

• THE LIVING ROOM W1 •

Reservations call Hailing Fong on 08701 66 22 25

Brunch served on Sunday – midday til 6pm

Main menu available Monday to Saturday from midday
and Sunday from 6pm

OPENING HOURS

Monday to Saturday – 10am til 1am

Sunday – 11am til midnight

Brunch drink recommendations overleaf

SMALL PLATES

- γ Mozzarella, tomato and basil *bruschetta* £3.50
- Cured ham and mozzarella *bruschetta* £3.50
- γ Marinated olives and warm smoked almonds £3.00
- Cured cod fritters and *aioli* £4.00
- Tuscan cured ham, *grissini* and pickles £4.00
- γ Houmus, warm *pita bread* and *paprika* £3.50
- γ Spiced potato wedges, soured cream and chives £4.00

STARTERS

- γ Green lentil soup with *ceps* and cream £4.50
- Daily soup £4.50
- γ Goat's cheese tart with *cipoline onions* £6.50
- Potted chicken livers, *toasts* and *chutney* £5.50
- Beef carpaccio, *wild rocket salad* and *white truffle* £7.00
- Severn and Wye smoked salmon £8.50
- Cured cod fritters and *piperade* £6.00
- Morecambe bay shrimps on *toast* £7.50
- Moules *marinière* £6.50

SALADS AND SANDWICHES

- γ Grilled goat's cheese salad sourdough *croute* £5.00/£9.00
- Roast chicken salad, *toasted pine nuts* and *pesto* £5.00/£9.50
- Sautéed sticky beef salad £11.00
- Caesar salad £7.00
- Chicken caesar salad £9.00
- Salad *Lyonnaise*
with *bacon*, *croutons*, *lentils* and *poached egg* £9.50
- Steak sandwich
with *gravy*, *onions* and *mushrooms* on *baguette* £9.50
- BLT on *focaccia* £8.00
- Smoked salmon sandwich
with *horseradish*, *cucumber* and a *watercress salad* £7.50
- Classic club £8.50
- γ Roast vegetable sandwich with *mozzarella* and *pesto* £7.50

A discretionary 12.5% service charge will be added to your bill.
All prices include VAT at the current rate.

γ = suitable for vegetarians, may not be suitable for vegans.
Our dishes may contain nuts, or nut traces.

General Manager Paul Tocher Head Chef Steve Collins

www.thelivingroomW1.co.uk

THE SUNDAY ROAST

with all the trimmings and proper gravy £13.50

BRUNCH

The english breakfast (*sausage*, *eggs*, *fried tomato*,
sweetcure bacon, *mushroom*, *black pudding*, *fried potatoes*
and *french toast*) £9.50

Omelette Arnold Bennett £8.00

Omelette of the day £6.50

Baked croissants
filled with Tuscan ham and *mozzarella* £6.50

Severn and Wye smoked salmon scrambled eggs £6.50

French toast, *sweetcure bacon* and *maple syrup* £5.00

Eggs benedict £5.50/£8.00

γ Eggs florentine £5.50/£8.00

γ Portobello mushrooms on *toast* with a *poached egg* £5.50

Eggs meurette
(*red wine jus*, *mushrooms* and *bacon lardons*) £6.00

γ Duck eggs on *toast* £5.50

Sausage butty £5.50

Mussels and chips £7.50

Corned duck hash cakes and *poached eggs* £7.50

Chicken maryland
(*breaded chicken*, *bacon*, *banana*, *corn fritters*) £11.50

Classic cheeseburger, *tomato salsa* and *fries* £9.50

...with *bacon* and *egg* £10.50

...with *onions* and *mushrooms* £10.50

...with *pear* and *gorgonzola* £10.50

Grilled ribeye steak and *chips* £16.50

SIDES

- | | |
|---|---------------------------|
| Steamed broccoli £2.75 | Mashed potato £2.75 |
| Roasted parsnips £2.75 | Fresh chips £2.75 |
| Red cabbage £2.75 | French beans £2.75 |
| Mixed leaf salad £3.00 | Minted new potatoes £2.75 |
| Rocket and parmesan salad £3.75 | |
| Dauphinoise of potato and vegetable £3.50 | |

PUDDINGS

- | | |
|--|--------------------|
| Mixed berry eton mess £5.00 | Lemon posset £5.00 |
| Sticky toffee pudding £5.00 | Carrot cake £4.50 |
| Brownie with <i>chocolate sauce</i> and <i>ice-cream</i> £5.00 | |
| Pannacotta with <i>cherries amarena</i> £5.00 | |
| Ice-cream and <i>biscotti</i> £4.50 | |
| Bakewell tart with <i>clotted cream</i> £5.00 | |

CHEESE

Our cheese is supplied by neal's yard. The menu selection is:

Lincolnshire poacher

Colston Bassett stilton

Golden cross

One cheese £3.75 Two cheeses £6.50 Three cheeses £8.50

BRUNCH DRINKS

Please ask your server for our full selection of wines and cocktails.

