

A BIT ABOUT US...

Nestled in the heart of the Truman Brewery, you will find Ninety One Living Room, one of the area's longest standing establishments. Formerly a Brewmaster's house, the Grade II Listed venue is now a chic and modern pub, with a refined roast dinner concept menu, a wide variety of local beers and craft wines, and a wonderfully curated live & DJ programme with a focus on Jazz music. Think nu-jazz, ambient and R&B, played out on the venue's perfect Funktion One F5 surround sound system.

The venue serves up a roast dinner menu every weekend, with the dining experience accompanied by live performances in a warm and intimate setting. Alongside this, every evening the venue serves up a small plates and bar snacks menu - a refined and modern twist on classic pub snacks.

The space also boasts a wonderful courtyard area with its own separate bar - beyond perfect for summer party season.



VENUE FACILITIES & TECH

FACILITIES ON SITE

- Large courtyard & smoking area
- Two licensed bars, including a courtyard bar
- On site kitchen & catering available
- Fully equipped DJ & live music setup, sound system and lighting
- Limited free client parking
- Free WiFi
- DJs & entertainment packages available upon request

TRANSPORT

- Liverpool Street (15 min walk)
- Shoreditch High Street (10 min walk)
- Aldgate East (10 min walk)

VENUE TECH SPECS

- Funktion One soundsystem (Bass & Sub-Bass)
- FFA Amplifiers
- Pioneer DJM-2000
- 2 x CDJ-2000NXS2
- 2 x 1210 turntables
- Session Rockette 30W guitar amp
- Ashdown Studio 120W bass amp
- Mapex M-Series drum kit
- Casio Privia PX-S7000HM piano
- Optoma H183X Projector

CAPACITY

• Indoor standing: 250

LICENSE: Monday - Thursday: Alcohol sale is permitted until 11pm, with the venue closing by 11:30pm.

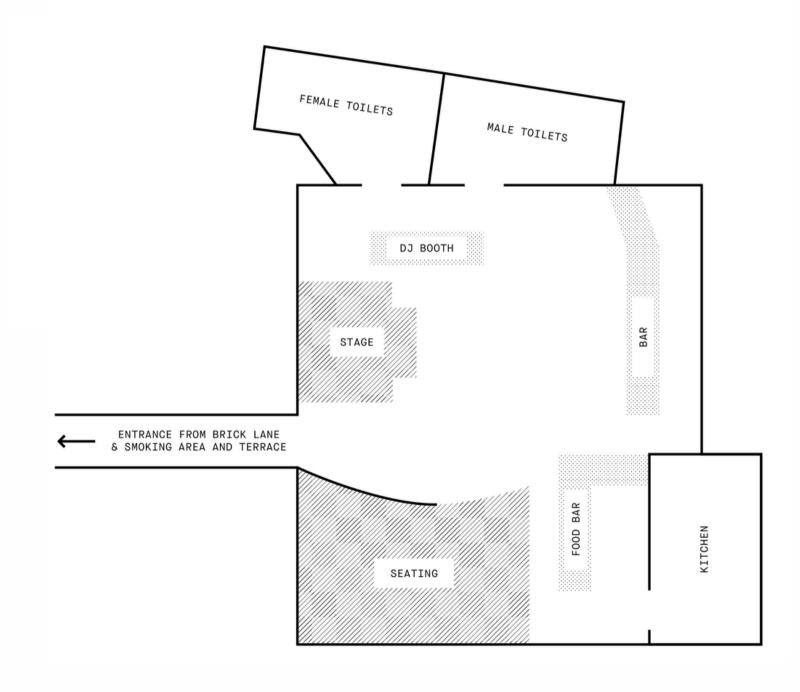
Friday - Saturday: Alcohol sale is permitted until 1am, with the venue closing by 1:30am. Sunday: Alcohol sale is permitted until 10pm, with the venue closing by 10:30pm.

The courtyard is licensed for events from 5pm-10pm.

Please note, Ninety One Living Room is strictly 18+ and physical ID is required for all guests.



FLOOR PLAN





HIRE OPTIONS

Ninety One Living Room is pleased to be partnered with OpenTable for all table bookings. For bookings of 10 guests or above, please contact the venue directly and a member of the bookings team will take it from there.

We have smaller, more intimate areas available for bookings, as well as the options for both private hire of the courtyard and full venue hire. Please see below for our hire options.

Group Bookings

1-9 Guests | No cost - bookings made via OpenTable

10-70 | Venue to take a booking deposit (£10 a head)

71+ Guests | Full Venue Hire - fee dependent on day of the week & event timings. We operate full venue hire on a hire fee and minimum spend basis

Bookable areas include the courtyard. Full venue hire is inclusive of our outdoor space.

Please note that all minimum spend fees are not inclusive of our 12.5% service charge, which is split by the amazing bar, floor, and front of house team. Minimum spends and package deals may be negotiated with your bookings manager. Entertainment package add ons and bespoke menus will incur further costs.



