

LONGLANDS

BAR RESTAURANT ROOMS

STARTERS

Homemade soup of the day Warm crusty bread & salted butter (v, gfa)	7.00
Crispy duck salad Duck breast, orange, spring onion & feta salad, hoisin dressing, crispy noodles	9.00
Chicken liver pate Pistachio butter, toasted bread, date & apple chutney (gfa)	8.00
Salt & pepper squid Sweet & sour stir fry vegetables	8.00
Twice baked cheese soufflé Spiced garlic, ginger tomato salsa	8.50
Prawn goan curry King prawns, goan curry sauce, naan bread strips	8.95
Mushroom crostini Sun blushed tomato, spinach, chilli, guacamole crostini, balsamic glaze (vg, gf)	9.50

FOR SHARING

Selection of breads	4.95
Olives, hummus, selection of breads (v)	8.00
Garlic pizza bread (v)	7.50
Mozzarella garlic pizza bread (v)	9.50
Caramelized onion & mozzarella pizza bread (v)	9.50



MAINS

Classic steak burger Monterey jack cheese, Asian slaw, salad, posh pickle sauce, fries <i>Add crispy bacon £1.00</i>	16.50	Caesar Salad Panfried chicken breast, Cos lettuce, sourdough croutons, crispy bacon, parmesan, Caesar dressing	16.50
Chargrilled bbq pork tomahawk Asian slaw, roasted cherry vine tomatoes, fries	20.00	Beef lasagne Sweet tomato, crème fraîche, rocket, parmesan, truffle oil, pinsa romanos	15.50
Chargrilled Barnsley lamb chop Bury black pudding, potato & onion hash, red wine jus	22.00	Cumberland sausage Creamy mashed potato, seasonal vegetables, onion gravy (gf)	14.50
Prawn goan curry King prawns, basmati rice, naan bread (vga – Tofu)	17.95	12oz bone in sirloin steak Vine tomatoes, confit field mushroom, chips, onions rings, parsley bone marrow butter (gfa) *taken from between the fore-rib and rump	35.00
Pan fried salmon Sticky soy, ginger & chilli noodles, slaw (vga – Tofu)	21.50	Surf 'n' turf Flat iron steak*, seared king prawns in garlic butter, dressed salad, fries (gf) *taken from the chunk region on the front shoulder	24.00
Beer battered haddock Mushy peas, chips, homemade tartare sauce, lemon	17.95	Chargrilled halloumi Roasted Mediterranean vegetables, green pesto, crispy herb potatoes, balsamic glaze (gf, v)	14.50
Battered Whitby scampi Fries, homemade tartare sauce, dressed salad	17.95		

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.

Margherita Tomato & oregano (v)	12.50	Ultimate meat feast Tomato & oregano	15.00
Beef & blue Beef, caramelized onions, Garstang blue cheese	15.00	Mushroom Chestnut field mushrooms, oven roasted garlic (v)	14.50
Tandoori chicken Onion bhajis, coriander, mango	15.00	Hawaiian Roast Cumbrian ham, charred pineapple	15.00
Pepperoni Mozzarella & tomato	15.00	Bbq pulled pork Pulled pork, bbq sauce	15.00

LUNCH MENU

Served Monday - Saturday 12.00 - 16.30

Caesar salad Chargrilled chicken strips, Cos lettuce, sourdough croutons, crispy bacon, parmesan, Caesar dressing	£14.50
Steak & ale pie creamy mashed potato, greens, gravy	£13.50
Spiced cauliflower pie Cauliflower, spinach, lentils, new potatoes, mango chutney, sweet chilli peppers (gf, vg)	£13.50
Small battered haddock goujon 4oz haddock goujon, mushy peas, chips, tartare sauce	£12.00
Steak & blue cheese ciabatta Medium rare steak, Garstang blue cheese, fries	£10.50
Chargrilled honey & lemon chicken ciabatta Lemon mayonnaise, salad leaves, fries	£12.00
Grilled halloumi ciabatta Sundried tomato, green pesto, rocket, fries (v)	£10.50

