

THE LONGS

At Steeple Ashton

Mother's Day

Nibbles

Mixed olives – 5 (VE)
Salt & pepper squid, garlic & lemon aioli – 6.5
Beetroot & cumin hummus, spiced seeds, Lebanese-style flatbread (VE) – 6

Small Plates

Brixham crab, brown crab mayo, chilli, lime, basil, pineapple salsa, croutes – 13
Moules marinière, white wine, cream, lemon, parsley, rosemary focaccia – 10/18
Salt-baked candied beetroots, whipped goat's cheese, thyme & honey glaze – 9.5
(VGO)
Chicken liver parfait, house pickles, apple, crispbreads – 11
21-day aged beef fillet, Thai red purée, lime & coriander, herb crumb – 14

From the Sea

Sea bream, seafood bisque, gnocchi, sun-blushed tomato, olive, ricotta, broccoli,
parmesan – 28

Roasts

Sirloin of beef – 23
Confit pork belly – 21
Rump of lamb – 25
Butternut squash & goat's cheese Wellington (VGO) – 20

*Served with thyme-roast potatoes, braised red cabbage, seasonal greens, honey & fennel-roasted carrots,
and parsnips.*

Cauliflower cheese & leek gratin – 5.5

Desserts

Sticky toffee & date pudding, treacle, stout, butterscotch, clotted cream – 8.5
Triple chocolate délice, ganache, vanilla ice cream, raspberry – 9.5 (VGO)
Seasonal crumble, crème anglaise – 8.5
Baked ricotta tart, orange, honey & thyme syrup, blood orange sorbet – 9
Ice cream/sorbet selection – 3.5 per scoop