

• THE LIVING ROOM •

CONTENTS

WINES OF THE MONTH AND MONTHLY DRINKS	<i>2 - 3</i>
RAW JUICES	<i>4 - 5</i>
CHAMPAGNES Champagnes available at The Living Room Champagne cocktails	<i>6 - 8</i>
VODKA Vodkas available at The Living Room Vodka cocktails	<i>9 - 11</i>
SPECIALITY MARTINI'S	<i>12</i>
GIN Gins available at The Living Room Gin cocktails	<i>13 - 15</i>
SCOTCH WHISKY Scotch whiskies available at The Living Room Scotch whisky cocktails	<i>16 - 18</i>
IRISH WHISKEY Irish whiskies available at The Living Room Irish whiskey cocktails	<i>19 - 20</i>
AMERICAN WHISKEY American whiskey cocktails American whiskies available at The Living Room	<i>21 - 23</i>
RUM Rums available at The Living Room Rum cocktails	<i>24 - 27</i>
TEQUILA Tequilas available at The Living Room Tequila cocktails	<i>28 - 30</i>
BRANDY Brandies available at The Living Room Brandy cocktails	<i>31 - 34</i>
THE LIVING ROOM FAVOURITE cocktails	<i>35</i>
BEERS Bottled and draught beers available at The Living Room	<i>36 - 38</i>
CIDER Bottle Cider available at The Living Room	<i>38</i>
COFFEES	<i>39 - 41</i>

WINES OF THE MONTH August 2008

WHITE	<i>glass</i> 175ml	<i>glass</i> 250ml	<i>bottle</i>
Crusan Colombard-Sauvignon Blanc, VdP Côtes de Gascogne, <i>France</i> <i>Fresh and fruity with strong fruity aromas and a refreshing acidity.</i>	£3.25	£4.50	£12.95
Moulin Grandet, VdP d' Oc, <i>France</i> <i>An exciting modern lively wine, with refreshing qualities.</i>	£3.95	£5.25	£15.50
Etchart Malbec Rosé, Salta, <i>Chile</i> <i>Fruity and floral.</i>	£4.70	£6.15	£17.50
Organic Pinot Grigio delle Venezie, Vinuva, <i>Italy</i> <i>Refreshingly dry, green apple.</i>	£5.25	£7.25	£21.95
Blackstone Sauvignon Blanc, Monterey County, <i>USA</i> <i>Bright tropical vibrancy.</i>	£5.75	£7.95	£23.95
RED			
Crusan Carignan-Syrah, VdP Côteaux de Fontcaude, <i>France</i> <i>A blend of Carignan and Syrah producing a rich spicy wine with good fruit concentration and a soft, fruity finish.</i>	£3.25	£4.50	£12.95
Echo Falls Merlot, <i>California, USA</i> <i>Lively crushed berry and ripe plum.</i>	£3.95	£5.25	£15.50
La Campagne Cabernet Sauvignon, VdP d'Oc, <i>France</i> <i>A rich, blackcurranty wine with soft tannins.</i>	£4.70	£6.15	£17.50
Fish Hoek Pinotage, Western Cape, <i>South Africa</i> <i>Smoky mulberries.</i>	£5.25	£7.25	£21.95
Torres Coronas Tempranillo, <i>Spain</i> <i>Rich and full-bodied with structure from oak-aged Tempranillo.</i>	£5.75	£7.95	£23.95

MONTHLY DRINKS August 2008

Each month The Living Room carefully selects a range of drinks fitting for the season and to compliment new tastes and flavours on the main menu. Crisp Rosés, refreshing beers, Champagnes normally priced by the bottle available by the glass and seasonal cocktails for you to sample at a lower price... Enjoy!

ROSÉ	<i>glass</i> 175ml	<i>glass</i> 250ml	<i>bottle</i>
Belvino Pinot Grigio, Rosato di Pavia 06, <i>Italy</i> <i>Fresh, grassy aromas with a crisp, refreshing acidity on the palate.</i>	£4.75	£6.50	£18.00

CHAMPAGNE OF THE MONTH

Duval-Leroy Rosé de Saignée,
Fleur de Champagne Brut, *France 12% ABV*
glass £9.20 bottle £55.00

COCKTAIL OF THE MONTH

WATERMELON MARTINI £5.00
A wonderfully simple yet refreshing mix of fresh watermelon, Wyborowa Exquisite vodka, lemon juice and sugar

BEER OF THE MONTH

CUSQUEÑA Peru ABV 5.0%
Made using glacial melt water from the Andes, and brewed to German purity laws, this beer has the intensely crisp yet light characteristics of a South American lager, yet the depth and complex flavour of a European pilsner

RAW JUICES

all priced at £3.50

Fresh juice provides us with minerals, vitamins, essential fatty acids, carbohydrates, proteins and much more. All of these factors are vital to maintaining good health. When fresh juice is included as a daily part of a diet, energy levels increase, complexions improve, immune systems are fortified, bones become stronger and there is a reduced risk of disease. It is recommended that you drink at least 16 ounces of freshly squeezed juice each day.

Although eating fruits and vegetables in their natural state does provide us with a substantial amount of vitamins and minerals, we only obtain the maximum benefits from them when they are juiced. Much of their goodness is locked in the fibre which is expelled from the body. When we juice fruits and vegetables, their goodness is released from the fibre and we are able to drink their highly concentrated nutrients which are then able to enter our bloodstream very quickly.

Fibre is essential to health; so, be sure to continue eating raw fruits, vegetables, legumes and whole grains in conjunction with fresh juices to gain the maximum amount of nutritional value from what you eat. Very few people eat enough raw fruits and vegetables. Juicing provides a quick and easy way to increase your consumption of these foods and is recommended in addition to a high fibre diet.

HIGH FLYER

Fresh beetroot, apples and carrots.

Vital statistics: A super juice for mental energy! Rich in carotenes and potassium, vitamin C and B vitamins. The red colour in beetroot is similar to that of haemoglobin in blood and is considered a traditional, effective treatment for anaemia, leukaemia and cancer in Eastern Europe. By increasing the oxygen-carrying power of blood it also increases brain power, concentration and memory.

PEAK PERFORMER

Red Grapes, pears, apples and pineapple.

Vital statistics: rich in potassium, pectin (soluble fibre) and natural healing enzymes. Contains vitamin C, Calcium, and traces of B vitamins. Tannins, powerful flavones and other aromatic compounds harboured in grapes combine to make them energising and cancer fighting. This juice is a great detox combo.

CARIBBEAN CLEANSER

Fresh watermelon, fresh pineapple and Funkin white peach

Vital statistics: Rich in vitamin A, B1, C, Beta-carotene, and anti oxidants. Watermelon is not only a great thirst quencher but it may also help quench the inflammation that contributes to conditions like asthma, atherosclerosis, diabetes, colon cancer, and arthritis. Vitamin C is the body's primary water-soluble antioxidant, defending all aqueous areas of the body against free radicals that attack and damage normal cells.

WHAT'S UP DOC!

Orange, carrot and apple, with a dash of ginger puree

Vital statistics: Rich in vitamin C, A and B6, calcium, folic acid, iron, limonene, potassium, thiamine, carotenoids and magnesium. Apples are an excellent source of flavonoids that act as antioxidants, mopping up oxygen free radicals that can damage DNA. Beta-carotene is essential for proper night vision and also protects against (AMD) age-related macular degeneration – poor sight in the elderly. A regular intake of Beta-carotene ensures a lower risk of developing AMD.