Fresh Juices £2.20

Yoghurt smoothies £2.50

COFFEE

Filter £1.75

Decaffeinated £1.75

Espresso £1.75

Double espresso £1.95

Cappuccino £1.95

Café latté £1.95

Mocha £1.95

Frappé £2.25

Iced coffee £2.50

Iced mocha £2.50

TEA

Breakfast £1.75

Earl grey £1.75

Lady grey £1.75

Assam £1.75

Darjeeling £1.75

Peppermint tea £1.75

Fruit infusion teas £1.75

Fresh mint tea £2.25

Iced tea £2.25

Rhode island iced tea
(apple and honey) £2.95

CHOCOLATE

Hot chocolate £2.50
with marshmallows
and cream

Iced chocolate £2.50
with marshmallows
and cream

SUNDAY RECOVERY

The redevye
wyborowa vodka, tomato juice, tabasco,
worcestershire sauce with a raw egg £5.50

⚠ This cocktail contains a raw egg;
consume at your own risk

BLOODY MARYS

Bloody mary
wyborowa vodka, tio pepe, bloody mary
mix, tomato juice, tabasco (optional),
with black pepper, lemon and celery £5.50

Red snapper
hendrick's gin, tio pepe, bloody mary mix,
tomato juice, tabasco (optional), with
cucumber, black pepper and lemon £5.50

↳ Mexican maria
jose cuervo tequila, tio pepe, bloody mary
mix, tomato juice and tabasco (optional),
with lime, celery and black pepper £5.50

Bloody shame!
tomato juice, bloody mary mix and tabasco
(optional), with black pepper, lemon and
celery £3.00

CHAMPAGNES

Duval leroy nv, vertus
glass £6.50 bottle £35.00 magnum £75.00

Duval leroy rose, vertus
glass £7.50 bottle £45.00 magnum £95.00

Veuve clicquot yellow label, reims
bottle £50.00 magnum £110.00

Taittinger brut reserve nv, reims
bottle £50.00

Moët & chandon brut rose, epernay
bottle £55.00

Laurent perrier ultra brut nv,
tours-sur-marne bottle £70.00

Veuve clicquot gold label 98, reims
bottle £80.00

Laurent perrier cuvee brut rose,
tours-sur-marne
bottle £65.00 magnum £140.00

Laurent perrier grand siecle la cuvee,
tours-sur-marne
bottle £100.00

Dom perignon 96-98, epernay
bottle £130.00 magnum £280.00

Krug grand cuvee, reims
bottle £150.00 magnum £300.00

Krug rose, reims
bottle £250.00

Louis roederer cristal 97-98, reims
bottle £250.00

CHAMPAGNE COCKTAILS

The bellini
teichenne peach schnapps, white peach
puree and champagne £7.00

↳ Strawberry bellini
fraise, fresh strawberries, sugar syrup
and champagne £7.00

Kir royale
crème de cassis and champagne £7.00

↳ Pink panther
chambord topped with rose champagne
£7.50

↳ Champagne cherry nova
cherry marnier, maraschino syrup,
cranberry juice and champagne £7.00

Tuscan royale
tuaca, brown sugar, angostura bitters
and champagne £7.00

Classic champagne cocktail
martell reserve, brown sugar,
angostura bitters and champagne £7.00

HOT ALCOHOL

Irish coffee
jameson's irish whiskey, filter coffee,
brown sugar and fresh cream £4.50

French coffee
martell cognac, filter coffee,
brown sugar and fresh cream £4.50

↳ Coffee mccloud
j&b whisky, drambuie, filter coffee,
brown sugar and fresh cream £4.50

↳ Café toscano
tuaca, coffee, brown sugar
and fresh cream £4.50

Grand latté
grand marnier with café latte £4.50

Latte disaronno
amaretto with café latte £4.50

After eight
crème de cacao, crème de menthe, filter
coffee, brown sugar and fresh cream £4.50

Chocolate baileys
hot chocolate, baileys, fresh cream
and marshmallows £4.50

↳ Chocolate orange
crème de cacao, grand marnier,
hot chocolate and fresh cream £4.50