

## **STARTERS**

Soup of the day	7.75
Warm crusty bread (gfa)	
Warm halloumi, pinenut salad	9.25
Orange, beetroot (v, gfa, vga - Tofu)	
Whipped duck & orange pate	9.25
Warm duck bon bon, fig & cinnamon chutney, warm crusty bread (gfa)	
Roquefort mousse	9.50
Fig. poached pear, candid walnut salad (v)	
Seared scallops	12.00
Black pudding, chorizo & crispy bacon	
Dry aged beef croquette	9.25
Pickled vegetables, blue cheese mayonnaise, horsera parsley cream	dish,
Keralan king prawns	10.25
King prawn & mussel curry, garlic naan bread	

### FOR SHARING

Selection of breads	5.95
Olives, hummus, selection of breads $(v)$	8.50
Garlic pizza bread (v)	8.50
Mozzarella garlic pizza bread (v)	11.00



	MA]	1140	
Beer battered haddock Mushy peas, chips, homemade tartare sauce, lemon	17.95	Pan fried chicken breast Wild mushroom cream, spinach & parmesan sauce, crispy gnocchi	18.50
Cumberland sausage Creamy mashed potato, seasonal vegetables, onion gravy (gf)	16.00	10 oz rump steak Cherry vine tomatoes, field mushroom, miso black pepper butter chips (gf)	25.00
Pan fried lambs liver Creamy mashed potato, crispy bacon, seasonal vegetables, onion gravy (gf)	14.50	Fish bouillabaisse Salmon, cod, haddock, prawns, mussels, samphire, crispy potatoes, lobster broth (gf)	22.50
Breaded scampi Fries, homemade tartare sauce, dressed salad	17.95	Minted Barnsley chop Black pudding & root vegetable hash, broccoli,	23.50
Turkey Schnitzel	16.50	red wine jus (gfa)	
Chimichurri, rocket & parmesan salad, fried egg, f Classic steak burger	ries 17.00	Chargrilled miso & honey glazed winter cabbage	16.00
Monterey jack cheese, coleslaw, salad, pickle sauce, fries		Gochujang glaze, toasted sesame seeds, basmati rice	(vg)
Dry aged maple pork cutlets Braised vegetables. potato gratin haggis bon bon, burnt apple puree, red wine jus	21.00	Butternut squash wellington Lentil, almond, roasted root vegetables & potatoes (v	<b>17.95</b> /g)

## 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)	14.00	<b>Hawaiian</b> Smoked ham hock, grilled pineapple	16.50
Beef & blue Rib of beef, stilton, red onion	16.50	Magic Mushroom Chestnut field mushrooms, paprika spinach, truff garlic oil (v)	16.00 le,
Black cajun chicken Chicken, sweetcorn, mango chili sauce	16.50	Ultimate meat feast Tomato & oregano	16.50
Pepperoni Mozzarella & tomato	16.50		

 $gf-gluten\ free,\ v-vegetarian,\ vg-vegan,\ gfa-gluten\ free\ option\ available,\ vga-vegan\ option\ available$ 

### SMALL LUNCH PLATES

Served Monday - Saturday 12.00 - 16.30

#### Moules mariniere

Mussels, white wine cream sauce, garlic, fries (gf)

#### "Toad in the hole"

Pork sausages, Yorkshire pudding, mashed potato, seasonal vegetables

#### Mushroom pasta

Spinach, truffle, parmesan cream, penne pasta

#### Steak & ale pie

Mashed potato, seasonal vegetables, gravy

### Chicken & smoked ham hock potato gratin

Cheesy white wine sauce, broccoli

All 14.00

### **HOT BAPS**

Served Monday - Saturday 12.00 - 16.30

<b>Steak</b> Red onion marmalade. fries	11.50
Bacon, Brie & cranberry Crispy bacon, gooey Brie, fries	11.50
<b>Grilled halloumi</b> Warm roasted beetroot, rocket, fries (v)	11.50
Add a cup of soup	3.50

### SIDES - All £5.75

Chips or fries

Parmesan & truffle fries (+ £1.00)

House salad

Fresh seasonal vegetables

Mashed potato

Onions 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, Cartmel sticky toffee pudding

Sticky toffee pudding

all £8.25

Butterscotch sauce, vanilla ice-cream

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 Espresso The Espresso is where it all begins. Its rich aroma is the heartbeat of all our coffees.	3.50 / 6.00 2.50	Aperol spritz Pornstar Martini Margarita Daiquiri
Cappuccino  Made with frothy milk and decadent chocolate dusting.	3.00	2 for £12

2.75

Cosmopolitan French Martini Kir Royale

Long Island Iced Tea

The Longlands Sour

8.50

3.50

2.50/3.50

3.50

**MOCKTAILS** 

4-7pm daily

COCKTAILS

8.50

8.50

9.00

8.50

9.00

San Francisco 4.50 **Shirley Temple** 4.50 Cherry Cola 4.50

# served until 11.00am

BREAKFAST

FISH AND CHIPS OFFER

Our popular fish offer is back! Every Thursday enjoy two portions of fish and chips for just £19!

### 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)

Warm halloumi pinenut salad

Orange, roast beetroot, (vga - tofu, gf)

Dry aged beef croquettes

Pickled vegetables, blue cheese mayonnaise, horseradish, parsley cream

Whipped duck & orange pate

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

Roquefort mousse

Fig, poached pear, candid walnut salad

Olives, hummus, selection of breads (v)

# SUNDAY AT THE LONGLANDS (sample)

### **MAINS**

### Roast rump of local beef

Americano

Liqueur coffee

**Hot Chocolate** 

Lancaster blend tea

Latte

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

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

#### Roasted minted leg of lamb

Herb roasted potatoes, seasonal vegetables, gravy

#### Butternut squash wellington

Lentil, almond wellington, roasted root vegetables

#### Cumberland sausage

Mashed potato, seasonal vegetables, gravy (gf)

### Beer battered haddock

Mushy peas, chips, homemade tartare sauce, lemon

#### Turkey schnitzel

Chimichurri, rocket & parmesan salad, fried egg, fries

### Breaded scampi

Fries, homemade tartare sauce, dressed salad

### Chargrilled miso & honey winter cabbage

Gochujang glaze, toasted sesame seeds, basmati rive (vg)

### 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

Butterscotch sauce, vanilla ice-cream

### Chocolate & caramel tart

Vanilla ice-cream (vg, gf)

2 courses £24.00 3 courses £30.00