HONEY DEW

Apples, pears, mint and ginger with honey gomme

Vital statistics: Rich in vitamin C, carotenes, ellagic acid, pectin, potassium, soluble fibre and circulatory-stimulating zingiberene and gingerols. Ginger possesses numerous therapeutic properties including antioxidant effects and an ability to inhibit the formation of inflammatory compounds. Ginger's anti-vomiting action has been shown to be very useful in reducing the nausea and vomiting of pregnancy. Pears are also renowned for their significant contribution towards health.

CHAMPAGNE

Between 898 and 1825 the Kings of France were crowned in Reims, at the heart of the Champagne region. Flowing freely at the ceremonies and appreciated for its taste and finesse, the wines were later offered in homage to any visiting monarchs. From the 12th century onwards, Champagne's reputation began to cross borders; its prestige continuously growing. From this point Champagne wines were the chosen wines for celebrations and major events the world over.

PRODUCTION

The unique geographical and climatic conditions of the Champagne region help to create a style of wine that is found nowhere else in the world. Champagne can only be produced in the carefully delimited area of Champagne.

Three grapes are used in the production of Champagne: Chardonnay, which gives lightness and freshness; Pinot Noir, which adds body and good ageing potential; and Pinot Meunier, which gives a round, fruity style.

The grapes are harvested by hand, usually in mid-September. After pressing, the first fermentation transforms the juice into wine as the sugars convert into alcohol. The blend or 'cuvée' is created several months later. The art of the wine maker lies in creating a harmonious, balanced wine from a blend of wines from different years, grape varieties and vineyards. It is this consistent blend, created year after year, that distinguishes a house style from that of other producers.

After blending comes bottling when yeasts and sugar are added. This creates a second fermentation which is what gives Champagne its sparkle: as the yeast cells die they release carbon dioxide into the wine. After a period of ageing, the bottles are rotated and gradually turned upside down to encourage the sediment to descend to the base of the cork so they can be easily ejected. A small amount of liqueur with varying levels of sugar is added to the Champagne to produce the final product.

ROSÉ

There are two methods of production for Rosé Champagne; the most usual is to blend red and white wine before second fermentation in the bottle. The saignée method involves bleeding the colour from the red grape skins, therefore fermenting pink juice from the start.

VINTAGE/NON VINTAGE:

Non-vintages are the most commonly known of Champagne styles. This is based on individual harvests with the addition of reserve wines to ensure a consistent style year after year. Vintage Champagnes are produced exclusively from single harvests in good years. The style can vary from vintage to vintage. Generally, vintage Champagnes are fuller flavored and richer than non vintage styles.

CHAMPAGNE

Available at The Living Room

	<i>Glass</i> <i>(125ml)</i>	<i>Bottle</i> <i>(750ml)</i>	<i>Magnum</i> <i>(1.5ltr)</i>
<i>Duval-Leroy Fleur de Champagne, Brut, France</i> 12% ABV	£6.95	£37.00	£76.00
<i>Perrier Jouet Grand Brut, France</i> 12% ABV	£7.95	£45.00	
<i>Duval-Leroy Rosé de Saignée Fleur de Champagne Brut, France</i> 12% ABV	£9.20	£55.00	£110.00
<i>Veuve Clicquot Yellow Label Brut, France</i> 12% ABV	£9.20	£55.00	£110.00
<i>Moët & Chandon Brut Rosé, France</i> 12% ABV	£11.00	£60.00	
<i>Perrier Jouet Blason Rose, France</i> 12% ABV		£62.50	
<i>Laurent-Perrier Cuvée Ultra Brut, France</i> 12% ABV		£70.00	
<i>Veuve Clicquot Vintage Réserve Brut, France</i> 12% ABV		£85.00	
<i>Laurent-Perrier Grand Siècle Brut, France</i> 12% ABV		£115.00	
<i>Perrier Jouet Belle Epoque Brut, France</i> 12.5% ABV		£125.00	
<i>Laurent-Perrier Cuvée Rosé Brut, France</i> 12% ABV			£150.00
<i>Dom Pérignon Brut, France</i> 12.5% ABV		£150.00	
<i>Krug Grande Cuvée Brut, France</i> 12% ABV		£170.00	
<i>Krug Brut Rosé, France</i> 12% ABV		£295.00	
<i>Louis Roederer Cristal Brut, France</i> 12% ABV		£295.00	

CHAMPAGNE COCKTAILS

PASSIONATE FIZZ £8.25

Funkin passion fruit and passion fruit liqueur with a hint of lemon, shaken & stirred into Duval Leroy Champagne

STRAWBERRY BLISS £8.25

Strawberries, raspberries, Caramel vanilla vodka & cranberry juice shaken & stirred into Duval Leroy Champagne

BELLINI £8.25

Simply Funkin white peach charged with Duval Leroy Champagne, a timeless classic!

MAPLEBURG FIZZ £8.25

Jack Daniel's, maple syrup gomme, Angostura bitters & lemon juice shaken and stirred into Duval Leroy Champagne

CHAMPAGNE CHERRY NOVA £8.25

Cherry Marnier with Maraschino syrup and cranberry juice, stirred into Duval Leroy Champagne

VODKA

The question of who made the first vodka is a matter of debate between the Poles and the Russians but the first written evidence of a grain spirit being made in either country comes from Poland in 1405. By the mid 15th century grain spirit was being distilled in Moscow after the Russians had visited Italian Monasteries and witnessed the secrets of a production method known as aqua-vita (little water).

Vodka's subsequent story follows a paralleled path in both countries. Initially the use of vodka was purely medicinal and in Poland it was used as a cologne and after-shave. Spirit production rose in the 15th and 16th century in both Russia and Poland and neighbouring Baltic States creating what is today known as the 'Vodka belt' – countries where vodka is historically the most popular beverage.

The finer points of distillation were explored by the Russians and Polish and in the 17th century, distilleries began to filter their vodkas three or four times before redistilling with anise to enhance its purity. The birth of the first triple distilled vodka was witnessed and the search for absolute purity was on.

The ingredients used in the production of vodka can greatly affect the taste. Vodkas can be made from any form of fermentable sugar but almost all are made from cereals such as wheat, barley and rye:

Wheat – Produces the sweetest of the grain-based vodkas, sometimes with a slightly vinous texture. The grain is also thought to give better extract to allow for a cleaner spirit.

Rye – Produces a soft, clean spirit but one with a more citric nose and a palate that mixes a light oiliness with a natural bite on the finish.

Barley – The low oil grain creates crisp, clean vodka. Barley based vodkas are the lightest in character.

Potato – A Polish speciality since the 19th century. Potato-based vodkas are fuller bodied and creamier in texture.

