and wasabi mayonnaise £7.50
- c Black Forest smoked cured ham and fig, with a goats cheese mousse and raspberry and beetroot vinaigrette £7
- v Roasted red pepper and tomato risotto topped with a herb and garlic mascarpone £5.25 / £9
- Scallops and Bury black pudding on a minted pea purée £8.50
- v Butternut squash, Dolcelatté, walnut and honey tart £5.25
- Teriyaki chicken skewers with satay sauce £5.75
- Thai fish cakes with marinated cucumber and sweet chilli sauce £6
- v Pan-fried garlic and herb mushrooms on toast £4.75

SALADS AND LIGHTER MEALS

- The Living Room chicken and bacon Cæsar £10.50
- Sticky beef fillet salad with edamame beans, peanuts and sesame seeds £10.50
- v Sticky halloumi salad with edamame beans, peanuts and sesame seeds £9.50
- c Mexican style salad of pan-fried chicken, charred sweetcorn 'off-the-cob', with avocado and jalapeños £10.50
- c Grilled sea bass in a Thai broth with shiitake mushrooms, bok choy and egg noodles £11

SANDWICHES – Served until 7pm

- Eggs Benedict with grilled ham and spinach £7
- Toulouse sausage in a spicy tomato, fennel, green pepper and paprika sauce on ciabatta with chips £9.50
- Fillet steak sautéed with mushrooms and onions in ciabatta with red wine jus, served with chips £10
- The Living Room club sandwich with chips £8.75
- Chicken Milanese sandwich with crisp pancetta and slow roast tomato mayonnaise, with chips £7
- Croque Monsieur with red and yellow tomato and shallot salad £6.75
- Herbed chicken, avocado and basil bloomer with vegetable crisps £5.50
- v Mozzarella, slow roast tomatoes and pesto bloomer with vegetable crisps £5.25

c - these dishes are below 550 calories

BURGERS

- The Living Room burger topped with emmental and crisp pancetta, served with homemade relish and chips £10.25
- Chicken burger topped with emmental and crisp pancetta, served with homemade relish and chips £10.25
- Pork and chorizo burger with a smoked paprika aioli on a brioche bun with chips £10.25

MEAT

Our steaks are 100% British beef, sourced from Yorkshire bred cattle and are 21-day dry aged for enhanced flavour.

- 8oz* rump steak with slow roast tomatoes, rocket and chips £17
- 10oz* ribeye steak with slow roast tomatoes, rocket and chips £20
- 7oz* fillet steak with slow roast tomatoes, rocket and chips £22
- Choose a complimentary sauce or butter from the selection below to accompany your steak
- Sauces – Béarnaise, peppercorn, Diane, Chimmichurri £1.75
- Butters – Blue cheese and port, garlic and parsley, Bloody Mary £1.50

- Beef and Old Speckled Hen pie with mash and gravy £10
- Pappardelle pasta with a slow cooked shin of beef and pancetta ragu £9.75
- Moroccan spiced lamb with apricots, dates and almonds served with giant cous cous £16
- Roasted rump of lamb and a basil, olive and tomato braised lamb shoulder, with creamed broad beans £16.50
- Duck breast with szechuan pepper and plum chutney, chilli fried bok choy and sweet potato fondant £16
- Chicken, tiger prawns and cashew coconut laksa with coconut rice £11
- Rosemary and lemon baked chicken with roasted garlic and mash £13
- Venison 'shepherd's pie' with chestnut Savoy cabbage £13.25
- Trio of pork – Pancetta wrapped pork fillet, crispy pork belly and Bury black pudding with a sage and garlic mash and apple sauce £14

FISH

- Beer-battered cod and chips with mushy peas and tartare sauce £11.50
- Smoked haddock and mash topped with a poached egg and Hollandaise £12
- c Pan-fried sea bass and orange scented broccoli with a lentil casserole £15
- Seafood linguine sautéed with chilli, garlic, white wine and baby plum tomatoes £10.50
- Pan-fried monkfish with parsley fishcake and a chervil, pea cream and tomato dressing £18

VEGETARIAN

- v Crisp tofu, oyster mushroom and cashew coconut laksa with coconut rice £9.75
- v Truffle oil infused macaroni cheese with a slow roast tomato and rocket salad £10
- v Flat mushroom, pepper and herbed ricotta Wellington, with new potatoes, purple sprouting broccoli and Hollandaise £10
- v Homemade Glamorgan sausages with a sage and onion soubise, braised lentils and mash £10

SIDES all £3

- Chips, v mash or v new potatoes
- v Beer-battered onion rings
- v Charred corn on the cob with chilli-salt
- v Glazed carrots
- v Savoy cabbage with chestnuts
- v Crushed sweet potato with coriander and chilli
- v Purple sprouting broccoli
- v Sesame-glazed sugar snap peas and mange tout
- v House salad
- Rocket, slow roast tomatoes and Parmesan salad

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



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(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. (*) All weights are approximate uncooked weights. Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell. Olives may contain stones. Caesar dressing contains anchovies. Due to seasonality mussels may not be available. c - these dishes are below 550 calories. Any calorie count information should be taken as an approximated guideline. The nutritional composition data for these dishes has been calculated from reference food databases and does not represent the exact nutritional content that would be derived from individual laboratory analysis of the recipe however can be used as a reliable estimation. Nutritional data may vary. 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. All items are subject to availability and may need to be substituted due to circumstances out of our control.