

THE LONGS

At Steeple Ashton

Nibbles

Nocellara Olives (gf, vg) 6.5

Roasted Garlic Hummus, Flatbread (gfo, vg) 6.5

Breaded Crispy Whitebait, Lemon Aioli 6.5

Hot Buttermilk Chicken Wings 8

Starters

Mixed Wild Mushrooms on Chargrilled Sourdough (v, gfo) 9.5

Salt & Pepper Squid, Lemon Aioli 9

Duck Liver Parfait, Pickles, Chutney, Toasted Brioche 9.5

Pea Soup, Ham Hock Croquette, Mint Oil (vgo, gfo) 9

Heritage Tomato, Peach, Burrata, Tomato & Balsamic Salad (v, gf) 11.5

Mains

Olive Crusted Cod Fillet, Heritage Tomato Panzanella (gfo) 28

Lamb's Liver Schnitzel, Crispy Streaky Bacon, New Potatoes, Tenderstem Broccoli, Caper & Butter Sauce 18.5

Rum and Brown Sugar Ham Hock, Poached Eggs, Chunky Chips & Pineapple Salsa (gf) 18.5

Chicken, Ham and Leek Pie, Tenderstem Broccoli, Creamed Mash, Mustard Velouté 19.5

Cider Battered Haddock, Chunky Chips, Crushed Peas, Tartare and Curry Sauce (gf) 19.5

Cumberland Sausage and Mash, Seasonal Greens, Stout Onion Gravy 19.5

Butternut Squash and Red Lentil Meatless Balls, Marinara, Tagliatelle, Vegan Parmesan (vg) 18.5

From the Grill

Fillet Steak, Peppercorn Sauce, Fried Enoki Mushroom, Chunky Chips, Tomato and Salad (gfo) 44

The Longs Beef Burger, Smoked Applewood Cheddar, Sweet Pickled Cucumber, Bacon Jam, Baby Gem and Fries 19.5

Onion Bhaji Burger, Mango Chutney, Mint Yoghurt, Baby Gem and Fries (vg) 18.5

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Desserts

Sticky Toffee Pudding, Butterscotch, Toffee Popcorn and Vanilla Ice Cream 9.5

Dark Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf) 9.5

Vanilla Panna Cotta, Strawberries, Mango Sorbet (vg, gfo) 9.5

Orange & Brandy, Brioche Bread & Butter Pudding with Custard 9.5

Affogato, Plant Based Vanilla Ice Cream, Espresso Coffee (vg, gf) 6.5

Add Baileys, Cointreau or Coffee Tequila for 3

Provenance

We buy fresh ingredients here at The Longs, and it is important to us we stay as sustainable as possible, with that in mind we do change our menus regularly to keep up with season changes, we rarely buy out of season produce and ensure that we are using the fresh crop as soon as it's 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.

(V) vegetarian | (VO) vegetarian option | (VE) 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.