Sunday at the Longlands

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

Wild mushroom crostini, celeriac, spinach, tarragon dressing (v,gfa)

Whipped duck & orange pate, date & apple chutney, warm crusty bread (gfa)

Hot & spicy stir-fried squid cassoulet, sweet chilli sauce

Olives, hummus, brown selection of bread (v)

Mains
Roast rump of local beef, herb roasted potatoes, mashed potato, seasonal vegetables, homemade Yorkshire pudding & gravy

Maple glazed pork loin, herb roasted potatoes, mashed potato, seasonal vegetables and gravy

 Add a Yorkshire pudding £1.50
 Add Cauliflower cheese £5.75

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

Breaded scampi, fries, homemade tartare sauce, dressed salad

Cumberland sausage, mashed potato, seasonal vegetables, onion gravy (gf)

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

Cajun sweet potato roulade, herb roasted potatoes, seasonal vegetables (gf, vga)

Chargrilled miso & honey glazed winter cabbage, Gochujang glaze, toasted sesame seeds, basmati rice (vg)

Desserts
Trio of luxury Lakes ice-cream – choose from Madagascan vanilla, caramel crunch, Cartmel sticky toffee pudding or Biscoff

Vanilla cheesecake, blackcurrant sorbet

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Trillionaires tart, vanilla ice cream (vga)

2 courses £24.00 3 courses £30.00

The Tip Jar

As we move towards a cashless society, it is becoming harder for guests to leave a small tip for the team. So we have taken the step of adding a discretionary 10% contribution to the tip jar to your bill. Every penny goes to the team who have been looking after you and there are no admin fees or big boss deductions. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately.

(v – vegetarian, vg – vegan, vga – vegan alternative, gf – gluten free, gfa – gluten free alternative)