

LONGLANDS

BAR RESTAURANT ROOMS

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, horseradish, parsley cream	
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

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.

MAINS

Beer battered haddock	17.95	Chicken Caesar salad	16.00
Mushy peas, chips, homemade tartare sauce, lemon		Baby gem lettuce, streaky bacon, soft boiled egg, croutons, parmesan shavings (gfa)	
Cumberland sausage	16.00	10 oz rump steak	25.00
Creamy mashed potato, seasonal vegetables, onion gravy (gf)		Cherry vine tomatoes, field mushroom, miso black pepper butter chips (gf)	
Pan fried lambs liver	14.50	Pan fried salmon	22.50
Creamy mashed potato, crispy bacon, seasonal vegetables, onion gravy (gf)		Stir fry vegetables, teriyaki noodles, toasted sesame seeds (gf)	
Breaded scampi	17.95	Chargrilled lamb chops	23.50
Fries, homemade tartare sauce, dressed salad		Roasted Mediterranean vegetables, feta cheese, crispy potatoes, balsamic glaze (gfa)	
Katsu vegan curry	17.95	Dry aged maple pork cutlets	21.00
Pak choi, pilau rice, pickled onion		Braised vegetables, potato gratin	
Turkey Schnitzel	16.50	haggis bon bon, burnt apple puree, red wine jus	
Chimichurri, rocket & parmesan salad, fried egg, fries			

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	14.00	BBQ pulled pork	16.50
Tomato & oregano (v)		Charred pineapple	
Mediterranean vegetables	16.50	Magic Mushroom	16.00
Feta, balsamic glaze (v)		Chestnut field mushrooms, paprika, truffle garlic spinach oil (v)	
Black cajun chicken	16.50	Ultimate meat feast	16.50
Chicken, sweetcorn, mango chili sauce		Tomato & oregano	
Pepperoni	16.50		
Mozzarella & tomato			

BURGERS

All served with fries

Classic burger	£17.95
Steak burger, Monterey jack cheese, coleslaw, salad, pickle sauce	
Texan burger	£18.50
Steak burger, Monterey jack cheese, bacon, salad, bbq sauce	
Blue mama burger	£18.50
Steak burger, blue cheese sauce, red onion, bacon, salad	
Buttermilk chicken burger	£17.95
Chicken breast, bacon, cheese, salad, lemon & pepper mayonnaise	
Minted lamb burger	£17.95
Lamb burger, feta, salad, tzatziki	
Vegan buttermilk burger	£17.95
Vegan cheese, tomato chutney, salad	

HOT BAPS

Served Monday - Saturday 12.00 - 16.30

Steak	11.50
Red onion marmalade, fries	
Bacon, Brie & cranberry	11.50
Crispy bacon, gooey Brie, fries	
BBQ pulled pork	11.50
Baby gem lettuce, tomato	
Grilled halloumi	11.50
Warm roasted beetroot, rocket, fries (v)	
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

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

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 (gf)

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)

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)

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

FISH AND CHIPS OFFER

Our popular fish offer is back!
Every Thursday enjoy two portions of fish and chips for just £20!

PIZZA OFFER

Enjoy 2 12" Pizzas. 1 x side and ½ carafe house wine for just £30.
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

LONGLANDS

SUNDAY AT THE LONGLANDS (sample)

MAINS

Roast rump of local beef
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 rice (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