VODKAS

Available at The Living Room

RUSSIAN STANDARD Russia 40% ABV
25ml £2.90 Bottle £70.00

KETEL ONE Holland 40% ABV
25ml £3.00 Bottle £75.00

KETEL ONE CITROEN Holland 40% ABV
25ml £3.50 Bottle £85.00

GREY GOOSE France 40% ABV
25ml £3.50 Bottle £85.00

GREY GOOSE LE CITRON France 40% ABV
25ml £3.50 Bottle £85.00

GREY GOOSE L'ORANGE France 40% ABV
25ml £3.50 Bottle £85.00

STOLICHNAYA RASPBERRY Russia 37.5% ABV
25ml £2.90 Bottle £70.00

STOLICHNAYA ELIT Russia 40% ABV
25ml £7.50 Bottle £210.00

SKYY USA 40% ABV
25ml £2.90 Bottle £70.00

ZUBROWKA Poland 40% ABV
25ml £3.20 Bottle £80.00

CARIEL VANILLA VODKA Sweden 37.5% ABV
25ml £3.50 Bottle £85.00

FINLANDIA CRANBERRY Finland 40% ABV
25ml £2.90 Bottle £70.00

FINLANDIA GRAPEFRUIT Finland 40% ABV
25ml £3.75 Bottle £95.00

BELVERDERE Poland 40% ABV
25ml £3.50 Bottle £85.00

WYBOROWA SINGLE ESTATE Poland 40% ABV
25ml £5.00 Bottle £120.00

CIROC France 40% ABV
25ml £5.95 Bottle £150.00

U'LUVKA VODKA Poland 40% ABV
25ml £4.50 Bottle £110.00

VODKA COCKTAILS

GREEN TEA GOBLET £7.95
*Belvedere vodka, macerated mint, green tea syrup
& fresh lime stirred vigorously with crushed ice*

MOSCOW MULE £6.50
*Russian Standard vodka built with limes, ginger beer,
Angostura bitters and Rose's lime Juice*

SILVER MERCEDES £7.95
*Silky smooth Duval Leroy Champagne with Absolut
Kurrant vodka, redcurrants, homemade vanilla sugar,
freshly pressed orange, lemon & pineapple juice,
enriched with egg white*

COSMOPOLITAN £6.50
*Perfect balance in a glass. Zesty Ketel One Citroen
vodka and Cointreau, balanced with dry cranberry and
lime*

L'ORANGE COSMO £6.50
*The classic Cosmo made instead with
Grey Goose L'Orange vodka*

STRAWBERRY CREAM £5.95
*Cariel vanilla vodka and strawberry liqueur shaken
with strawberries, milk & farmhouse vanilla ice cream*

MOCKINGBIRD £7.50
*Nationally recognised award winning mix of Ciroc
vodka, sage gomme, Xante pear cognac, Tio Pepe
sherry and dessert pear*

VODKA MARTINI £8.95
*Grey Goose vodka stirred with your choice of Lillet
Blanc or Noilly Prat vermouth, served wet or dry*

BLOODY MARY £7.50
*Classic hair of the dog! Made to your specifications
or ours – 42 Below vodka, Tio Pepe, lemon juice,
pepper, Tobasco & tomato juice*

KEEPIN' IT KEENAN £6.95
*Strawberries, mint and cranberry juice, muddled and
shaken with a blend of Stolichnaya Raspberry vodka
and Skyy vodka*

SHOT

KAMIKAZE £3.00
Russian Standard vodka, Cointreau and fresh lime

SPECIALITY MARTINIS

WATERMELON MARTINI £6.95

A wonderfully simple yet refreshing mix of fresh watermelon, Wyborowa Exquisite vodka, lemon juice and sugar

ESPRESSO MARTINI £6.95

A caffeine hit of freshly brewed espresso shaken to a froth with Russian Standard vodka, Kahlua coffee liqueur and white sugar

POMEGRANATE MARTINI £6.95

A detoxifying mix of fresh pomegranate juice, Ketel One vodka, with a hint of lemon, sugar and grapefruit zest

RASPBERRY MARTINI £6.95

Fresh raspberries simply shaken with lemon juice & Ketel One vodka, balanced with white sugar

VANILLA & APPLE MARTINI £6.95

Moreish mix of Zubrowka & Cariel vanilla vodka, Teichenne green apple schnapps, honey gomme, Funkin green apple & pressed apple juice

PORNSTAR MARTINI £8.25

A fabulous mix of Funkin passion fruit, caramel, Cariel vanilla vodka, Galliano, pressed pineapple juice, vanilla sugar and zesty lemon served with a Duval Leroy Champagne top

FRENCH VANILLATINI £6.95

The Living Room's take on this classic uses Cariel vanilla vodka, pressed pineapple juice & Chambord, shaken to a frothy head

GIN

The story behind the invention of gin is cloudy; credit could go to the Italians for their fields of Juniper and years of wine-making experience but it's most likely to be in Holland that spirit production began. As home to the main port for the East India Trading Company, herbs and spices found their way into the country and it was in 1650 that the oils of the juniper berry were infused with natural grain spirit to create a medicine, which would ironically be taken to fight against kidney disorders! Its taste and the added effects of alcohol meant that it quickly became popular with the Dutch population.

The French were first introduced to the Dutch spirit in the 17th century after invading Holland and the name was adapted to 'Genever', taken from the French translation of Juniper.

As the war continued and the English alliance with the Dutch strengthened, it is believed the soldiers developed a taste for the spirit and shortened the name to 'Gin'. It later became a custom for commanding officers to give a pint of gin to their soldiers before battle, giving rise to the term 'Dutch Courage'.

After the war, some say the recipe for gin was transported back to England by the soldiers, others say it was introduced by Dutch born William of Orange who declared gin the drink of England. Gin houses soon flooded the streets of London.

Sold by the pint and of a lower quality than today, gin was made by soaking juniper, herbs and spices within any natural spirit. The lack of law or regulation meant that the gin served carried a very high ABV (alcohol by volume) so sugar was required to sweeten and remove any distaste. The result was a very sweet, very strong, dirty gin. And the people loved it!

Gin's popularity quickly reached uncontrollable heights, streets were littered with drunkards. Rumours circulated that mothers were selling their babies clothes to find money to buy gin. The propaganda, spurred the government to introduce taxes and laws and soon after, licensed gin houses were born serving a higher grade of spirit. Once a drink for the poor, gin soon became the drink for the rich.

As for Gin and Tonics - like gin itself, this drink was originally developed as a medicine. When the British were in the East, they became highly susceptible to Malaria and it became known that Quinine, an ingredient in tonic was an effective substance for getting rid of the disease. The addition of Gin made Tonic water a far more amiable beverage. Its popularity then grew and its medicinal roots forgotten.

On a minor note, the lime (served in any GOOD Gin and Tonic), being a citrus fruit and therefore containing Vitamin C, helps to prevent scurvy. As limes are not the dominant ingredient of a Gin and Tonic they won't actually get rid of scurvy if you've already got it - unless you drink A LOT of Gin and Tonics of course!

GIN

Available at The Living Room

BEEFEATER LONDON DRY GIN London 40% ABV
25ml £2.90 Bottle £65.00

BOMBAY SAPPHIRE London 40% ABV
25ml £3.00 Bottle £70.00

TANQUERAY London 43.1% ABV
25ml £3.00 Bottle £70.00

TANQUERAY 10 London 47.3% ABV
25ml £4.50 Bottle £110.00

PLYMOUTH England 41.2% ABV
25ml £3.00 Bottle £70.00

PLYMOUTH NAVY STRENGTH England 57% ABV
25ml £3.50 Bottle £80.00

PLYMOUTH SLOE GIN England 26% ABV
25ml £3.50 Bottle £80.00

HENDRICKS GIN Scotland 41.4% ABV
25ml £3.50 Bottle £80.00

NO.209 GIN 46% ABV
25ml £5.00 Bottle £130.00

GIN COCKTAILS

SINGAPORE SLING £5.95
The infamous Raffles creation – Bombay Sapphire gin shaken with Benedictine, Cherry Marnier, grenadine, lemon juice and gomme, with a dash of pineapple juice and topped with soda

WHITE LADY £6.50
A classic balance of Plymouth gin, Cointreau, lemon juice, blended white sugar and egg white

BLACKBERRY & ROSEMARY FIZZ £6.95
Plymouth gin & Plymouth Sloe gin smashed with blackberries, rosemary, lemon, pressed apple juice & soda

209 MARTINI £9.95
Fresh from the stateside- No. 209 gin stirred wet or dry with Noilly Prat or Lillet Blanc vermouth

STRAWBERRY COLLINS £4.95
Beefeater gin shaken with strawberries, sugar, fresh lemon juice & egg white served long with lemonade.