SIDES – All £5.25

Chips or fries
Parmesan & truffle fries (+ £1.00)
House salad
Fresh seasonal vegetables
Cauliflower cheese
Mediterranean vegetables
New potatoes
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

Ice cream sundae Three scoops with chocolate sauce, fudge brownie pieces and marshmallows (gf)	7.75
Lemon tart Raspberry sorbet (v)	7.75
Eton mess Sweetened fruit of the forest compote, crushed meringue, whipped cream, finished with fresh strawberries (gf)	7.75
Sticky toffee pudding Butterscotch sauce, vanilla ice-cream	7.75
Raspberry & cream slice Almond biscuit base topped with lemon & raspberry mousse, fresh raspberries, strawberry ice-cream	7.75
Chocolate cherry tart Vegan pastry case filled with a layer chocolate and cherries served with vegan ice-cream (vg, gf)	7.75
Chocolate brownie Rich gooey brownie served warm with vanilla ice-cream (gf)	7.75

SMALL DESSERTS & COFFEE 7.75

Sticky toffee pudding Butterscotch sauce, vanilla ice-cream
Triple chocolate brownie Vanilla ice cream, chocolate sauce (gf)
Eton mess Fruits of the forest, crushed meringue, cream (gf)

COFFEE

by Atkinsons of Lancaster
specialty coffee roasters & tea merchants

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

COCKTAILS

The Longlands Sour	8.50
Aperol spritz	8.50
Pornstar Martini	9.00
Margarita	8.50
Daiquiri	9.00

2 for £12 4-7pm daily

Long Island Iced Tea
Cosmopolitan
French Martini
Kir Royale

MOCKTAILS

San Francisco	4.50
Shirley Temple	4.50
Cherry Cola	4.50

BREAKFAST

served until 11.00am

COFFEE & CAKES SERVED DAILY

FISH & CHIP THURSDAY!

Tuck into beer battered haddock, chips, mushy peas and curry sauce for 2 people for just £19
Served Thursday 12- 9pm

PIZZA OFFER

Enjoy 2 12" Pizzas, 1 x side and ½ carafe house wine for just £25.
Available Monday to Thursday 12-9pm

FREE MEETING SPACES

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

STARTERS

Homemade soup of the day Warm crusty bread (v, gfa)
Mushroom crostini Sun blushed tomato, spinach, chilli, guacamole, crostini, balsamic glaze
Duck salad Duck breast, orange, spring onion & feta salad, hoisin dressing, crispy noodles
Chicken liver pate Pistachio butter, toasted bread, date & apple chutney (gfa)
Olives, hummus, selection of breads (v)

MAINS

Roast rump of local beef Herb roasted potatoes, seasonal vegetables, homemade Yorkshire pudding & gravy	Beer battered haddock Mushy peas, chips, homemade tartare sauce, lemon
Maple glazed pork loin Herb roasted potatoes, seasonal vegetables & gravy	Classic steak burger Monterey jack cheese, salad, posh pickle sauce, chips
Spiced cauliflower pie (vga,gf) Cauliflower, spinach, lentils, new potatoes, mango chutney, sweet chilli peppers	Pan fried salmon Charred asparagus, new potatoes, hollandaise sauce
Cumberland sausage Mashed potato, seasonal vegetables, gravy	Scampi Fries, homemade tartare sauce, dressed salad

DESSERTS

Ice cream sundae Three scoops with chocolate sauce, fudge brownie pieces, marshmallows (gf)
Raspberry & cream slice Almond biscuit base, lemon & raspberry cream, fresh raspberry, strawberry ice cream
Sticky toffee pudding Butterscotch sauce, vanilla ice-cream
Chocolate cherry tart Vanilla ice-cream (vg, gf)
2 courses £24.00 3 courses £30.00