

BREADS & SMALL PLATES

- v Cherry vine tomato, bocconcini mozzarella and basil bruschetta £4.25
- v Garlic and herb bread £2.95
- v ...with melted mature cheddar cheese £3.95
- v Daily bread with olive oil and balsamic vinegar, white or wholemeal £2.95
- v Marinated Italian olives £2.75
- Tiger prawn toast with sweet chilli sauce £3.50
- v Houmous with toasted sesame seeds and grilled pitta bread £3.95
- Honey and mustard glazed baby sausages £3.95
- v Wok fried edamame beans tossed with soy sauce, ginger and a hint of chilli £3.50
- The Sharing Board - a selection of any three of the above £10.50

STARTERS

- v Homemade daily soup £3.95
- v Cream of asparagus soup with poached egg, and mint gnocchi £4.50
- Beer battered tiger prawns with a sweet chilli sauce and wasabi £6.95
- Teriyaki chicken skewers with a satay sauce £5.95
- Potted white crab with avocado, baby tomato and sesame prawn toast £6.50
- v Goat's cheese and red pepper ravioli, with tomato and rocket £6.25
- Thai fish cakes with marinated cucumber, lime and sweet chilli sauce £5.75
- Antipasto - Prosciutto ham, mozzarella, olives, vine tomatoes, and baked bread £4.95
- Fruits de mer - rock oyster, lobster bisque, pan-fried tiger prawns with chilli and fennel £7.50
- v Baby girolle mushroom tart with bocconcini mozzarella served with baby spinach and a shallot salad £5.95
- Quarter Peking duck with pancakes, cucumber, spring onion and hoisin sauce £7.95

SALADS

- Our house salad of tat soi, mizuna, red chard and baby gem with leek, sango and asparagus shoots ...topped with sticky beef £9.75
- ...topped with crispy duck and orange segments £9.75
- ...topped with pan seared smoked salmon and new potatoes £10.95
- v Caesar salad £3.95 / £6.95
- Chicken Caesar salad £9.25
- v Vine tomato, beetroot, red onion and basil salad with bocconcini £3.95 / £7.95

LIGHTER MEALS AND SANDWICHES

(Served daily until 7pm) All sandwiches are served with chips unless otherwise stated

- Oysters and chips with lemon aioli £8.50
- v Poached egg Florentine – toasted English muffin, poached eggs, sautéed baby leaf spinach and Hollandaise sauce £6.75
- Poached egg Benedict – toasted English muffin, poached eggs, ham and Hollandaise sauce £7.25
- Grilled chicken and Prosciutto ham sandwich with avocado mayonnaise £6.95
- Tiger prawn, cucumber, rocket and Marie Rose sandwich served on a wholemeal roll £7.75
- Traditional club sandwich with chicken breast, bacon, tomato, egg and mayonnaise £8.50
- v Goat's cheese, roasted red pepper and rocket sandwich with beetroot chutney £6.25
- Salt beef sandwich with sauerkraut and dill pickle mayonnaise served on brown bread £6.95
- House fillet steak sandwich with horseradish jus, roasted onions, mushrooms and melted mature cheddar cheese £9.25 (Also available at night)

SEAFOOD

- Sea bass baked en papillote in a clam and shellfish bisque, with lemon roasted fennel £15.95
- Maple roasted organic shetland salmon, with Bombay potatoes & baby vine tomatoes £14.95
- Line caught yellow-fin tuna, seared and peppered served on basil buttered asparagus with lemon aioli £16.95
- Beer battered Whitby cod and chips with mushy peas and tartar sauce £12.75
- Crab and baby spinach linguini served in a clam and roasted bell pepper marinere £10.95

MAINS

- 28-day aged ribeye steak with peppercorn sauce and chips £17.95
- Roasted Cumbrian chicken with pan-fried mint gnocchi and creamed garden peas £12.95
- Grilled lamb cutlets with Jersey Royals, vine tomatoes, green beans and olives served with basil butter £15.95
- v Beetroot and ricotta tortelloni with a parmesan cream and roasted asparagus spears £10.95
- Half Peking duck with pancakes, cucumber, spring onion and hoisin sauce £15.75
- v Roasted butternut squash in a Thai red curry sauce with steamed rice £10.95
- Pan fried ostrich fillet, with sweet potato puree, prosciutto crisps and a light beetroot gravy £16.95
- 21-day aged beef fillet with mash, grilled tomato and roast Portobello mushroom £20.95

HOME COMFORTS

- Steak, ale and mushroom pie £10.95
- Roasted pork belly with grain mustard mash and caramelised parsnip with a red wine sauce £10.95
- All of our beef burgers are made with 100% beef to our own classic The Living Room recipe, served with tomato relish, coleslaw and chips
- Classic cheese burger £8.95
- ...with bacon and egg £9.95
- ...with mushroom and onion £9.75
- Grilled chicken fillet burger with emmental cheese, tomato relish, coleslaw and chips £9.75
- Thai red chicken curry with steamed rice £11.95
- v Goat's cheese and red pepper ravioli with baby mozzarella and roquette pesto £9.95

THE LIVING ROOM CHEF'S PLATE

The Living Room Chef's plate brings you an opportunity to sample dishes typical of regions across the UK. Each Living Room is challenged to prepare a dish from local produce or with local significance to be shared across a nation of food lovers. Dishes are created by one of our highly skilled and passionate Head Chefs from across The Living Room Estate.

Ask inside for details.

PUDDINGS

- Pear and apple tatin with vanilla bean ice cream £5.25
- Warm chocolate fudge cake £4.95
- Sticky toffee pudding with farmhouse vanilla ice-cream £5.25
- Homemade crème brulee with sweetened raspberries £4.95
- Belgian waffles with vanilla ice cream and maple syrup £4.65
- Potted poached peach with crème chantilly and sticky meringue served with warm lemon madelines £5.25
- A sharing board of summer desserts...
- A warm chocolate and orange pudding, creme brulee, blueberry cheesecake, lemon meringue, strawberries with clotted cream and ice-cream £12.95

CHILDREN'S MENU

up to 10 years old

- 2 courses £6.00 3 courses £7.50
- v Baked beans and cheese on toast
- v Daily soup and bread
- v Garlic baked bread
- Baby sausages with mashed potato and gravy
- Fish goujons & chips served with peas
- v Tomato linguini with vine tomato and baby mozzarella
- Warm waffle with vanilla ice cream
- Raspberry Eton mess
- Bowl of ice-cream

Main menu available Monday to Sunday from midday. Sunday brunch and traditional roasts served on Sunday midday until 6pm.

v = suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or traces of nuts. No service charge will be 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.