BRAMBLE £5.95
Classic Dick Bradsell drink featuring Bombay Sapphire gin, Chambord, lemon juice & gomme

SHOT

PERFECT LADY £3.00
Beefeater gin, Teichenne peach schnapps, lemon juice & gomme

SCOTCH WHISKY

Scotland is divided into five whisky-producing regions: Speyside, Lowlands, Highlands, Islands and Islay. Whilst each whisky is unique, the malts have some common characteristics within regions. Different raw materials, climate variations and varying production techniques are all responsible for differences between regions.

ISLAY

Islay is a small island west of the Scottish mainland. At one stage the island housed 23 active distilleries, although this number has now fallen to 7. Although a few milder versions exist, Islay whisky in general is smoky, peaty and salty with quite a bit of tang and tar thrown into the mix.

LOWLANDS

The Lowlands sits in the southernmost part of Scotland, an area characterised by its flatness. Whisky from the Lowlands is smooth and slightly fiery; it is also very light in salt, peat and smoke as opposed to many other whiskies. Any Lowland whisky is a fine aperitif.

SPEYSIDE

Its name derives from the River Spey, which cuts through the region, providing distilleries with ample fresh water to aid the production process. Geographically, Speyside forms part of the Highlands but is considered a separate region because of its size and the different characteristics of Speyside compared to other Highland whiskies. Speyside whisky is a good and popular choice with its rich flavour, complexity and relatively mild character.

HIGHLANDS

The Highlands is the largest of the whisky producing regions in Scotland, producing a variety of very diverse tasting whiskies. The word 'glen', meaning 'valley' is commonly used in the name of both Highland and Speyside distilleries. Highland whisky is often powerful with a rich and smokey flavour, although slightly less so than whisky from the Islands.

ISLANDS

Islands is in fact a separate production region consisting of the Islands: Mull, Orkney, Jura, Arran, Shetlands and Skye. Often described as a milder version of Islay whisky, Islands whisky is most appreciated by connoisseurs. The Blackwood Distillery is the most recent addition to Scotland's family of distilleries.

SCOTCH WHISKY

Available at The Living Room

AUCHENTOSHAN 10 YEAR OLD Lowland 40% ABV
25ml £2.90 Bottle £75.00

AUCHENTOSHAN THREE WOOD Lowland 40% ABV
25ml £6.50 Bottle £150.00

TEACHER'S HIGHLAND CREAM BLENDED MALT
40% ABV
25ml £2.90 Bottle £75.00

THE MACALLAN 'FINE OAK' 10 YEAR OLD Highland
40% ABV
25ml £3.50 Bottle £90.00

MONKEY SHOULDER BLENDED MALT 40% ABV
25ml £3.50 Bottle £90.00

TALISKER Islands 45.8% ABV
25ml £3.50 Bottle £100.00

GLENFIDDICH 12 YEARS OLD Highland 40% ABV
25ml £3.50 Bottle £90.00

GLENLIVET 12 YEARS OLD Speyside 40% ABV
25ml £4.50 Bottle £100.00

GLENMORANGIE 10 YEARS OLD Highland 40% ABV
25ml £4.50 Bottle £100.00

BOWMORE 12 YEARS OLD Islay 40% ABV
25ml £4.50 Bottle £100.00

BALVENIE 12 YEAR OLD Highland 40% ABV
25ml £5.50 Bottle £140.00

SCOTCH WHISKY COCKTAILS

Available at The Living Room

THE GODFATHER £7.50

Monkey Shoulder Triple malt stirred into Disaronno Amaretto with (an optional) Angostura bitters and orange zest

WHISKEY MAC £7.95

Macallan 10 Year Old whisky stirred gently with Stone's ginger wine, refreshing lemon & orange zest and (optional) Angostura bitters

MONARCH OF THE GLENN £7.50

Glenfiddich Pure malt, rosemary infused gomme, Disaronno Amaretto, apple & lemon juices served long with a Chambord float.

THE LIBERTINE £6.50

Drambuie, fresh lime and Angostura bitters shaken vigorously and served over ice.

IRISH WHISKEY

Even the Scots will (grudgingly) admit that Ireland may have been where whiskey making (or to be precise Celtic distillation) began. The first distillers were most likely monks, then physicians who, it is acclaimed, spread the knowledge into Scotland in the 14th century.

Like scotch, Irish whiskey became a drink both of the urban and rural poor. Despite restriction placed on production in the 18th century, the rural distiller continued to produce illicit whiskey for some time.

The situation was different in the major towns such as Dublin, Cork, Belfast and Derry where distillers built large, imposing plants. By the 19th century these Irish town whiskies, produced by names such as John Jameson, John Power and the Murphy's of Cork, had become the most popular whiskey styles in Britain and Europe. Confident of the quality, major distillers resisted installing coffee stills, remaining true to the traditional pot still.

Mass emigration to the US following the potato famine established a ready expatriate market, which soon collapsed after the imposition of Prohibition in 1919. Irish independence put paid to exports to Britain and its empire and hikes in domestic taxation placed intolerable pressure on distilleries causing many to cease production or merge.

By the 1960s there were only four distilleries left and in 1966 Jameson, Powers and Cork distilleries merged to become Irish distilleries Ltd (IDL). In 1973 they were joined by Bushmills in the north, giving IDL a monopoly on production until 1989. Today thanks to the Jameson brand, Irish whiskey is regaining its international reputation.

IRISH WHISKEY

Available at The Living Room

JAMESON ORIGINAL 40% ABV

25ml £2.90 Bottle £75.00

JAMESON 12 YEARS OLD 40% ABV

25ml £3.00 Bottle £80.00

BUSHMILLS WHITE LABEL 40% ABV

25ml £2.90 Bottle £75.00

BUSHMILLS BLACKBUSH 40% ABV

25ml £3.00 Bottle £80.00

BUSHMILLS 10 YEARS OLD SINGLE MALT 40% ABV

25ml £3.50 Bottle £90.00

IRISH WHISKEY COCKTAILS

DONEGAL £6.50

Jameson's Irish whiskey, Noilly Prat and Mandarine Napoléon, stirred with Maraschino syrup and served over ice

STOP YOUR WHININ' £6.50

Jameson's Irish Whiskey and Sauvignon Blanc form an unlikely alliance. Shaken with honey, apple juice and fresh lemon

SHOT

MINI IRISH COFFEE £3.00

Kahlua coffee liqueur, Jameson's Irish whiskey and layered fresh whipped cream

AMERICAN WHISKEY

Whiskey first came to the American continent with the Irish and Scottish immigrants. The new conditions and raw materials meant that settlers were forced to adapt quickly to their homeland; gradually, a new kind of whiskey evolved.

American whiskey is an entirely new breed of whiskey bearing little resemblance to its Scottish or Irish relations. No smoke is used to dry the corn, rye or wheat in American whiskey creating a fuller, stronger and sweeter taste than its European counterparts.

