

# LONGLANDS

BAR RESTAURANT ROOMS

## STARTERS

<b>Homemade soup of the day</b>	7.25
Warm crusty bread & salted butter (v, gfa)	
<b>Wild mushroom crostini</b>	8.50
Celeriac, spinach, tarragon dressing (v, gfa)	
<b>Whipped duck &amp; orange pate</b>	8.50
Warm duck bon bon, date & apple chutney, warm crusty bread (gfa)	
<b>Baked curried seafood pot</b>	9.50
Curried salmon, cod, king prawns, lemon & herb crumb	
<b>Twice baked Lancashire cheese soufflé</b>	9.50
Truffle, sweet sun-blushed tomato chutney (v)	
<b>Black pudding</b>	8.50
Pan fried black pudding, poached duck egg, burnt apple puree, bacon crumb	
<b>Hot &amp; spicy stir-fried squid</b>	9.50
Sweet chili sauce	

## FOR SHARING

<b>Selection of breads</b>	5.50
<b>Olives, hummus, selection of breads (v)</b>	8.00
<b>Garlic pizza bread (v)</b>	8.00
<b>Mozzarella garlic pizza bread (v)</b>	10.00
<b>Mozzarella, garlic, red onion, chilli, olive pizza bread (v)</b>	10.00



## PUB CLASSICS

<b>Beer battered haddock</b>	17.95
Mushy peas, chips, homemade tartare sauce, lemon	
<b>Cumberland sausage</b>	15.00
Creamy mashed potato, seasonal vegetables, onion gravy (gf)	
<b>Pan fried lambs liver</b>	14.50
Creamy mashed potato, crispy bacon, seasonal vegetables, onion gravy	
<b>Breaded scampi</b>	17.95
Fries, homemade tartare sauce, dressed salad	
<b>Pan fried steak</b>	22.00
Madeira mushroom sauce, fries, vine tomatoes (gf)	
<b>Breaded jerk chicken burger</b>	16.50
Monterey jack cheese, crispy bacon, lemon & pepper mayonnaise, fries	
<b>Vegetable curry (mild spice)</b>	15.00
Basmati rice, naan bread (vg)	

## MAINS

<b>Braised cap rump bourguignon</b>	18.50
Creamy mashed potato, broccoli (gf)	
<b>Pan fried salmon</b>	21.00
Sweet & sour chunky vegetables, noodles	
<b>Chargrilled miso &amp; honey glazed winter cabbage</b>	16.00
Gochujang glaze, toasted sesame seeds, basmati rice (vg)	
<b>Prawn goan curry</b>	17.95
King prawns, basmati rice, naan bread	
<b>HIMALYAN SALT – DRY AGED IN HOUSE</b>	
The dry-aging process enables moisture to be expelled and redistributed through the meat enhancing flavour and tenderization	
<b>Classic steak burger</b>	17.00
Monterey jack cheese, Asian slaw, salad, posh pickle sauce, fries	
<b>10 oz sirloin steak</b>	35.00
Chips, vine tomatoes, confit mushroom, peppercorn sauce	
<b>Lemon &amp; pepper pork tomahawk steak</b>	22.00
Chips, vine tomatoes, confit mushroom, peppercorn sauce	

## 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</b>	13.00	<b>Ultimate meat feast</b>	15.50
Tomato & oregano (v)		Tomato & oregano	
<b>Beef &amp; blue</b>	15.50	<b>Mushroom</b>	15.00
Beef, caramelized onions, Garstang blue cheese		Chestnut field mushrooms, oven roasted garlic (v)	
<b>Tandoori chicken</b>	15.50	<b>Hawaiian</b>	15.50
Onion bhajis, coriander, mango		Roast Cumbrian ham, charred pineapple	
<b>Pepperoni</b>	15.50	<b>Duck, feta &amp; spring onion</b>	15.50
Mozzarella & tomato		Hoisin sauce	

