

# THE LONGS

*At Steeple Ashton*

## Nibbles

Nocellara Olives 6.5 (gf, vg)  
Hummus, Dukkah, Lebanese Flatbread 6.5 (gfo, vg)  
Crispy Whitebait, Lemon Aioli 6.5  
Corn Ribs, Parmesan, Paprika Salt 7.5 (vgo)

## Starters

Smoked Salmon, Shallots, Capers, Horseradish Crème, Lemon 11.25  
Beetroot, Goats Cheese Yoghurt, Orange, Pomegranate and Walnuts 8.5  
Duck Liver Parfait, Chutney, Sweet Pickled Cucumber, Toasted Sourdough 9.5 (gfo)  
Soup of the Day, Sourdough Bread 9.5 (gf, vg)  
Salt and Pepper Squid, Spring Onion, Chilli, Garlic, Lemon Mayonnaise, Rocket 9.5

## Mains

Beef Wellington, Creamed Mash, Bromham Carrots, Jus 48  
Pan Fried Chicken Supreme, Fondant Potato, Bromham Carrots, Chicken Jus 24  
Smoked Haddock Ragu, Poached Egg, Fondant Potato 24|20\* (gf)  
Stuffed Butternut Squash with Aubergine, Quinoa, Walnuts and Cranberries 18.5 (vg)  
Pan-roasted Fish of the Day, Mushroom and Tarragon Ragu, New Potatoes 24 (gfo)

## Classics

Braised Beef Shin Pie, Creamed Mashed Potatoes, Glazed Bromham Carrot, Kale, Gravy 19.5  
10oz Ribeye, Mushroom, Tomato, Garlic Butter, Triple Cooked Chips 32 (gf)  
Cumberland Sausage Ring, Creamed Mashed Potatoes, Kale, Onion Gravy 18.5|14.5\*  
The Longs Beef Burger, Smoked Applewood Cheddar, Cherry Tomato Chutney, Baby Gem, Fries  
19.5 - add streaky bacon 1.5  
Onion Bhaji Burger, Mango Chutney, Mint Yoghurt, Fries (vg) 18.5  
Battered Haddock, Triple Cooked Chips, Tartar Sauce, Crushed Peas 19.5|14.5\* (gf)

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## Sides

Fries 6 | Chips 6 | Seasonal Salad 4.5 | Seasonal Greens 4.5  
Bromham Carrots 6 | Bread & Butter | 3

## Desserts

Red Wine Poached Pear, Cinnamon Cream, Salted Caramel Ice Cream 9.5  
Dark Chocolate Delice, Salted Caramel, Cherry Compote 9.5 (vg)  
Winter Mess, Blackberries and Cherries, Meringue, Chantilly Cream 9.5 (vg)  
Chocolate Fondant, Vanilla Ice Cream, Hazelnut Praline 9.5  
Winter Fruit Crumble, Homemade Custard 9.5 (vg)  
Affogato, Plant Based Vanilla Ice Cream, Espresso Coffee 6.5 (vg, gf)  
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.

\*small portion | (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.