

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
- v Tiger prawn toast with sweet chilli sauce £3.50
- v Houmous with toasted sesame seeds and grilled pitta bread £3.95
- v Honey and mustard glazed baby sausages £3.95
- v Wok fried edamame beans tossed in a sweet chilli, lime and lemon grass reduction £3.50
- The Sharing Board - a selection of any three of the above £10.50

STARTERS

- v Homemade daily soup £3.95
- v French onion soup made with three onions and baked cheese bagel croutons £4.50
- v Beer battered tiger prawns with a sweet chilli sauce and wasabi £6.95
- v Teriyaki chicken skewers with a satay sauce £5.95
- v Potted white crab with avocado, baby tomato and sesame prawn toast £6.50
- v Goat's cheese and red pepper ravioli, with tomato & basil sauce and baby mozzarella £6.25
- v Thai fish cakes with marinated cucumber, lime and sweet chilli sauce £5.75
- v Antipasto - Prosciutto ham, mozzarella, olives, vine tomatoes, and baked bread £4.95
- v Highland rope-grown mussels steamed in a white wine and cream sauce £5.85
- v ...or a coconut Thai broth £5.95
- v Baby girolle mushroom tart with bocconcini mozzarella served with baby spinach and a shallot salad £5.95
- v Quarter Peking duck with pancakes, cucumber, spring onion and hoi sin 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

LIGHTER MEALS AND SANDWICHES

- (Served daily until 7pm) All sandwiches are served with chips unless otherwise stated
- v Poached egg Florentine – toasted English muffin, poached eggs, sautéed baby leaf spinach and Hollandaise sauce £6.75
 - v Poached egg Benedict – toasted English muffin, poached eggs, ham and Hollandaise sauce £7.25
 - v Grilled chicken and Prosciutto ham sandwich with avocado mayonnaise £6.95
 - v Severn & Wye flaked smoked salmon with chive crème fraiche served on a toasted bagel with cucumber chips £6.95
 - v 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 £6.75
 - v New York deli salt beef sandwich with sauerkraut and dill pickle mayonnaise served on brown bread £6.95
 - v House fillet steak sandwich with horseradish jus, roasted onions, mushrooms and melted mature cheddar cheese £9.25 (Also available at night)

SEAFOOD

- Pan fried seabass fillets served on a lemon grass, lime leaf, and bok choy broth, with a hint of chilli £15.95
- Loch Duart salmon, maple roasted with bombay potatoes and baby vine tomatoes £14.95
- Moules Frites – mussels and chips with lemon aioli £9.95
- Beer battered Whitby cod and chips with mushy peas and tartar sauce £12.95
- Seafood risotto, with tiger prawns, mussels and flaked oak smoked salmon £10.95

MAINS

- 28-day aged ribeye steak with peppercorn sauce and chips £17.95
- Free range chicken breast, roasted, with pan-fried mint gnocchi, creamed garden peas and prosciutto crisp £13.95
- Slow roasted shoulder of lamb with creamed potatoes and rosemary £15.95
- v Pumpkin and ricotta tortelloni with roasted squash and spinach, in a cream shallot and white wine sauce £10.95
- Half Peking duck with pancakes, cucumber, spring onion and hoi sin sauce £15.75
- v Roasted butternut squash in a Thai red curry sauce with steamed rice £10.95
- Pan fried ostrich fillet, with a trio of parsnips and light red wine sauce £16.95
- 21-day aged beef fillet with mash, grilled tomato and roast Portobello mushroom £21.95

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 tomato & basil sauce and baby mozzarella £10.50

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

- Warm treacle tart with raspberry ripple 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
- Eton mess with winter berries £5.25
- A sharing board of The Living Room desserts...
- A warm chocolate and orange pudding, crème brulee, blueberry cheesecake, lemon meringue and winter berry Eton mess £12.95

CHILDREN'S MENU

up to 10 years old

- 2 courses £6.00 3 courses £7.50
- v Baked beans and Cheddar cheese on toast
- v Daily soup and bread
- v Garlic baked bread
- Baby sausages with mashed potato and gravy
- Fish goujons and chips served with peas
- v Linguini in a tomato and basil sauce topped with baby mozzarella
- Warm waffle with vanilla ice cream
- Winter berry 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. Fixed price menu available Sunday to Thursday from midday and Friday until 5pm.

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.