American whiskey is commonly divided into five categories; Bourbon, Tennessee, Rye, Wheat and Corn categorised by the differences in the type and amount of grains used during the mashing.

BOURBON

It is commonly thought that all Bourbons must originate from Kentucky when in fact they may be produced in any state. The only prerequisites are that it must be made in the US, contain at least 51% corn and that it must be stored for at least two years in new, charred American white oak barrels. The raw spirit must also not be distilled to more than 80% alcohol by volume.

TENNESSEE

Tennessee whiskey is closely related to Bourbon but there are a few differences; Tennessee whiskey must be produced in the state of Tennessee and is always filtered through sugar-maple charcoal. The filtering process usually takes 10 days to complete. Tennessee whiskey was recognised as a separate style by US government officials in 1941.

RYE AND WHEAT WHISKEY

Only a small amount of rye whiskey is bottled as straight rye whiskey, most of it is used in blending to add character to other whiskies. To be called a rye whiskey, the spirit must be made from at least 51% rye, distilled at less than 80% and stored in new, charred oak barrels for at least two years. Mostly made in Indiana and Kentucky, rye whiskey is slightly more powerful and bitter than Bourbon. Wheat whiskey must be made from at least 51% wheat and is quite uncommon.

CORN WHISKEY

Developed due to the abundant supply of corn, this type of American whiskey is a predecessor to Bourbon. It differs from Bourbon in that the mash must consist of at least 80% corn and it does not have to be aged in wood. If corn whiskey is to be aged, any maturation must be done in either un-charred barrels or used Bourbon barrels.

AMERICAN WHISKEY

Available at The Living Room

JIM BEAM WHITE 40% ABV

25ml £2.90 Bottle £70.00

JIM BEAM BLACK 43% ABV

25ml £3.50 Bottle £80.00

JACK DANIEL'S 40% ABV

25ml £2.90 Bottle £70.00

JACK DANIEL'S SINGLE BARREL 47% ABV

25ml £4.50 Bottle £130.00

MAKERS MARK 45% ABV

25ml £3.00 Bottle £75.00

WOODFORD RESERVE 45.2 % ABV

25ml £3.50 Bottle £80.00

BUFFALO TRACE 45% ABV

25ml £3.50 Bottle £80.00

AMERICAN WHISKEY COCKTAILS

GINGERBREAD MANHATTAN £8.25

Woodford's Reserve Kentucky whiskey stirred with gingerbread syrup, Maraschino cherry syrup, Punt Y Mes & Angostura bitters

OLD FASHIONED £8.25

(Please be patient, a minimum of 5 minutes is required to make this drink properly). Woodford Reserve bourbon whiskey stirred slowly with orange zest, soft brown sugar & Angostura bitters

LYNCHBURG LEMONADE £5.95

An American classic. Jack Daniel's, Cointreau, lemon juice, sugar and egg white, shaken and lengthened with lemonade

POMEGRANATE & MINT JULEP £6.50

Buffalo Trace bourbon, fresh mint and vanilla sugar muddled with pomegranate juice and fresh lemon juice, served over crushed ice

THE BIG EASY £5.95

Southern Comfort, Cointreau and fresh orange juice topped with ginger beer

RUM

In the 15th Century, Christopher Columbus took cane cuttings to the new world with intention of producing sugar. His cuttings would eventually give rise to a drink that was to dominate the West Indian economy. The knowledge of distilling was soon past to the Caribbean by Spanish settlers and the sugar cane industry began to flourish.

Shortly after, Spanish Jamaica was captured by The British Navy where an intensive cultivation of sugar cane plantations sparked an era of black slave labour. Native Africans were taken from home shores, bartered for goods and transported to the Caribbean to be traded for local rum and agricultural goods. Rum would then be returned to British soil, through the British Navy, completing what was known as the 'triangular trade route'.

Following restrictions placed on the daily rations in the Navy and acts imposed in London, in 1733 Vice Admiral Edward Vernon ordered rum to be diluted four to one with water and furthermore served in 2 daily doses. Vernon's nickname 'Grogam' was later shortened to 'Grog'- the name for the new rum ration. "Black Tot Day" eventually came in 1970 when the British Navy finally banned rum rations. Mock funerals took place with black armbands worn.

Conversely on American soils, rum runners helped to keep American spirits high through the years of Prohibition. Bootlegging was under control of the gangster mobsters such as "Scarface" Al Capone. Bill McCoy was said to be the only mobster not to water down his spirit hence the saying the "Real McCoy", which became common for an article that was genuine.

WHITE RUM (LIGHT, SILVER RUM)

These are dry, clear and light-bodied rums. White rums are typically blended and left unaged.

GOLD RUM (ORO, AMBRE RUM)

These rums are typically medium-bodied and slightly more flavourful than the white version as a result of being barrel aged. The golden colour derives from either ageing or the addition of caramel colouring.

PREMIUM AGED (ANEJO, RHUM VIEUX RUM)

These amber-hued, well-matured rums are favoured by many connoisseurs above a single malt whisky or top cognac. The emphasis is on quality not quantity.

DARK RUM (BLACK RUM)

Distilled in alembic stills and barrel aged for extended periods of time, dark rums are invariably aromatic, full-bodied and full-flavoured with long, lingering finishes.

OVERPROOF RUM

These spirits are most frequently white rums bottled at extremely high alcohol content, technically at more than 50% alcohol by volume (abv), however, most are bottled in the range of 75-75.5% abv (150-151 proof).

FLAVOURED AND SPICED RUM

These rums are altered by the addition of natural fruit flavourings or a small bevy of spices. White rums are most often married with fruit flavouring, while gold or aged rums are more often used as the base for spiced rums.

CACHAÇA (PRONOUNCED KAH-SHAH-SAH)

The pure spirit of Brazil, cachaça is produced from sugar cane juice. The Brazilians produce 1.5 billion litres annually, which equates to every person in Brazil drinking 1 bottle a month! It is in fact the world's third biggest spirit category, but only 1% is exported.

RUM

Available at The Living Room

BACARDI CARTA BLANCA Puerto Rico 37.5% ABV
25ml £2.90 Bottle £75.00

BACARDI 8YR Puerto Rico 40% ABV
25ml £3.50 BOTTLE £90.00

BACARDI ORO Puerto Rico 40% ABV
25ml £3.00 Bottle £80.00

MOUNT GAY Barbados 40% ABV
25ml £2.90 Bottle £75.00

MOUNT GAY EXTRA OLD Barbados 43% ABV
25ml £3.50 Bottle £90.00

SAGATIBA PURA CACHAÇA Brazil 38% ABV
25ml £3.00 Bottle £80.00

SAGATIBA VELHA CACHAÇA Brazil 38% ABV
25ml £3.00 Bottle £80.00

CACHAÇA 51 Brazil 40% ABV
25ml £3.00 Bottle £80.00

APPLETON V/X Jamaica 40% ABV
25ml £2.90 Bottle £75.00

APPLETON EXTRA 12 YEAR OLD Jamaica 43% ABV
25ml £3.50 Bottle £90.00

SAILOR JERRY Carribean 40% ABV
25ml £3.00 Bottle £80.00

HAVANA CLUB AÑEJO 7 AÑOS Cuba 40% ABV
25ml £3.00 Bottle £80.00

WRAY & NEPHEW OVERPROOF RUM Jamaica 63% ABV
25ml £3.50 Bottle £90.00

KOKOKANU COCONUT RUM Jamaica 37.5% ABV
25ml £2.50 Bottle £75.00

GOSLING'S BLACK SEAL Bermuda 40% ABV
25ml £3.75 Bottle £95.00

GOSLING'S OLD FAMILY RESERVE Bermuda 40% ABV
25ml £7.50 BOTTLE £190.00

RUM COCKTAILS

PINEAPPLE BATIDA £4.95
Fresh pineapple blended with Sagatiba Pura cachaça, crushed ice & condensed milk

RED RUM £5.95
A harmonious mix of Appleton's V/X, homemade vanilla sugar, redcurrants, Plymouth Sloe gin & fresh lemon juice

ATOMIC DAIQUIRI £7.25
The robust flavour of Wray & Nephew Overproof Rum balanced with lime and sugar, softened by a longer shaking process

MAI TAI £6.95
A tiki-tastic mix of Appleton's V/X, Bacardi Oro & Grand Marnier mixed with almond syrup, limes, sugar syrup and topped with fresh juices

KOKONUT DAIQUIRI £5.95
The simple ones are always the best! Kokokanu coconut rum shaken with lime and sugar cane syrup, dusted with cocoa powder.

