

The background of the entire poster is a textured, warm-toned surface, possibly parchment or aged paper. It is framed by a border of detailed, vintage-style illustrations of various vegetables. At the top, there are illustrations of a radish, a cucumber, a bunch of onions, and a carrot. On the left side, from top to bottom, there is a cluster of leafy greens, a root vegetable with a fibrous texture, a bunch of leafy greens, and a single carrot. On the right side, from top to bottom, there is a head of cabbage, a large root vegetable with a fibrous texture, a stack of bread or flatbreads, and a large potato. At the bottom, there are illustrations of mushrooms and a head of cabbage.

---

# SUPPER CLUB

---

*Monday to Friday 5-7pm*

*2 courses for £11.95*  
*3 courses for £14.95*

• THE LIVING ROOM •  
RESTAURANT AND BAR

[www.thelivingroom.co.uk](http://www.thelivingroom.co.uk)

---

# SUPPER CLUB

— Available from 5pm - 7pm Monday to Friday —

**2 courses for £11.95, 3 courses for £14.95**

## STARTERS

SOUP OF THE DAY

THAI STYLE FISH CAKES

*with marinated cucumber and light chilli syrup*

CRISPY POLENTA (V)

*with goats curd, truffle honey and fig*

DUCK SPRING ROLLS

*with peppered pineapple and plum sauce*

## MAIN COURSES

SMOKED HADDOCK AND PEA RISOTTO

GRESSINGHAM CHICKEN BREAST

*with creamy mash, French beans, chicken crackling and balsamic cream sauce*

STEAK FRITES

*Filet mignon, French fries and a choice of peppercorn sauce or garlic and parsley butter*

AUBERGINE AND TOMATO BAKE (V)

*with ricotta, black olives, spinach and basil served with a rocket salad (under 500 calories)*

TLR BURGER

*a blend of our three cuts of beef with bacon and cheese, brioche bun, burger sauce and French fries*

GLAMORGAN SAUSAGES (V)

*with a sage and onion soubise, braised lentils and mash*

## DESSERTS

‘BASIL GRANDE’ ETON MESS (V)

STICKY TOFFEE PUDDING (V)

*clotted cream ice cream*

CHOCOLATE PAVE (V)

*peanut powder, salted caramel ice cream*

CHOICE OF ICE CREAMS (V)

*clotted cream, double chocolate, toasted coconut, salted caramel, pistachio, blood orange sorbet*

**Add a glass of Finca Valero for £3 (175ml) / £4 (250ml)  
or add a bottle for £10 (75cl)**

## • THE LIVING ROOM •

R E S T A U R A N T   A N D   B A R

(v) these dishes are suitable for ovo-lacto vegetarians; whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment. Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. Although we try we cannot guarantee all products are GM free. All prices include VAT at the current applicable rate.

*No service charge will be included except for parties of six or more  
when a discretionary 10% will be added to your bill.*

**www.thelivingroom.co.uk**

YORK, MANC