



# LONGLANDS

BAR • RESTAURANT • ROOMS

## Sunday at The Longlands

### Starters

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

Smoked salmon pasta, spaghetti, beurre blanc

Ham hock terrine, piccalilli, warm brown bloomer bread

Salt & pepper squid, crunchy stir fry vegetables, sweet chilli sauce

Charred halloumi garden salad, peas, carrot, tenderstem broccoli, pesto dressing (vga – tofu)

### Mains

#### Roast rump of local beef

Roast potatoes, homemade Yorkshire pudding, roasted vegetables, jus (gfa)

#### Roast minted leg of lamb

Roast potatoes, roasted seasonal vegetables, jus (gf)

#### Nut roast

Roasted seasonal vegetables, potatoes (v)

#### Turkey escalope

Chimichurri, house salad, fried egg, fries

#### Beer battered fish

Chips, mushy peas, homemade tartare sauce, lemon

#### Cumberland sausage

Creamy mashed potatoes, seasonal vegetables, onion gravy (gf)

#### Classic steak burger

Steak burger, Applewood smoked cheese, coleslaw, salad, pickle sauce

#### Fun guy burger

Portobello & king oyster mushrooms, sesame (vg)

#### Asian pulled king oyster mushroom

Pak choi, crispy egg, sesame, rice noodles (vg)

### Extras

Cauliflower cheese £2.50

Yorkshire pudding £1.25

## Desserts

### Sticky toffee pudding

*Warm butterscotch sauce, vanilla ice cream*

### Caramel & pecan brownie

*Salted caramel ice cream (v, gfa)*

### Trillionaire's tart

*Vegan pastry case filed with a layer of rich vegan toffee sauce topped with an indulgent chocolate style ganache, vanilla ice cream (vg, gf)*

### Vanilla cheesecake

*Buttery biscuit base, summer berries, raspberry sorbet*

### Toffee popcorn sundae

*Three scoops of salted caramel ice cream, toffee popcorn, fudge brownie pieces, whipped cream*

2 courses £26.00      3 courses £32.50

## Pizzas

<b>Garlic bread (v)</b>	<b>£8.50</b>
<b>Garlic bread with cheese</b>	<b>£11.00</b>
<b>Margherita</b> Mozzarella, tomato & oregano	<b>£14.00</b>
<b>Pepperoni</b> Mozzarella, tomato	<b>£16.50</b>
<b>BBQ pulled pork</b> Charred pineapple	<b>£16.50</b>
<b>Black cajun chicken</b> Chicken, sweetcorn, mango chutney	<b>£16.50</b>
<b>Spicy beef</b> Chilli summer salsa	<b>£16.50</b>
<b>Magic mushroom</b> Chestnut field mushrooms, paprika, truffle, garlic & spinach oil (v)	<b>£16.00</b>
<b>Mediterranean vegetables</b> Feta, balsamic glaze (v)	<b>£16.50</b>
<b>Ultimate meat feast</b> Tomato & oregano	<b>£16.50</b>

### 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 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 this immediately.

**FOOD ALLERGIES AND INTOLERANCES** Some of our foods contain allergens. Please speak to a member of staff for more information  
(v – vegetarian, vg – vegan, vga – vegan alternative available, gf – gluten free, gfa – gluten free alternative available)