BEER & WINE

WINE & BUBBLES

WHITE WINE

Sauvignon Blanc Samurai Chardonnay Ciu Ciu, Falerio Oris Bianco

RED WINE

Tempranillo Ciello Rosso Nero D'Avola Cotes Du Rhone

BEER & CIDER

ON TAP

Signature Brew Studio Lager Signature Brew Roadie Session IPA Crafty Apple English Cider Guinness

BOTTLED BEERS

Truman Lager
Truman Pale
Truman IPA
Truman SIPA
Truman Stout
Brick Lane Lager
Brick Lane Pale Ale
Brick Lane IPA

ROSÉ & NATURAL WINES

Love Bite Cinsault
Pot Luck Pet Nat
White Lies Pinot Gris
Reserve de Gassac Rosé

SPARKLING

House Prosecco Perrier-Jouët Champagne

PARTY PACKAGES

BEER BUCKETS 15 BOTTLES / CANS PER BUCKET

Brick Lane Lager / Pale Ale / IPA assorted bottles - £90

ALCOHOL FREE 15 BOTTLES / CANS PER BUCKET

Assorted soft drinks (San Pellegrino, Ting, Coca Cola, Diet Coca Cola, Fentimans Cola, Rose Lemonade, Ginger Beer) - £50 Or Alcohol free beers (Lucky Saint - 0.5% & Day's Pale Ale - 0%) - £50



COCKTAILS

THE SIGNATURES

GUINNESS MARTINI

Spiced Rum, Coffee, Crème de Cacao, Guinness

LIQUID LOVE

Tequila Reposado, Mezcal, Lime Juice, Honey, Cocoa Bitters, Chilli

BATHTUB BRAMBLE

Gin, Blackberry Crème de Mûre, Lemon

RUMSKEY MAITAI

Rum, Barrel Aged Single Malt Whiskey, Amaretto, Cointreau, Lime

THE CLASSICS

CACHACA & TEQUILA

Caipirinha or Caiprioska (Vodka)

Margarita Spicy Margarita

SPRITZES

Aperol Spritz
Campari Spritz
Italicus Spritz
Limoncello Spritz

GIN

Aviation Gimlet Negroni White Negroni Tom Collins RUM

Daiquiri Dark'n'Stormy Mojito

Mosquito (Pisco)

VODKA

Cosmopolitan Espresso Martini Pornstar Martini Moscow Mule

SOURS

Amaretto Sour Gin Sour Pisco Sour Whiskey Sour

WHISKEY

Boulevardier Manhattan Old Fashioned (Whiskey or Rum)

HOXTON SPIRITS SPECIALS

AMARO LDN SPRITZ

Hoxton Amaro, Prosecco, Soda

BANANA DAIQUIRI

Hoxton Banana Rum, Lime, Brown Sugar

GINACOLADA

Hoxton Tropical Gin, Mango, Pineapple



JAZZ BRUNCH MENU

What started out as a pop-up idea for the Christmas season has now transcended into a weekly event series, combining our two favourite things: great food, and even better music. Our Jazz Brunch series is a weekend-led curated dining experience, with our specialty roast dinners being served in a warm and intimate setting, and our favorite artists from the Jazz world taking to the stage. Expect ambient grooves, soothing vocals, and nu-jazz elements to these live performances, with a hearty and delicious food service. Paired with a cocktail or two as it would be rude not to, right?

CHICKEN SUPREME | £27

Served with triple cooked roast potatoes, Truman's house gravy, pan-fried cumin glazed carrots, sauteed lime and black pepper cabbage, homemade yorkshire puddings, sweet roasted garlic confit onions, and horseradish jam

16 HOUR TWICE SMOKED SIRLOIN STEAK | £28

Served with triple cooked roast potatoes, Truman's house gravy, pan-fried cumin glazed carrots, sauteed lime and black pepper cabbage, homemade yorkshire puddings, sweet roasted garlic confit onions, and horseradish jam

MISO AUBERGINE | £26

Served with triple cooked roast potatoes, Truman's house gravy, pan-fried cumin glazed carrots, sauteed lime and black pepper cabbage, homemade yorkshire puddings, sweet roasted garlic confit onions, and horseradish jam

DESSERT | £7

Caramel bread & butter pudding, served with Bertotti artisanal vanilla gelato



SMALL PLATES MENU

BAR SNACKS

Pork crackling quavers with Madras sea salt | £4.50 Stuffed gruyere olives with house chili oil | £5 Padron peppers charred chilli, salt & lime | 65.50

SMALL PLATES

Truman house scotch egg with brown sauce, watercress & parmesan | £6.50

Tikka fried chicken with parsley aioli | £8

Cheese & veg medley croquette with siracha mayo | £7

Grilled courgettes, labneh, chilli oil | £7

DESSERT

Caramel bread & butter pudding with Bertotti artisinal pear & walnut gelato | £7.50

Panko crusted deep fried pickles, grated parmesan, with house ranch | £7

Herby citrus new potatoes | £6.50

House fries with madras Maldon sea salt | £6.50



