

DINNER

DRINKS

STARTERS

Lamb Kofta — Tzatziki, flat bread	9.5
Halloumi — Lemon oil, pickled chilli	7
Cauliflower Tempura — Harissa dip	7.5
Iceberg Salad — Radish, toasted hazelnut, feta, mint, pomegranate dressing	6.5
Smoked Aubergine — Slow roast heritage tomatoes, confit shallot & tahini dressing with garlic crumb (ve)	9

MAINS

Aged Beef Burger — Diced shallot, house burger sauce, shredded lettuce, ketchup, NY bun	10
Lamb Kofta Burger — Tzatziki, harissa mayo, pickled chilli, shredded lettuce, tomato	11.5
Southern Fried Chicken Burger — Harissa mayo, pickled cucumber, shredded lettuce	10
Cauliflower Burger — Vegan harrisa mayo, tomato, shredded lettuce, pickles (ve)	9
Gourmet Fish Burger — Breaded catch of the day, house tartar sauce, pickled cucumbers, shredded lettuce, ketchup	14
Add Side of Fries	3.5
EXTRAS:	
Cheese	1.5
Bacon	2.5
Extra patty	4

DESSERTS

Chocolate Fudge & Hazelnut Brownie — Vanilla ice cream	6.5
Baked New York Style Lemon Cheesecake — Passion fruit coulis	6.5
Ice Cream / Sorbet (ve) — Chocolate chip, mango sorbet, raspberry sorbet	5.5

SNACKS

SMALL PLATES BAR SNACKS

Mixed Olives (v)	3.95
Mixed Spiced Nuts (v)	3.95
Southern Fried Chicken — Harissa mayo, herb yogurt & dill, house pickles	8.5
Falafel — House chilli, yogurt sauce	7.5

LOADED POTATOES

Crispy Fried Mega Loaded Potatoes or Fries — Harrissa mayo, yogurt & dill, house pickles (v)	7.95
Add Feta	1

SHARING PLATE

Lamb kofta, Southern Fried Chicken, Halloumi, Cauliflower Tempura — House Sauces, Flat Bread	28
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12.5% service if table service

Allergens: full list of allergens available on request.

HOUSE COCKTAILS

Cry For Me — Hennessy VS, Antica Formula, cinnamon	10
Dream A Little Dream — Tequila, honey pomelo, jalapeno, agave	10
Something Pastel — Brick Lane® Gin, Aperol, watermelon, lemon	11
Matcha Picchu — Pisco, matcha, lemon, egg	11
The Rokubi — Roku Gin, shiso, lemon, Choya Sake	10
Little Darling — Haku Vodka, Yuzu, lime, egg	10
Columbia Rd — Earl Grey infused Tanqueray, Italicus, Nasturtium Flower, Lemon, Tonic	11

Prefer a classic? Speak to our bar team and they'll shake up your tittle of choice.

WINES

	CAR AFE	BTL	175ml	125ml
Castano Rose — Ecologico Monastrell 2020, Spain - 12.5%	-	23	6	5
Frentano Red — Fossacesia, Italy - 13%	15	-	5.5	4.2
Tempranillo Red — 2019, Spain - 13%	14	-	5.2	4
Sauvignon White — Touraine 2019, France - 12.5%	19	-	6.5	5
Ciello Bianco White — 2018, Sicily - 12%	14	-	5.2	4
Ciello Bianco White (organic) — 2020, Sicily - 12.5%	-	22	6	5
Bernardi Prosecco — Frizzante - 11%	-	30	-	6
Perrier-Jouët Champagne — 12%	-	89	-	-

BEERS & CIDERS

	PINT	HALF/BTL
Estrella Damm Draft — Spanish Lager - 5.4%	6	4
Kirin Ichiban Draft — Japanese Lager - 4.6%	6	4
Guinness Draft — Irish Stout - 4.2%	6	4
Neck Oil Draft — Session IPA - 4.3%	6.3	4
Gamma Ray Draft — American Pale Ale - 5.4%	6.9	4.2
Vedett Extra White Bottle — Belgium White Beer - 4.7%		5.6
Vedett Extra Pilsner Bottle — Belgium Premium Lager - 5%		5.6
Vedett Extra Ordinary IPA Bottle — Belgium IPA - 5.5%		5.9
Umbrella Ginger Beer Bottle — British Ginger Beer - 5%		5.5
Estrella Galicia Bottle — Spanish Lager - 5.5%		4.2
Sol Bottle — Mexican Lager - 4.2%		4.5
Brick Lane Lager Bottle — English Lager - 5%		5.5
Brick Lane Pale Ale Bottle — English Pale Ale - 5.4%		5.5
Brick Lane IPA Bottle — English IPA - 6.7%		5.6
Hitachino Nest Bottle — Japanese White Ale - 5%		6.4
Bitburger Drive Bottle — German Pilsner/Lager - 0%		4.5
Aspall Bottle — Suffolk Apple Dry Cyder - 5.5%		6
Rekorderlig — Swedish Cider - 4%		
(Mango & Raspberry / Strawberry & Lime / Passion Fruit / Wild Berries)		6.2



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ORDER