VANILLA & PHYSALIS DAIQUIRI £6.95
Appleton's V/X, muddled physalis, homemade vanilla sugar & fresh lime juice

TREACLE £7.95
(Please be patient while we make this drink, it is a lengthy process!) Multi-award winning Appleton's Extra stirred with orange zest, brown sugar, Angostura bitters & pressed apple juice

GRAPEFRUIT & MARZIPAN DAIQUIRI £6.95
Gosling's Black Seal & Appleton's V/X shaken with syrup d'orgeat, blueberries, fresh grapefruit, lemon & sugar

MOJITO £6.95
The old Cuban favourite – Bacardi Carta Blanca muddled with fresh mint, lime & brown sugar, topped with a little soda

MINT DAIQUIRI £6.50
A simple, clean & refreshing twist on the classic rum cocktail. Bacardi Carta Blanca rum shaken with fresh mint, lime and homemade vanilla sugar

SHOT

SWEET SURRENDER £3.00
Midori, Galliano, Bacardi Oro rum

TEQUILA

All Tequila is Mezcal, but not all Mezcal is Tequila.

The Nahuatl tribe of pre-Colombian Mexico, from whose language Tequila takes its name (tequitl: the working place), believed that Mayahuel, the goddess of fertility, had transformed herself into an agave and in doing so gave them a plant which provided for their every need: soap, fibres, paper, footwear and tools such as needles. From its centre they obtained juices or syrups for nourishment and from the fermentation of such syrups and juices they obtained a mystic drink, known as 'pulque', that allowed them to enter into communion with their environment.

The process of tequila begins when a blue agave plant is ripe, usually 8 to 12 years after it is planted. Leaves are chopped away from its core by a 'Jimador' who assesses the plants ripeness. If the plant is harvested too soon, there won't be enough sugars to do the job. Too late and the agave's sugars will have already been used to form a once-in-a-lifetime stem 'quiote' that springs 25 to 40 feet high so that the seeds grown at the top can scatter with the wind. The Jimador's task is a crucial one; once he decides that the plant is ready, he wields a special long knife known as a 'coa' to clear the core. The cores or piñas (Spanish for pineapple) weigh an average of 40 to 70 pounds up to 200 pounds.

Piñas are hauled to the distillery where they are cut in half or chopped and put to roast in furnaces called 'hornos' where the starch turns in sugars. Modern distilleries use huge steam ovens to increase output and save on energy. Roughly speaking, seven kilos (15 lb.) of agave piña are needed to produce one litre of tequila.

FERMENTATION

The roasted piñas are shredded; their juices pressed out and placed in fermenting tanks or vats. Some distilleries use the traditional method to produce tequila. In this method – artesian tequila – the cores are crushed with a stone wheel at a grinding mill called a 'tahona' and the fibres are dumped into the wooden vat to enhance fermentation and to provide extra flavour. Once the juices are in the vats yeast is added. During fermenting, the yeast acts upon the sugars of the agave plant converting them into alcohol.

DISTILLATION

Juices ferment for 30 to 48 hours before being distilled twice in either traditional copper stills, modern stainless steel stills or in continuous distillation towers. The first distillation produces a low-grade alcohol and the second a fiery colourless liquid that is later blended before being bottled. Alcohol content may be between 70 and 110 proof.

TEQUILA

Available at The Living Room

SAUZA HACIENDA 38 % ABV

25ml £2.90 Bottle £75.00

SAUZA HORNITOS 100% agave 38 % ABV

25ml £3.00 Bottle £80.00

PARTIDA BLANCO TEQUILA 100% agave 40% ABV

25ml £6.00 Bottle £150.00

DON JULIO BLANCO TEQUILA 100% agave 38% ABV

25ml £5.50 Bottle £140.00

DON JULIO REPOSADO TEQUILA 100% agave 38% ABV

25ml £5.50 Bottle £140.00

DON JULIO AÑEJO TEQUILA 38 % ABV

25ml £6.00 Bottle £150.00

MONTEALBAN MEZCAL TEQUILA 100% agave ABV 40%

25ml £3.00 Bottle £80.00

JOSE CUERVO TRADICIONAL ABV 38%

25ml £3.00 Bottle £80.00

TEQUILA COCKTAILS

PARTIDA MARGARITA £9.95

The tequila drinker's margarita...Partida Blanco tequila balanced with agave syrup, fresh lime & fresh lemon

PINEAPPLE & CARDAMOM MARGARITA £6.95

Aromatic cardamom pods muddled with pressed pineapple juice with lime, agave syrup and of course, Sauza Hacienda tequila

JULIO & ROSEMARY'S WEDDING £8.95

A beautiful marriage of Don Julio Reposado tequila, lemongrass, rosemary syrup & Plymouth Sloe gin with fresh lime

TEQUILA COOLER £6.50

Sauza Hacienda tequila, agave syrup, fresh lime wedges topped with ginger beer and Fosters lager. (You just need to trust us!!)

88 CUT £7.95

Sauza Hacienda tequila lengthened with pressed pineapple juice and lime juice sweetened with Teichenne vanilla schnapps and agave syrup, charged with ginger beer and crowned with Chambord

SHOT

THE BURG £3.00

Sauza Hacienda, Grand Marnier & fresh lime

BRANDY

Brandy was first introduced to Northern Europe, Southern France & Spain in the 16th Century by Dutch traders who referred to the spirit as 'brandewijn' meaning wine that had been burnt or boiled, in order to distil it. Brandy, in its broadest definition, is a spirit made from fruit juice or fruit pulp and skin.

Like rum and tequila, brandy is an agricultural spirit that relies on the seasons for the fruit yield, ripening and production. It is unlike grain spirits such as whisky and vodka, which can be made throughout the year.

Brandy types were originally location driven (Cognac, for example, is a town and region in France). Brandy-making regions, particularly in Europe, further differentiate their local spirits by specifying the types of grapes that can be used and the specific areas (appellation) in which the grapes used for making the base wine can be grown.

FRENCH BRANDIES: COGNAC AND ARMAGNAC

Cognac is the best known type of Brandy in the world, a benchmark by which most other brandies are judged. The Cognac region is located on the west-central Atlantic coast of France, just north of Bordeaux. The region is further subdivided into six growing zones. Cognacs labelled Grande or Petite Champagne are the most highly esteemed and their origins are likely to be designated on bottle labels. The primary grapes used in making Cognac are Ugni Blanc, Folle Blanche, and Colombard, grapes considered poor for table wine but perfect for making brandy. Cognac is double distilled in pot stills and then aged in Limousin or Tronçais oak casks. All Cognacs start out in new oak to mellow the fiery spirit and give them colour. Long-term ageing then takes place in 'seasoned' casks that impart less of the oak flavour while the Brandy matures.

