

LONGLANDS

BAR RESTAURANT ROOMS

STARTERS

Soup of the day Warm crusty bread (gfa)	7.25
Warm halloumi, pinenut salad Orange, cranberry, beetroot (v, gfa, vga - Tofu)	8.50
Whipped duck & orange pate Warm duck bon bon, fig & cinnamon chutney, warm crusty bread (gfa)	8.50
Scallop gratin Rich Gruyere cheese sauce, parsley & bacon breadcrumb	10.50
Garstang blue cheese croquette Mulled wine poached pear, cucumber & walnut salad (v)	8.95
Black pudding Pan fried black pudding, poached duck egg, burnt apple puree, bacon crumb	8.50
King prawn cocktail Crispy baby gem, marie rose dill sauce (gfa)	9.50

FOR SHARING

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



PUB CLASSICS (*inc in offer)

Beer battered haddock* Mushy peas, chips, homemade tartare sauce, lemon	17.95
Cumberland sausage * Creamy mashed potato, seasonal vegetables, onion gravy (gf)	15.00
Pan fried lambs liver* Creamy mashed potato, crispy bacon, seasonal vegetables, onion gravy	14.50
Breaded scampi* Fries, homemade tartare sauce, dressed salad	17.95
Breaded jerk chicken burger* Monterey jack cheese, crispy bacon, lemon & pepper mayonnaise, fries	16.50
Classic steak burger* Monterey jack cheese, coleslaw, salad, pickle sauce, fries	17.00
Maple glazed 10oz bacon loin* Pineapple, fried egg, chips, dressed salad	17.50
Chargrilled miso & honey glazed winter cabbage* Gochujang glaze, toasted sesame seeds, basmati rice (vg)	16.00
Butternut squash wellington* Lentil, almond, roasted root vegetables & potatoes (vg)	17.95

MAINS

Braised cap rump bourguignon Creamy mashed potato, pancetta, broccoli (gf)	18.50
Cannon of beef Parsley mashed potato, charred root vegetables, port & juniper berry jus (gf)	21.00
Fish bouillabaisse Salmon, cod, king prawn, samphire, crispy potatoes, lobster broth (gf)	21.00
Minted Barnsley chop Black pudding hash, tenderstem broccoli, jus (gfa)	21.95
10oz sirloin steak Cherry vine tomatoes, confit mushroom, parsley & marrowfat butter, chips (gf)	35.00

HIMALYAN SALT – DRY AGED IN HOUSE

The dry-aging process enables moisture to be expelled and redistributed through the meat enhancing flavour and tenderisation

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)	13.00	Ultimate meat feast Tomato & oregano	15.50
Beef & blue Beef, caramelized onions, Garstang blue cheese	15.50	Mushroom Chestnut field mushrooms, oven roasted garlic (v)	15.00
Black cajun chicken Chicken, red peppers, mint yoghurt	15.50	Hawaiian Roast Cumbrian ham, charred pineapple	15.50
Pepperoni Mozzarella & tomato	15.50	Duck, feta & spring onion Hoisin sauce	15.50

HOT BAPS

Served Monday - Saturday 12.00 - 16.30

Steak Red onion marmalade, fries	£10.50
Bacon, Brie & cranberry ciabatta Crispy bacon, gooey Brie, fries	£10.50
Grilled halloumi ciabatta Warm roasted beetroot, rocket, fries (v)	£10.50

SIDES – All £5.75

Chips or fries
Parmesan & truffle fries (+ £1.00)
House salad
Fresh seasonal vegetables
Mashed potato

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, Cartmel sticky toffee pudding

Toffee & apple crumble all £8.25
Apple crumble ice cream (v)

Lemon drizzle cheesecake
Raspberry sorbet

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

Caramel & chocolate tart
Vegan pastry case filled with rich vegan toffee sauce topped with a chocolate style ganache, vanilla ice-cream (vg, gf)

Chocolate brownie
Rich gooey brownie served warm, vanilla ice-cream (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 will be back

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

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.

Join our coffee club and earn loyalty stamps for every visit

STARTERS

Homemade soup of the day
Warm crusty bread (v, gfa)

Grilled halloumi
Orange, cranberry, roast beetroot, pine nut salad (vga - tofu, gf)

Scallop gratin
Rich Gruyere cheese sauce, parsley breadcrumb, bacon crumb (gfa)

Whipped duck & orange pate
Warm duck bon bon, fig & orange chutney, warm bread (gfa)

Garstang blue cheese croquette
Mulled wine poached pear, cucumber & walnut salad (v)

Olives, hummus, selection of breads (v)

SUNDAY AT THE LONGLANDS (sample)

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
Herb roasted potatoes, seasonal vegetables, stuffing, gravy (vg, gf)

Cumberland sausage
Mashed potato, seasonal vegetables, gravy (gf)

Beer battered haddock
Mushy peas, chips, homemade tartare sauce, lemon

Breaded jerk chicken burger
Monterey jack cheese, salad, lemon & pepper mayonnaise, fries

Butternut squash wellington
Lentil, almond wellington, roasted root vegetables (vg)

Breaded scampi
Fries, homemade tartare sauce, dressed salad

DESSERTS

Lemon drizzle cheesecake
Raspberry sorbet

Chocolate fudge cake
Layers of chocolate sponge filled with chocolate fudge, served hot or cold, vanilla ice cream

Sticky toffee pudding
Butterscoth sauce, vanilla ice-cream

Chocolate & caramel tart
Vanilla ice-cream (vg, gf)

2 courses £24.00 3 courses £30.00