

LONGLANDS

BAR RESTAURANT ROOMS

STARTERS

Soup of the day Warm crusty bread (gfa)	6.50
Charred halloumi warm garden salad Pesto dressing (vga)	8.50
Ham hock terrine Piccalilli, warm brown bloomer bread	9.25
King prawn salad Guacamole, cucumber	9.00
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
Mozzerella sticks Sweet chilli sauce (v)	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
Gammon steak Grilled pineapple, fried eggs, chips, salad	16.50	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
Beef Lasagne Dressed salad	15.50	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 sweetcorn 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
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

DESSERTS

Sticky toffee pudding Warm butterscotch sauce, vanilla ice cream (v)	8.50
Lemon drizzle cake Moist sponge, fruit coulis, candid peel, mango sorbet (v)	8.50
Caramel & pecan brownie Salted caramel ice cream (v, gfa)	8.75
Vanilla cheesecake Buttery biscuit base, summer berries, raspberry sorbet (v)	8.75
Trillionaire’s tart Vegan pastry case filled with rich vegan toffee sauce topped with a chocolate style ganache, vanilla ice-cream (vg, gf)	8.75
Popcorn sundae Three scoops of salted caramel ice cream, toffee popcorn, fudge brownie pieces, whipped cream	8.75
Knickerbocker glory Fresh summer berries, Pimm’s jelly, raspberry swirl, clotted cream & vanilla ice cream, whipped cream, flaked almonds	8.75

Longlands dessert platter Indulgent chocolate brownie, baked vanilla cheesecake, lemon drizzle cake, cream filled meringue kisses (to share!)	20.00
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MINI DESSERTS 8.50

Too full for a dessert? Why not treat yourself to a mini dessert with your favourite coffee?
Choose from: Mini chocolate brownie, baked vanilla cheesecake, lemon drizzle cake

COFFEE

by Atkinsons of Lancaster
specialty coffee roasters & tea merchants

Cafetiere	3.50 / 6.00
Espresso The Espresso is where it all begins. Its rich aroma is the heartbeat of all our coffees.	2.50
Cappuccino Made with frothy milk and decadent chocolate dusting.	3.00
Americano Our signature Espresso softened with hot water. Drink it straight up or add a splash of milk.	2.75
Latte Our signature Espresso with steamed milk for a smooth and creamy coffee.	3.50
Liqueur coffee Irish, French, Gaelic, Baileys	8.50
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

BREAKFAST

served until 11.00am

THURSDAY FISH OFFER

Every Thursday enjoy two portions of fish and chips or scampi and fries for just £20!
Or why not mix and match with one of each!

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.

SUMMER HOG ROAST

Tickets are now on sale. Friday 18th July.
Join us on the terrace for live country music & hog roast for just £5pp!!
Ask a member of staff for more details and to get your tickets!

SUNDAY AT THE LONGLANDS (sample)

Please ask a member of staff if you would like to see the full menu

Homemade soup of the day Warm crusty bread (v, gfa)
Charred halloumi salad Tenderstem broccoli, pesto dressing (vga – Tofu)
Lamb kofta Cauliflower puree, apple caramel sauce
Salt & pepper squid Sir fried vegetables, sweet chilli sauce
Ham hock terrine Piccalilli, warm bloomer bread

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
Nut roast Seasonal vegetables, potatoes
Beer battered fish & chips Mushy peas, homemade tartare sauce, lemon

Beer battered haddock Mushy peas, chips, homemade tartare sauce, lemon
Turkey escalope Chimichurri, house salad, fried egg, fries
Steak burger Applewood smoked cheese, coleslaw, salad, pickle sauce
Fun guy burger Portobello & king oyster mushrooms, sesame (vg)

Lemon drizzle cake Fruit coulis, candid peel, mango sorbet
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Toffee popcorn, caramel ice cream sundae Three scoops of salted caramel ice cream, toffee popcorn, fudge brownie pieces, cream
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Sticky toffee pudding Butterscotch sauce, vanilla ice cream

Trillionaire’s tart Vanilla ice-cream (vg, gf)
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2 courses £24.00 3 courses £30.00