

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 £2.55
- v Potato skins, *chive crème fraiche and house barbeque sauce* £3.95
- 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
- House selection of any three of the above £10.50

STARTERS

- v Homemade daily soup £3.95
- v Garden pea and mint soup finished with herb crème fraiche, truffle oil and granary croutons £4.50
- Beer battered tiger prawns with a sweet chilli sauce and wasabi £7.25
- Teriyaki chicken skewers with a satay sauce £5.95
- v Goat's cheese and baby spinach tart with beetroot and red onion jam £5.95
- Thai fish cakes with marinated cucumber, lime and sweet chilli sauce £5.75
- Morecambe Bay potted shrimps with granary croutes £6.95
- Maple roasted belly pork served on a salad of pak choi and buckwheat noodles £5.75
- Highland rope-grown mussels steamed in a white wine and cream sauce £5.75
- Portobello mushrooms on toast scented with garlic and herbs and finished with Hollandaise sauce £4.85
- Quarter Peking duck with pancakes, cucumber and 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 & 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 mozzarella £7.95

LIGHTER MEALS AND SANDWICHES

(Served daily until 7pm)

- Moules frite with lemon aioli £7.25
- v Poached egg Florentine – toasted English muffin, poached eggs, sautéed baby leaf spinach and Hollandaise sauce £6.95
- Poached egg Benedict – toasted English muffin, poached eggs, ham and Hollandaise sauce £7.25
- v Goat's cheese, roasted red pepper and rocket sandwich with beetroot chutney and chips £6.25
- Crayfish, rocket and Marie Rose sandwich served on a wholemeal roll with chips £7.95
- Traditional club sandwich with chicken breast, bacon, tomato, egg and mayonnaise with chips £7.95
- Gloucester Old Spot sausages served on creamed potatoes with a red onion jus £8.95
- A toasted pastrami and dill pickle sandwich with emmental cheese, crisp potato skins and piccalilli £7.25
- House fillet steak sandwich with horseradish jus, roasted onions, mushrooms and melted mature cheddar cheese with chips £9.25
- (Also available at night)

SEAFOOD

- Roasted sea bass served on a salad of buckwheat noodles and oriental greens in a soy and chilli dressing £15.50
- Pan-fried organic Shetland salmon served on a cherry vine tomato Niçoise £14.95
- Line caught yellow-fin tuna, seared and peppered with lemon aioli and baby herb salad £15.25
- Beer battered Whitby Bay cod and chips with mushy peas and tartar sauce £12.75
- Baked halibut served in a linguini of saffron moules marinière £19.95

MAINS

- 28-day aged British ribeye steak with peppercorn sauce and chips £16.95
- Grilled chicken breast with creamed leeks, smoked bacon and potato gnocchi £12.95
- Slow roasted shoulder of New Zealand spring lamb with creamed potatoes and rosemary £14.95
- v Potato gnocchi with tomato and basil sauce topped with rocket and parmesan cheese £9.95
- 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
- Suckling pig with spiced apple chutney £14.95
- 21-day aged fillet steak with mash, grilled tomato and roast Portobello mushroom £20.95
- Cannon of Orkney lamb for two to share, dauphinoise potatoes, French beans and red wine jus £35.95

HOME COMFORTS

- Steak, ale and mushroom pie £10.95
- Wood chip smoked gammon served on a grain mustard mash topped with poached egg and Hollandaise sauce £11.95
- All of our beef burgers are made with 100% beef to our own classic 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 Macaroni cheese with mixed leaf salad and baby vine tomatoes £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 every month 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.

PUDDINGS

- Lemon tart with crushed raspberries £4.95
- Warm chocolate fudge cake £4.95
- Sticky toffee pudding with farmhouse vanilla ice-cream £5.25
- Eton mess with mixed berries £5.25
- Belgian waffles with vanilla ice cream and maple syrup £4.85
- The Living Room "Banoffee in a bag" served with ginger snaps and farmhouse ice cream £4.95
- A chocolate fondue for two to share, of strawberries, kiwi, homemade marshmallows and biscotti £11.95

CHILDREN'S MENU (up to 10 years old)

- 2 courses £6.00 3 courses £7.50
- Daily soup
- v Potato wedges and dipping sauces
- v Mozzarella, tomato and basil bruschetta

- Roast chicken, mash and broccoli
- Fish, chips and peas
- v Macaroni cheese

- Farmhouse vanilla ice-cream
- Mixed berry Eton mess

Main menu available Monday to Sunday from midday.
Brunch 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.

