



# LONGLANDS

BAR · RESTAURANT · ROOMS

## STARTERS

<b>Homemade soup of the day</b>	<b>7.00</b>
Warm crusty bread & salted butter (v, gfa)	
<b>Duck confit bon bon</b>	<b>8.50</b>
Smoked duck breast, orange & radish salad, star anise dressing	
<b>Black pudding hash</b>	<b>8.00</b>
Fried egg, olives, sun blushed tomatoes, rocket, bacon onion crumb	
<b>Goan king prawns</b>	<b>8.00</b>
King prawns, goan style curried sauce, flatbread strips	
<b>Whipped chicken liver pate</b>	<b>8.00</b>
Pistachio butter, toasted bread, date & apple chutney (gfa)	
<b>Twice baked cheese souffle</b>	<b>8.50</b>
Spinach, cream parmesan sauce	
<b>Wild mushrooms</b>	<b>9.50</b>
Salt baked celeriac, mushroom ragu (vg, gf)	
<b>Poached pear, Garstang blue cheese mousse</b>	<b>8.50</b>
Candid walnut crumb salad (v, gf)	

## FOR SHARING

<b>Selection of breads</b>	<b>4.95</b>
<b>Olives, hummus, selection of breads (v)</b>	<b>8.00</b>
<b>Garlic pizza bread (v)</b>	<b>7.50</b>
<b>Mozzarella garlic pizza bread (v)</b>	<b>8.50</b>
<b>Caramelized onion &amp; mozzarella pizza bread (v)</b>	<b>8.75</b>

## MAINS

<b>Classic steak burger</b>	<b>16.50</b>	<b>Beef bourguignon pie</b>	<b>19.00</b>
Monterey jack cheese, Asian slaw, salad, posh pickle sauce, fries <i>Add crispy bacon £1.00</i>		Mashed potato, greens	
<b>Maple glazed bacon loin (gf)</b>	<b>17.00</b>	<b>Beef lasagne</b>	<b>15.50</b>
Charred pineapple, dressed salad, chips, fried egg		Sweet tomato, crème fraiche, rocket, parmesan, truffle oil, pinsa romanas	
<b>Minted braised lamb shank (gf)</b>	<b>24.00</b>	<b>Coconut, red lentil dahl (vga, gf)</b>	<b>16.50</b>
Creamy mashed potato, sun blushed tomatoes, silver skin onions, green beans, purple broccoli, red wine jus		Roasted vegetables, cumin, fried egg, chilli & garlic oil, onion bhaji, roasted vine tomatoes	
<b>Gourmet fish pie</b>	<b>14.95</b>	<b>8oz ribeye* steak (gf)</b>	<b>30.00</b>
Medley of smoked haddock, salmon and king prawns, leeks, creamy parmesan sauce, mashed potato		Vine tomatoes, confit field mushroom, chips, peppercorn sauce *sitting just above the fillet with a balance of tenderness	
<b>Panfried chicken breast</b>	<b>19.00</b>	<b>Surf 'n' turf (gf)</b>	<b>29.00</b>
Wild mushroom, spinach, sauteed gnocchi, cream & garlic sauce		8oz rump* steak, seared prawns in garlic butter, dressed salad, fries *taken from the heart of the rump, sitting between the sirloin & topside giving rich and generous depth of flavour	
<b>Beer battered haddock</b>	<b>17.00</b>	<b>Spiced Cauliflower pie (vg)</b>	<b>15.00</b>
Mushy peas, chips, homemade tartare sauce, lemon		Cauliflower, spinach and lentils, pink fir potatoes, mango chutney, sweet chilli peppers	
<b>Breaded scampi</b>	<b>17.95</b>		
Fries, homemade tartare sauce, dressed salad			

## HAND STRETCHED PIZZA

Our thin-crust 12" pizzas are made from wheat flour and stone baked to create a light crisp crust.  
We bake our pizzas at 300C to create piping hot perfection.

<b>Margherita (v)</b>	<b>12.50</b>	<b>Ultimate meat feast</b>	<b>15.00</b>
Tomato & oregano		Tomato & oregano	
<b>Beef &amp; blue</b>	<b>15.00</b>	<b>Mushroom (v)</b>	<b>14.50</b>
Beef, caramelized onions, Garstang blue cheese		Chestnut field mushrooms, oven roasted garlic	
<b>Tandoori chicken</b>	<b>15.00</b>	<b>Hawaiian</b>	<b>15.00</b>
Onion bhajis, coriander, mango		Roast Cumbrian ham, charred pineapple	
<b>Pepperoni</b>	<b>15.00</b>	<b>Ham &amp; mushroom</b>	<b>15.00</b>
Mozzarella & tomato		Chestnut field mushrooms, roast Cumbrian ham	

## LUNCH SPECIALS

Served Monday - Saturday 12.00 - 16.30

Lamb & mint burger, feta cheese. Asian slaw, salad, fries

Pork & marmalade sausages, creamy mashed potato, red onion jam, greens, red wine jus

Chicken, ham hock pie, pan fried pink fir potatoes, creamy garlic sauce

£12.50

## HOT SANDWICHES

Steak & Garstang blue cheese

Posh fishfingers & homemade tartare sauce

Falafel & Goats cheese (v)

All served with fries 9.50

## SIDES – All £4.75

Chips or fries

Parmesan & truffle fries (+ £1.00)