Virtually all Cognacs are a blend of brandies from different vintages and frequently, different growing zones. Even those from single vineyards or distilleries will be a mix of brandies from different casks. The production of local vineyards is sold to Cognac houses, which store and age Cognacs from different suppliers. A master blender is employed to draw from these disparate brandies to create continuity in the house blends.

The industry has adopted some generally accepted terms to differentiate Cognacs and Armagnacs:

V.S / V.S.P / Three Star: (very superior / very superior pale) – a minimum of 2 years ageing in a cask (industry average is 4-5 years ageing).

V.S.O.P: (very superior old pale) – a minimum of 4 years cask aging for the youngest Cognac in the blend, with the industry average being between 10 and 15 years.

X.O. /Luxury: (extra old) – a minimum of 6 years ageing for the youngest cognac in the blend, with the average age running 20 years or older. Inventories of old vintage Cognacs used in blending these top of the line brands must be maintained.

Armagnac is the oldest type of brandy in France with distillation references dating back to the early 15th century. The Armagnac region is located in the ancient province of Gascony in the southwest corner of France. As in Cognac, there are regional growing zones and the primary grapes used in its making are the same as those for Cognac. Distillation, however, takes place in the unique alambic Armagnacais, a type of column still considered even more inefficient than a typical Cognac pot still. The resulting brandy has a rustic, assertive character and aroma that requires additional cask ageing to mellow it out. The best Armagnacs are aged in casks made from the local Monlezun oak.

Most Armagnacs are blends, but unlike Cognac, single vintages and single vineyard bottlings can be found. The categories of Armagnac are generally the same as those of Cognac (V.S., V.S.O.P., X.O., etc.). Blended Armagnacs frequently have a greater percentage of older vintages in their mix than comparable Cognacs, making them a better value for the discerning buyer.

BRANDY

Available at The Living Room

All Cognacs & Armagnacs are 40% ABV

MARTELL VS COGNAC

25ml £3.00 Bottle £80.00

MARTELL XO COGNAC

25ml £13.50 Bottle £300.00

MARTELL CORDON BLEU COGNAC

25ml £12.50 Bottle £275.00

H BY HINE

25ml £3.50 Bottle £90.00

HINE ANTIQUE XO COGNAC

25ml £15.00 Bottle £275.00

REMY MARTIN XO EXCELLENCE COGNAC

25ml £10.50 Bottle £200.00

REMY LOUIS XIII COGNAC/BACARRAT CRYSTAL

25ml £125.00 Bottle £2500.00 (please allow a 10 day order time)

HENNESSY XO COGNAC

25ml £12.00 Bottle £200.00

HENNESSY PARADIS COGNAC

25ml £35.00 Bottle £750.00

JANNEAU ARMAGNAC VSOP

25ml £3.00 Bottle £75.00

JANNEAU ARMAGNAC X0

25ml £6.95 Bottle £150.00

BRANDY COCKTAILS

BLACKBERRY SIDECAR £6.95

Fresh blackberries shaken with H by Hine Cognac, crème de cassis, lemon juice and sugar

SAZERAC £6.95

Martell Cognac & Buffalo Trace bourbon, Peychaud & Angostura bitters poured into an Le Fee absinthe lined glass

BRANDY SOUR £5.95

Martell VS Cognac shaken with lemon juice and Angostura bitters, sugar for balance, and egg white for a beautiful foamy texture

DR'S ORDERS £6.50

Martell VS Cognac with Grand Marnier, Cherry Marnier, Maraschino syrup, lemon juice and a sugar rim

BRANDY ALEXANDER £5.95

A creamy Martell VS Cognac & chocolate liqueur combination with freshly grated nutmeg to garnish

TUSCAN MULE £6.50

Tuaca, fresh lime, Rose's lime cordial, Angostura bitters and ginger ale, served long over crushed ice.

SHOT

BRANDY SNAP £3.00

Martel VS & Teichenne Butterscotch schnapps

THE LIVING ROOM FAVOURITES

PIMMS NO 1 £5.95

A fruit-filled, long drink with Hendrick's Gin, Pimms & lashings of ginger beer, lemonade and seasonal fruit

BASIL GRANDE £6.95

The quintessential Living Room classic- strawberries, basil, cranberry juice, Grand Marnier & Chambord with a twist of black pepper

FIRE ISLAND ICED-TEA £6.50

Powerful and detoxifying mix of pomegranate juice, Russian Standard vodka, Beefeater gin, Cointreau & Bacardi rum balanced with lemon & sugar

HOOCHIE COOCHIE £6.50

An unlikely but tasty combination of cucumbers, strawberries, melon liqueur, Russian Standard vodka and cranberry juice, sweetened for balance

APPLE & CRANBERRY MOJITO £7.50

Sweet apple & mint with dry cranberry, balanced by lime and sugar and a healthy slug of Bacardi 8Yr Old rum

BIKINI MARTINI £6.50

A zesty mix of Funkin passion fruit, lemon, Pallini Limoncello, Sagatiba Pura cachaça, lemon juice and sugar

AMARETTO SOUR £4.95

A classic in its own right- frothy & smooth. Disaronno Amaretto, Angostura bitters, lemon and egg white, served short and sweetened with sugar

RASPBERRY COLONEL £5.95

A refreshing, fruity blend of fresh raspberries, Beefeater gin and Pallini Raspicello, balanced with lemon and sugar & charged with soda

CAIPIRINHA £6.50

The true spirit of Brazil! Sagatiba Pura cachaça with lime juice and sugar syrup shaken and served over ice

PEACH MELBA COOLER £5.95

Teichenne vanilla schnapps, Pallini Raspicello, Russian Standard vodka, Funkin white peach and lemonade all feature in a long, refreshing summer cooler

SHOT

B52 £3.00

Kahlua, Baileys & Grand Marnier

BEER

Brewing is almost certainly the most ancient manufacturing art known to man, and is probably as old as agriculture. Beer is also as old as bread - in fact it is probable that either beer or bread may have been a by-product of the other. According to archaeologists, 'beerbread' was known in many eras.

EARLIEST REFERENCES TO BEER

The Chinese brewed a beer called 'Kui' some 5,000 years ago. In Mesopotamia, a 4,000 year-old clay tablet indicates that brewing was a highly respected profession - and the master brewers were women.

In ancient Babylon, the women brewers were also priestesses. The goddesses Siris and Nimkasi were patronesses of beer and certain types of beer were reserved exclusively for temple ceremonies.

THE EGYPTIAN ERA

Some 5,000 years ago in the Imperial Egypt of the Pharaohs, beer was already an important food item in the daily diet. It was made from lightly baked barley bread, which would also be used as a sacrament.

The Egyptians also provided their dead with food and beer. An old Egyptian tomb bears the inscription: "...satisfy his spirit with beef and fowl, bread and beer". In the taverns or houses of beer in Egypt, the favourite toast was "Here's to your ghost".

THE GREEK AND ROMAN ERA

It was the Egyptians who reputedly taught the Greeks how to brew beer. The famous Greek writer Sophocles (450 BC) stressed moderation, and suggested a diet of "bread, meat, green vegetables and zythos (beer)". Other early Greek writers, frequently also mention beer.

