

TO START  
Wild garlic, cream & potato soup, goats cheese sprinkle, black onion seeds (V) (GF Alternative) £6.25

Ravioli with Formby asparagus & mascarpone, Spring peas, truffle cream, bacon crumb £8.00/£16.00 (as a main course)

Creamed garlic mushrooms, toasted sourdough, poached hen’s egg (V)(GF Alternative) £7.50

Shallow fried salt and pepper squid, stir fry vegetables, hoi sin sauce £7.50

Sharing “Meat platter” Cumbrian smoked ham, Lakeland pancetta, chicken liver pate  
chilli smoked chicken, Kendal creamy and cherry smoked cheddar £16.00

MAIN COURSE

Chicken and leek pudding with a smoked ham, tarragon, and cream sauce  
tenderstem broccoli, creamy mashed potato £14.50

Chargrilled leg of Cumbrian fell bred Spring lamb steak, marinated with mint and orange, Bury black pudding, sautéed potatoes, tender stem broccoli, red wine jus £21.00

Pan fried hake, mustard & tarragon sauce, crushed Jersey royal potatoes, asparagus & pea £17.00

10oz Chargrilled pork porterhouse, orange glaze, creamed mashed potato, Spring vegetables, crispy sage, red wine jus (GF) £18.00

Longlands cheeseburger, 100% Cumbrian beef served in a toasted brioche roll,  
caramelised onions and Mrs Kirkham’s Lancashire cheese, chunky chips and coleslaw £14.50

Beer battered haddock, chunky chips, homemade tartare sauce, mushy peas & curry sauce £15.00

Spiced brown rice, garlic sweet potatoes, roasted nuts, charred aubergine & courgette,  
spring onions (VG) £15.00

Plant based burger served in a toasted brioche roll, roasted red peppers  
fruit chutney (V) £14.00



SIDES

Creamy mashed potato £4.00

Jersey Royal Potatoes £5.00

Spring Vegetables £5.00

Chunky Chips £4.00

French Fries £4.00

Dirty Fries £5.00

PIZZAS

Cumberland sausage, blue cheese, caramelised onion £12.50

Chorizo, hot chilli jam £12.00  
Meat feast £12.00  
Margherita £10.00  
Hot pepperoni with jalapenos £11.00  
Feta cheese, caramelised onions £11.00  
Cumbrian ham, with pineapple £12.00

Garlic bread £6.50   
add cheese £7.00

DESSERT

Sticky toffee pudding, butterscotch sauce, Walling’s vanilla ice cream £6.50

Chocolate torte, sponge-based crumble, mixed fruit compote (VG) £6.50

Strawberry brulee, shortbread biscuit £6.50

Chocolate and forest fruit sundae, Walling’s ice cream, fresh Lancashire strawberries, whipped cream £6.50

Appleby creamery cheese board, Flakebridge, cherry smoked cheddar, Kendal creamy, apricot and prune chutney, crackers and walnut bread (GF) £9.50