

STARTERS

Salt baked beetroot, beetroot velouté, white radish compote, dill tuille - £8 (VG)

Duck liver parfait, toasted sourdough, blackberry jelly, apple gel, crisp apple - £10

Caramelised cured sea trout, chervil oil, buttermilk caviar - £11

Confit chicken leg and apricot terrine, pickled asparagus, apricot gel - £8

Smoked haddock fishcake, poached egg, hollandaise - £10

Homemade soup of the day, baked bread, butter - £8 (V) (VGO)

MAINS

Primavera pappardelle, spring vegetables, pesto, parmesan - £18 (V)

Wild stone bass, potato cake, purple sprouting broccoli, salsa verde - £21

Oven roasted rack of lamb, potato fondant, chilli and mint braised hispi cabbage, red wine jus - £29

Rib-eye steak (8oz), field mushroom, hand cut chips, plum tomato, rocket - £28

Flank steak (6oz), hand cut chips, fried egg, rocket, peppercorn sauce - £26

Omelette Arnold Bennett, fries, rocket and parmesan salad - £19

Cider battered haddock, hand cut chips, tartare sauce, crushed peas - £18

Homemade pie of the day, creamed potato or hand cut chips, seasonal greens, red wine jus - £18 (VO)

Brown crab butter pappardelle, pickled chilli, confit garlic and shallot, white crab meat, tarragon - £20

Roasted mison cauliflower, tahini, pomegranate, coriander, panzanella salad - £18 (VG)

Chicken supreme, parmesan fries, rocket, peppercorn sauce - £22

Caesar salad, chicken, bacon, croutons, pine nuts, Caesar dressing, parmesan - £18 (VO)

The Longs beef burger, American cheese, lettuce, tomato, pickled red onion, burger sauce, brioche bun, fries - £18 (VGO)

Add: maple glazed streaky bacon +£2.50

SIDES

Peppercorn sauce - £3 | Bearnaise sauce - £3 (V) | Seasonal vegetables - £4 (V) | Garden salad - £4 (V)

Hand cut chips - £6 (V) | Fries - £5 (V) | Parmesan fries - £7.50 (V)

DESSERTS

Peanut butter parfait, apple gel, apple crisp, chocolate soil - £9 (V)

Blood orange tart, lemon verbena meringue, vanilla ice cream, coconut granola - £8 (V)

Sticky toffee pudding, vanilla ice cream, caramel sauce - £9 (V)

Warm banana bread, banana honeycomb, toasted cinnamon ice cream - £8 (VG)

Three local cheese board (for two) - £14 (V)

(V) vegetarian / (VO) vegetarian option / (VG) vegan / (VGO) vegan option - for dietary requirements and food allergies, please ask a member of our team for assistance.

We add a discretionary 10% service charge to all food bills and every penny is shared by the team who looked after you today.

If for any reason you feel that the care you received fell short, please let us know and we will remove it for you.