

# À LA CARTE

## WHILE YOU WAIT...

Wild mushroom and truffle arancini, grana padano, black garlic and balsamic ketchup - £7 (V)

Garlic and chilli olives, smoked paprika, coriander - £5 (VG)

## STARTERS

Duck liver parfait, toasted house sourdough, blackberry jelly, burnt apple, hazelnut - £10

Black pepper and coriander monkfish pastrami, kohlrabi, baba ghanoush - £11

Confit chicken leg and pistachio terrine, torched corn, toasted corn, pureed corn - £8

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

Smoked haddock, leek and butterbean gratin, bronze fennel, focaccia - £10

The Longs soup of the day, house bread - £8 (V) (VGO)

## MAINS

Wild stone bass, smoked pomme purée, pickled courgette, salsa verde - £21

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

Caramelised onion and brown butter gnocchi, curried cauliflower, kohlrabi - £18 (V)

Thai red celeriac steak, celeriac and burned apple puree, puy lentil ragout - £17 (VG)

## DESSERTS

Peanut butter parfait, apple gel, apple crisp, toffee popcorn - £9 (V)

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

Sticky toffee soufflé, sesame tuille, salted caramel ice cream - £11 (V)

Warm banana bread, pistachio shards, banana foam, toasted cinnamon ice cream - £8 (VG)

Three local cheese board - £14 (V)

Affogato, Baileys coffee cream - £7 (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.