

NIBBLES

Freshly baked breads and whipped butter 4

Marinated mixed olives 4

Sundried tomato and roasted garlic hummus, flat bread (VE) 6

STARTERS

Soup of the day, fresh bread and butter (VE) 8

Homemade haddock and chive fish cake, poached egg, béarnaise sauce 10

Smoked bacon course game terrine, hedgerow jelly, toasted sourdough 10

Wild mushroom and blue cheese quiche, olive tapenade, bitter leaves (V) 8

Potted shrimps, Cajun-spiced butter, toasted breads 9

Pain d'épice, walnuts, celeriac, beetroot, whipped vegan feta (VE) 8

Pan-fried chicken livers on toast, brandy cream sauce, blackberry gel 12

MAINS

Classic beef Wellington, truffle creamed potato, seasonal greens, beef jus 35

Slow-braised pork shoulder, sage and apricot cobbler, seasonal vegetables 19

Pan-fried sea bass, crispy potato cake, seasonal greens, cockle and parsley butter 22

Chicken supreme, bubble & squeak, cavolo nero, parsnips, parsley sauce 20

Vegan gnocchi, caponata, sun dried tomato, rocket and balsamic salad (VE) 17

Cod mornay, wilted spinach, crushed potatoes, seasonal vegetables 22

Lemon and parsley polenta cake, mushroom casserole, kale, cavolo nero (VE) 16

CLASSICS

Homemade beef burger, tomato, lettuce, gherkin, burger relish, brioche bun, fries 18

The Longs homemade pie of the day, creamed potatoes, seasonal greens gravy 18

Cider-battered haddock, homemade chips, crushed peas, tartar sauce 18

Shropshire blue cheese salad, roasted squash, kale, pomegranate, house dressing 16

(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.

DESSERTS

Sticky toffee, baked Alaska 8

Key lime pie, crème Chantilly 8

Coconut and cinnamon rice pudding, raspberry gel 8

Seasonal crumble, crème anglaise 8

Warm pumpkin pie, vanilla ice cream (DF) (VG) 8

British cheese board, chutney, apple, grapes, artisan crackers 12

PROVANANCE

We buy fresh ingredients here at The Longs, and staying as sustainable as possible is important to us. With this in mind, we regularly change our menu to reflect seasonal shifts. We rarely buy out-of-season produce, ensuring we use the freshest crops as soon as they are ready.

ALLERGEN INFORMATION

We cook from scratch in our kitchen, and so we can make most adjustments, however we must point out since many of our dishes do contain allergens, we cannot guarantee that our food is strictly allergen free. If you do have an allergy, please let us know.

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