The Greeks in turn taught the Romans to brew, and Julius Caesar, following the fateful crossing in 49 BC of the River Rubicon, toasted his officers with beer. The Romans then showed the savage tribes in Britain the art of brewing.

THE CHRISTIAN ERA

Beer came into its own with the advent of the Christian era, largely through the influence of the monasteries which brewed and improved the beer. Monks built the first breweries as pioneers of the hotel business providing shelter, food and drink to pilgrims and other travellers.

BEERS

Available at The Living Room

BUDWEISER USA ABV 5.0%

Brewed using a descendant of the yeast used by Adolphus Busch, the first Budweiser brewer back in 1876, the all natural ingredients in this beer, give it a crisp, clean, refreshing taste with a faint, lingering sweetness.

SOL Mexico ABV 4.5%

Named by a German brewmaster inspired by the rays of sun creeping over the pot as the sun rose over Mexico City, Sol is a light, smooth and mellow lager beer best served with fresh lime. The true taste of Mexico!

PERONI Italy ABV 4.7%

Brewed in Rome since 1846, this beer has been a best seller in Italy for years. The pale, golden colour and malty-sweet, fresh aroma give way to a medium bodied, well balanced beer. Brings out the Italian in you!

TIGER Singapore ABV 5.0%

Made to a secret recipe, known only to ten people, this beer certainly harnesses some of the mystery of the Orient. The softer notes of honey and nettles on the nose step aside to reveal fresh, herbal and citrus flavours.

VIRU Estonia ABV 5.0%

Only the choicest, locally sourced ingredients are used to make this premium beer. Clean, refreshing with a light hoppy flavour and gentle vanilla tones, Viru really is the gem of the Baltic

CUSQUEÑA Peru ABV 5.0%

Made using glacial melt water from the Andes, and brewed to German purity laws, this beer has the intensely crisp yet light characteristics of a South American lager, yet the depth and complex flavour of a European pilsner.

TSINGTAO China ABV 4.8%

Founded in 1903, it now accounts for over 50% of China's exported beer. Tsingtao Lager has a crisp, slightly malty flavour and nutty sweet taste.

BECKS ALCOHOL FREE Germany ABV Less than 0.5%

The ideal alternative for those who want the great taste of Beck's without the alcohol. Cool, clean and refreshing, every bottle is a brewmaster's triumph!

DRAUGHT BEERS

Available at The Living Room

KRONENBOURG 1664 France ABV 5%

JOHN SMITHS EXTRA SMOOTH UK ABV 4%

FOSTERS Australia ABV 4%

GUINNESS Ireland ABV 4.1%

BOTTLE CIDER

Available at The Living Room

BULMERS Ireland ABV 4.5%

Quintessentially Irish, this cider provides the ultimate in thirst-quenching refreshment. The ideal summertime beverage.

+46 PEAR CIDER Sweden ABV 4.5%

A new up-and-comer in the cider ranks, this is one drink that is not to be missed. Clean and crisp from the first sip to the last gulp!

COFFEE

The discovery of the coffee plant a few million years ago is shrouded in legend. It is unknown whether the plant would have been known in the time of Homer, Mohammed or Kalidi – a goat shepherd of the Ethiopian highlands, who noted that his goats experienced an unusual excitement after feeding on the plant's berries.

A point on that all historians seem to agree was the birthplace of coffee: the Abyssinian region of Kaffa. Despite the assonance, the plant and beverage do not derive their name from this locality, but from the Arabic word 'qahwah' meaning 'plant beverage'.

Thanks to its characteristics, coffee spread rapidly throughout Islamic regions consumed then in a very different way. It is known that Arabians ate the whole fruit of the plant - a red berry resembling a cherry. Later, they began to extract and grind the seeds, working animal fat into a mix to be eaten as a 'physiological' fuel during long journeys. It wasn't until 1000 AD that green coffee beans were boiled in water to produce an aromatic beverage; it took another three centuries before Arabians initiated the practice of roasting and grinding the beans.

It is thought the popularity of Coffee had early religious foundations. As the Koran prohibited the use of alcohol, Arabians choose to consume large quantities of coffee instead. The beverage was slowly introduced into Europe in the 16th century through the ports of Venice and Marseilles with the appellation of 'Arabian wine'.

Coffee's real success came after the defeat of the Turkish in Vienna. When defeated Turkish soldiers fled camp, large quantities of coffee were left behind to be discovered by the Austrians. Shortly after, the first coffee houses emerged serving coffee with crescent-shaped pastries called 'Kipfel' to celebrate the victory over the Turkish invaders.

Establishments serving coffee, beverages and pastries flourished throughout Europe in the 18th century-Vienna, Paris and Venice played a leading role in the diffusion of this new custom. Caffè Florian and Caffè Quadri today still testify to the unwavering success in the art of coffee.

COFFEE

FILTER £1.75
DECAFFEINATED £1.75
ESPRESSO £1.75
DOUBLE ESPRESSO £1.95
AMERICANO £1.95
CAPPUCCINO £1.95
CAFÉ LATTÉ £1.95
MOCHA £1.95
FRAPPE £2.25
ICED COFFEE £2.50

TEA

BREAKFAST £1.75
EARL GREY £1.85
LADY GREY £1.85
ASSAM £1.85
DARJEELING £1.85
PEPPERMINT TEA £1.85
FRUIT INFUSION TEAS (*ask for selection*) £1.85
FRESH MINT TEA £2.50

CHOCOLATE

HOT CHOCOLATE £2.75
with marshmallows & cream

ICED CHOCOLATE £2.75
with marshmallows & cream

HOT ALCOHOL

all priced at £4.50

IRISH COFFEE

*Jameson's Irish whiskey, filter coffee,
brown sugar, fresh cream*

FRENCH COFFEE

*Martell VS, filter coffee, brown sugar,
fresh cream*

GREEK COFFEE

Metaxa 7 brandy, filter coffee, brown sugar,
fresh cream*

COFFEE MCCLOUD

*Teachers whisky, Drambuie, filter coffee,
brown sugar, fresh cream*

CAFÉ TOSCANO

Tuaca, coffee, brown sugar, fresh cream

LATTÉ DISARONNO

Disaronno Amaretto, café latté

CHOCOLATE BAILEYS

*Hot chocolate, Baileys, fresh cream,
marshmallows*

CHOCOLATE ORANGE

*Crème de cacao, Grand Marnier, hot chocolate,
fresh cream*

COCKTAIL POLICY

At The Living Room we are proud to stay true to the principles of professional bartending and as such we freepour all cocktails in accordance with the weights and measures act (1985).

We define all drinks with three or more liquids as cocktails and this includes among others:

Gin and tonic with lime juice,

Gin and bitter lemon with lemon juice

Gin and lemonade with lemon juice

Gin and grapefruit juice with lime juice

Vodka and tonic with lemon juice

Vodka and cranberry juice with lime juice

Vodka and coke with lemon juice

Vodka and lemonade with lemon juice

Vodka and red bull with lime juice

Vodka and bitter lemon with lemon juice

Rum and coke with lime juice

Rum and ginger beer with lime juice

Should the guest prefer to have a spirit of choice served straight or just with a single mixer we will of course serve these in the legally prescribed measures.

Cocktail menu devised by The Living Room
Group's Bar Operations Manager Lee Lynch

Reserve your table online at
www.thelivingroom.co.uk