

BAR RESTAURANT ROOMS

STARTERS

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

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		MAINS	
Mushy peas, chips, homemade tartare	17.95	Braised cap rump bourguignon Creamy mashed potato, pancetta, broccoli (gf)	18.50
sauce, lemon Cumberland sausage	15.00	Cannon of beef Parsley mashed potato, charred root vegetables,	21.00
Creamy mashed potato, seasonal vegetables, onion gravy (gf)		port & juniper berry jus (gf)	
Pan fried lambs liver	14.50	Chargrilled miso & honey glazed winter cabbage	16.00
Creamy mashed potato, crispy bacon, seasonal vegetables, onion gravy		Gochujang glaze, toasted sesame seeds, basmati rice (v	
Breaded scampi Fries, homemade tartare sauce, dressed salad	17.95	Butternut squash wellington Lentil, almond, roasted root vegetables & potatoes (v	17.95 g)
Breaded jerk chicken burger Monterey jack cheese, crispy bacon, lemon & pepper mayonnaise, fries	16.50	Fish bouillabaisse Salmon, cod, king prawn, crayfish, samphire, crispy plobster broth (gf)	21.00 potatoes,
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
Minted Barnsley chop Black pudding hash, tenderstem broccoli, jus (gfa)		HIMALYAN SALT – DRY AGED IN H The dry-aging process enables moisture to be expe redistributed through the meat enhancing flavor tenderization	lled and
		10oz sirloin steak Cherry vine tomatoes, confit mushroom, parsley & marrowfat butter, chips (gf)	35.00

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

Brussel sprouts with bacon

Mashed potato

Carrot & swede

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

Christmas pudding

Brandy sauce

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

specialty coffee roasters & tea mercl	hants	The Longlands Sour	8.50
Cafetiere	3.50 / 6.00	Aperol spritz	8.50
Espresso	2.50	Pornstar Martini	9.00
The Espresso is where it all begins.	2.50	Margarita	8.50
Its rich aroma is the heartbeat of all our coffees.		Daiquiri	9.00
Cappuccino	3.00	1	
Made with frothy milk and decadent		2 for £12 4-7pm daily	

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

COCKTAILS

What's on in December Live music every Friday & Saturday 8th December Christmas Singalong 3-5pm 12th December Christmas Quiz – 8pm start New Years Eve – Party of all parties with Rob Falcon 50% off Pub classics will be back Throughout **JANUARY** enjoy 50% off all pub classics Served Monday to Thursday 12-9

PIZZA OFFER

BREAKFAST

served until 11.00am

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

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)

3.50

8.50

3.50

2.50/3.50

MAINS

Roast rump of local beef

Herb roasted potatoes, seasonal vegetables, homemade Yorkshire pudding, gravy

Roast turkey

chocolate dusting.

Liqueur coffee

Hot Chocolate

Lancaster blend tea

Our signature Espresso softened with hot water.

Drink it straight up or add a splash of milk.

Our signature Espresso with steamed milk for

a smooth and creamy coffee.

Irish, French, Gaelic, Baileys

Americano

Herb roasted potatoes, pig in blanker, roasted vegetables, sage & onion stuffing

Chestnut roast

Herb roasted potatoes, carrot & swede, red cabbage, parsnip, Brussel sprouts (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

Christmas pudding

Brandy sauce (vga)

Chocolate & caramel tart

Vanilla ice-cream (vg, gf)

2 courses £24.00 3 courses £30.00