

SIGNATURE MENU

WINTER 2012

A SELECT RANGE OF HOUSE FAVOURITES
IRRESISTIBLY PRICED

3pm - 7pm Monday to Saturday

SELECTED SIGNATURE COCKTAILS AT £4.50

Vanilla Apple Martini

Zubrowka vodka, Teichenne green apple schnapps and Cariel vanilla vodka with honey, apple juice and Funkin green apple purée

English Country Garden

Fresh cucumber, mint and lime with Hendricks gin, St. Germain Elderflower liqueur and apple juice

7 Steps to Heaven

Havana 7yr old rum shaken with fresh rosemary, lime, apple juice and passionfruit syrup, served long over crushed ice

Tequila Cooler

El Tesoro Blanco tequila muddled with fresh lime and agave syrup, topped up with ginger beer and a splash of Beck's Vier

Fish House Punch

Bacardi Gold rum, Landy VS Cognac and peach liqueur shaken with lemon juice and sugar

Apple and Gingerbread Crush

Maker's Mark bourbon, Teichenne butterscotch schnapps, apple juice and gingerbread syrup

Peach Melba Cooler

Russian Standard vodka, Teichenne vanilla schnapps, raspberry liqueur and Funkin white peach purée, topped up with lemonade

Passionate Fizz

Passoa, fresh passionfruit and passionfruit syrup balanced with lemon and topped with Bel Star prosecco



• THE LIVING ROOM •

RESTAURANT AND BAR

Save up to £10 on our specially selected range of Champagnes, wines and beers



bottle 75cl

Laurent-Perrier Cuvée Rosé, France, Champagne £68.95

Using the highest quality Pinot Noir grapes, this iconic rosé is one of the few rosé Champagnes that is made by drawing the juice from black grapes in the vat, instead of blending red and white wines. This gives it the highly expressive bouquet, extraordinary depth and freshness, and delicious red berry flavours that have made it a benchmark for all rosé Champagnes around the world.

WINES

Red wine: Pinot Noir de L'Hospitalet IGP d'Oc,
France, South, 75cl £17.95

Rosé wine: Domaine d'Astros Rosé VDP,
France, South, 75cl £17.95

White wine: Viognier de l'Hospitalet IGP d'Oc,
France, Languedoc, 75cl £18.95

BEERS

Singha, Thailand, 330ml, 5.0% ABV £2.95

BAR SNACKS

Choose three for £5.55

✓ Olives

- ✓ Baked bread with olive oil and balsamic vinegar
- ✓ Garlic and herb bread with West Country Cheddar
- ✓ Chunky tomato houmous with toasted ciabatta
- ✓ Edamame beans with soy, ginger and chilli
- Spicy Thai prawn crackers with sweet chilli dip

Signature Menu offers are available in the bar only

• THE LIVING ROOM •

RESTAURANT AND BAR

www.thelivingroom.co.uk

Terms and Conditions: 3pm - 7pm Monday to Saturday only and applies to selected drinks only. Subject to availability. Cannot be used in conjunction with any other offer. Offer may be withdrawn at any time. Management reserves the right to refuse admission. The Living Room supports responsible drinking. All dishes are offered subject to availability. All prices inclusive of VAT at the current rate. Dish descriptions may not list every ingredient. ✓ = Suitable for vegetarians. Whilst we endeavour to retain the integrity of our vegetarian dishes please be aware all are prepared in a multi kitchen environment. Although we try, we cannot guarantee GM free products. All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Staff will happily supply information regarding the cooking methods and dish components so that you can make your own informed decision as to the suitability of a specific dish.

