THE LIVING ROOM

RESTAURANT AND BAR

LUNCH MENU TWO COURSES £12 MONDAY TO FRIDAY

STARTERS

TERIYAKI CHICKEN

Pan-fried marinated chicken breast with spring onion, chilli, ginger and cucumber

PRAWN LOLLIPOPS

King prawns in a light tempura batter, served with a sweet chilli dip

GOAT'S CHEESE BRUSCHETTA (V)

Crumbled goat's cheese, asparagus, red onion chutney, pea shoots on toasted focaccia

CLASSIC BRUSCHETTA (V)

Slow-roasted & fresh tomatoes, garlic, basil, olive oil on toasted focaccia

STEAMING HOT BOWL OF SOUP
Served with bread

MAINS

GARLIC SHROPSHIRE CHICKEN BREAST

Served with roasted baby potatoes, spinach, mushrooms and glazed with mozzarella

SEAFOOD LINGUINE

Prawns, mussels, squid, tomatoes, chardonnay, chives, spring onion

GOAT'S CHEESE SALAD (V)

Served with apple, mixed seeds and red onion chutney

ASPARAGUS & PEA GIRASOLE (V)

Tomato & basil butter, slow-roast tomatoes, cheese, omega seeds and pea shoots

HAND-PRESSED BEEF RIB BURGER

Mature Tickler Cheddar cheese, maple bacon and burger sauce in a brioche bun, served with chips

8oz RUMP STEAK

(ADDITIONAL £3 SUPPLEMENT)

Served with roasted vine tomatoes, grilled Portobello Mushroom, pea shoots, Worcestershire butter and chips

DESSERTS

ETON MESS

Served with fresh raspberries, crushed meringue, whipped cream and coulis

NEW YORK-STYLE VANILLA CHEESECAKE

Served with fresh strawberries and vanilla ice cream

CLASSIC STICKY TOFFEE PUDDING

Lashings of caramel sauce, topped with clotted cream fudge ice cream and almond granola

Dietary requirement information available at: http://www.tkmenus.com/sb A 10% service charge will be added to your bill for parties of six or more. Offer not applicable on special events such as Bank Holiday Weekends, Father's Day, and Christmas.