## LUNCH MENU

Served Monday - Saturday 12.00 - 16.30

<b>Toad in the hole</b>	£14.50
Old farmhouse pork sausages, mashed potato, onion gravy, seasonal veg	
<b>Steak &amp; ale pie</b>	£13.50
Creamy mashed potato, greens, gravy	
<b>Cajun sweet potato roulade</b>	£13.50
Paprika spiced root veg, Greek yoghurt (gf, vga)	
<b>Small battered haddock</b>	£12.00
4oz haddock goujon, mushy peas, chips, tartare sauce	
<b>Steak &amp; blue cheese ciabatta</b>	£10.50
Medium rare steak, Garstang blue cheese, fries	
<b>Bacon, Brie &amp; cranberry ciabatta</b>	£10.50
Crispy bacon, gooey brie, fries	
<b>Grilled halloumi ciabatta</b>	£10.50
Sundried tomato, green pesto, rocket, fries (v)	

## SIDES – All £5.75

Chips or fries
Parmesan & truffle fries (+ £1.00)
House salad
Fresh seasonal vegetables
Cauliflower cheese
Braised apple & red cabbage
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.

## DESSERTS

### Trio of Luxury Lakes ice-cream - £1.75 per scoop

Choose from Madagascan vanilla (gf), caramel crunch, biscoff (vg), Cartmel sticky toffee pudding

### Homemade apple crumble all £8.25

Custard

### Vanilla cheesecake

Fruit of the forest sorbet

### Sticky toffee pudding

Butterscotch sauce, vanilla ice-cream

### Chocolate fudge cake

Layers of chocolate sponge, chocolate fudge served warm or cold, vanilla ice cream

### Treacle tart

Clotted cream

### Chocolate brownie

Rich gooey brownie served warm, vanilla ice-cream (gf)

### SMALL DESSERTS & COFFEE 8.25

#### Sticky toffee pudding

Butterscotch sauce, vanilla ice-cream

#### Chocolate brownie

Vanilla ice cream, chocolate sauce (gf)

## COFFEE

by Atkinsons of Lancaster  
specialty coffee roasters & tea merchants

**Cafetiere** 3.50 / 6.00

**Espresso** 2.50

The Espresso is where it all begins. Its rich aroma is the heartbeat of all our coffees.

**Cappuccino** 3.00

Made with frothy milk and decadent chocolate dusting.

**Americano** 2.75

Our signature Espresso softened with hot water. Drink it straight up or add a splash of milk.

**Latte** 3.50

Our signature Espresso with steamed milk for a smooth and creamy coffee.

**Liqueur coffee** 8.50

Irish, French, Gaelic, Baileys

**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

### 50% off Pub classics coming soon

Throughout **November** enjoy 50% off all pub classics when you order a starter or dessert. Served Monday to Thursday 12-9. Book your table today!

### FISH & CHIP THURSDAY!

Tuck into beer battered haddock, chips, mushy peas and curry sauce for 2 people for just £19. Served Thursday 12- 9pm. Not available through November

### PIZZA OFFER

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

Join our coffee club and earn loyalty stamps for every visit

# LONGLANDS

## SUNDAY AT THE LONGLANDS (sample)

## 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

### Maple glazed pork loin

Herb roasted potatoes, seasonal vegetables, gravy

### Roast chicken,

Stuffing, herb roasted potatoes, mashed potatoes, seasonal vegetables, gravy

### Cumberland sausage

Mashed potato, seasonal vegetables, gravy

### Beer battered haddock

Mushy peas, chips, homemade tartare sauce, lemon

### Classic steak burger

Monterey jack cheese, salad, posh pickle sauce, chips

### Pan fried salmon

Charred asparagus, new potatoes, hollandaise sauce

### Spiced cauliflower pie

Baby potatoes, mango chutney, sweet chili peppers (vg)

## DESSERTS

### Ice cream sundae

Three scoops with chocolate sauce, fudge brownie pieces, marshmallows (gf)

### Chocolate fudge cake

Layers of chocolate sponge filled with chocolate fudge, can be served hot or cold, vanilla 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**