

LONGLANDS

BAR RESTAURANT ROOMS

STARTERS & LIGHT BITES

Soup of the day Warm crusty bread (gfa)	6.50
Charred halloumi warm garden salad Peas, carrot, tenderstem broccoli, pesto dressing (vga)	8.50
Ham hock terrine Piccalilli, warm brown bloomer bread	9.25
Smoked salmon pasta Spaghetti, beurre blanc	8.50
Salt & pepper squid Crunchy stir fry vegetables, sweet chili sauce	9.50
Lamb kofta Cauliflower puree, apple caramel sauce	9.50

LIGHT BITES/ SHARING

Crispy spiced chicken strips Gochujong mayonnaise	6.50
Whitebait Mustard & anchovy mayonnaise	6.50
Selection of breads	5.95
Olives, hummus, selection of breads (v)	8.50

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 fish & chips Mushy peas, homemade tartare sauce, lemon	17.95	Panfried monkfish curry King prawns, roasted pineapple, pilau rice	23.00
Cumberland sausage Creamy mashed potato, seasonal vegetables, onion gravy (gf)	16.00	8oz rump steak Cherry vine tomatoes, field mushroom, peppercorn sauce, chips (gfa)	25.00
Chicken & chorizo kebab Mango, chili, red onion salsa, sourdough flatbread	18.50	Battered scampi Salad, fries, homemade tartare sauce, lemon	17.95
Maple glazed bacon chop White bean & smoked sausage cassoulet, spinach, tenderstem broccoli	15.50	Pan fried salmon Stir fry vegetables, teriyaki noodles, toasted sesame seeds	22.00
Chargrilled lamb chops Roasted Mediterranean vegetables, feta cheese, crispy potatoes, balsamic glaze (gfa)	23.50	Turkey escalope Chimichurri, house salad, fried egg, fries	16.50
		Asian pulled king oyster mushroom Pak choi, crispy egg, sesame, rice noodles (vg)	17.50

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.

Garlic pizza bread (v)	8.50	BBQ pulled pork Charred pineapple	16.50
Mozzarella garlic pizza bread (v)	11.00	Mushroom Chestnut field mushrooms, paprika, truffle garlic spinach oil (v)	16.00
Margherita Tomato & oregano (v)	14.00	Ultimate meat feast Tomato & oregano	16.50
Spicy beef Mango, chili, red onion salsa	16.50	Mediterranean vegetable Feta, balsamic glaze (v)	16.50
Black cajun chicken Chicken, sweetcorn, mango chili sauce	16.50	Pepperoni Mozzarella & tomato	16.50

BURGERS

All served with fries

Classic burger Steak burger, Applewood smoked cheese, coleslaw, salad, pickle sauce	£17.95
Texan burger Steak burger, Applewood smoked cheese, bacon, salad, bbq sauce	£18.50
Trailblazer burger Steak burger, chili cheese, hot, spicy sweetcorn tomato chutney	£18.50
Oink & blue burger Pork & apple burger, Stilton cheese, salad	£18.50
Buttermilk chicken burger Battered chicken breast, bacon, cheese, salad, lemon & pepper mayonnaise	£17.95
Fun guy burger Portobello & king oyster mushrooms, sesame (vg)	£17.95

SUMMER SALADS

All served with warm sourdough flatbread
Small £13.00, Large £17.00

Charred halloumi
Roasted Mediterranean vegetables, pesto, balsamic glaze

Crispy chicken
Crispy spiced chicken, crispy bacon, gem lettuce, Caesar dressing, croutons

Smoked salmon
Boiled egg, crème fraiche, French dressing,

Thai beef
Carrot, cucumber, fresh coriander, Asian dressing, crispy noodles

SIDES – All £5.75

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

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

Mai Tai 10.50
Aperol spritz 10.50
Pornstar Martini 10.50
Singapore Sling 10.50
Pina Colada 10.50

2 for £15 4-7pm daily

Appletini
Cosmopolitan
Pornstar Martini
French Martini

MOCKTAILS

San Francisco 4.50
Shirley Temple 4.50
Cherry Cola 4.50

BREAK FAST

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.

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
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