House salad

Fresh seasonal vegetables

Cauliflower cheese

Mashed potato

Beer battered onion rings

## THE TIP JAR

As we move towards a cashless society it is becoming harder for guests to leave a small tip for our team. So, we have taken the step of adding a discretionary 10% contribution to your bill. Every penny goes to the team. If for any reason you, would prefer not to leave a tip please let us know and we will remove immediately.

gf – gluten free, v – vegetarian, vg – vegan, gfa – gluten free option available, vga – vegan option available

DESSERTS	
<b>Ice cream sundae</b> Three scoops with chocolate sauce, fudge brownie pieces and marshmallows	7.50
<b>Lemon tart</b> Raspberry sorbet (v)	7.50
<b>Eton mess</b> Fruits of the forest, crushed meringue, cream	7.50
<b>Sticky toffee pudding</b> Butterscotch sauce, vanilla ice-cream	7.50
<b>Vanilla cheesecake</b> Plum & apple compote, vanilla ice-cream (v)	7.50
<b>Chocolate cherry tart</b> Vegan pastry case filled with a layer chocolate and cherries served with vegan ice-cream (vg, gf)	7.50
<b>Affogato</b> Vanilla ice cream & espresso shot	4.50
<b>SMALL DESSERTS &amp; COFFEE</b>	7.50
<b>Sticky toffee pudding</b> Butterscotch sauce, vanilla ice-cream	
<b>Triple chocolate brownie</b> Vanilla ice cream, chocolate sauce	
<b>Eton mess</b> Fruits of the forest, crushed meringue, cream	

STARTERS	
<b>Homemade soup of the day</b> Warm crusty bread (v, gfa)	
<b>Poached pear, Garstang blue cheese mousse</b> Candied walnuts crumb salad (gf, v)	
<b>Black pudding hash</b> Fried egg, olives, sun blushed tomatoes, rocket, bacon onion crumb	
<b>Whipped chicken liver pate</b> Pistachio butter, toasted bread, date & apple chutney (gfa)	
<b>Olives, hummus, selection of breads</b>	

COFFEE	
by Atkinsons of Lancaster specialty coffee roasters & tea merchants	
<b>Cafetiere</b>	3.50 / 6.00
<b>Espresso</b> The Espresso is where it all begins. Its rich aroma is the heartbeat of all our coffees.	2.50
<b>Cappuccino</b> Made with frothy milk and decadent chocolate dusting.	3.00
<b>Americano</b> Our signature Espresso softened with hot water. Drink it straight up or add a splash of milk.	2.75
<b>Latte</b> Our signature Espresso with steamed milk for a smooth and creamy coffee.	3.50
<b>Liqueur coffee</b> Irish, French, Gaelic, Baileys	8.50
<b>Hot Chocolate</b>	3.50
<b>Lancaster blend tea</b>	2.50/3.50

COCKTAILS	
<b>The Longlands Sour</b>	8.50
<b>Aperol spritz</b>	8.50
<b>Pornstar Martini</b>	9.00
<b>Margarita</b>	8.50
<b>Daiquiri</b>	9.00
<b>2 for £12</b> 4-7pm daily	
Long Island Iced Tea	
Cosmopolitan	
French Martini	
Kir Royale	
MOCKTAILS	
<b>San Francisco</b>	4.50
<b>Shirley Temple</b>	4.50
<b>Cherry Cola</b>	4.50

<b>BREAKFAST</b> served until 11.00am
<b>COFFEE &amp; TRAYBAKES</b> SERVED DAILY
<b>FISH &amp; CHIP THURSDAY!</b> Tuck into beer battered haddock, chips, mushy peas and curry sauce for 2 people for just £19 Served Thursday 12- 9pm
<b>PIZZA OFFER</b> Enjoy 2 12” Pizzas. 1 x side and ½ carafe house wine for just £25. Available Monday to Thursday 12-9pm
<b>FREE MEETING SPACES</b> Looking for a meeting space for 2 or 28 people we have it covered. Please ask a member of staff for more details.

## SUNDAY AT THE LONGLANDS

MAINS	
<b>Roast rump of local beef</b> Herb roasted potatoes, seasonal vegetables, homemade Yorkshire pudding & gravy	<b>Beer battered haddock</b> Mushy peas, chips, homemade tartare sauce, lemon
<b>Roast lamb</b> Herb roasted potatoes, seasonal vegetables, mint sauce & gravy	<b>Classic steak burger</b> Monterey jack cheese, salad, posh pickle sauce, chips
<b>Coconut, red lentil dahl (vga,gf)</b> Roasted veg, cumin, fried egg, chilli & garlic oil, onion bhaji, roasted vine tomatoes	<b>Gourmet fish pie</b> Medley of smoked haddock, salmon, king prawns, creamy sauce, parmesan cheese mashed potato
<b>Pork &amp; marmalade sausages</b> Mashed potato, red onion jam, greens, red wine jus	

DESSERTS	
<b>Ice cream sundae</b> Three scoops with chocolate sauce, fudge brownie pieces, marshmallows	
<b>Vanilla cheesecake</b> Plum & apple compote, vanilla ice-cream	
<b>Sticky toffee pudding</b> Butterscotch sauce, vanilla ice-cream	
<b>Chocolate cherry tart</b> Vanilla ice-cream (vg, gf)	
<b>2 courses £26.00</b>	<b>3 courses £30.00</b>