

THE LONGS

At Steeple Ashton

Nibbles

- Nocellara Olives (VG/GF) 6.5
- Beetroot Hummus, Dukkah, Carrot & Rosemary Lavosh (VG/GFO/N) 6.5
- Devilled Whitebait, Tartare Sauce (GF) 6.5
- Tempura Cauliflower, Bang Bang Mayo, Spring Onion (VG/GF) 6.5

Starters

- Moroccan Spiced Lamb Croquettes, Mint Aioli, Mixed Leaves, Pickled Shallots 9.5
- Smoked Mackerel, Pickled Heritage Carrots, Tarragon Emulsion (GF) 11.5
- Sun-Dried Tomato, Basil and Feta Arancini, Roasted Red Pepper Aioli (GF/VG) 9.5
- Soup of The Day, Bread and Butter (GFO/VGO) 9.5
- Crispy Squid, Korean BBQ Glaze, Mixed Leaves, Spring Onion, Ranch Dressing (GF) 10.5

Mains

- Duck Breast, Fondant Potato, Carrot Purée, Crispy Duck Skin, Spiced Plum Jus (GF) 30 - Served Medium
- 6oz Pork Tomahawk, Butterbean Cassoulet, Crispy Kale, Wholegrain Mustard Sauce (GF) 24.5
- Chalk Stream Trout, Braised fennel, Sautéed New Potatoes, Fish Cream, Chive Oil, Trout Roe (GF) 23.5
- Thai Green Curry with Basmati Rice (GF/VG) 20.5
- Add Chicken 6 or Prawns 5.5

Classics

- Onglet Steak, Chimichurri, Roasted Mushroom and Tomato, Triple Cooked Chips (GF) 22.5
- Chicken, Ham and Leek Pie, Creamed Mashed Potatoes, Seasonal Greens, Gravy 19.5
- Cider Battered Haddock, Triple Cooked Chips, Tartare Sauce, Mushy Peas (GF) 20.5
- Longs Beef Burger, Welsh Rarebit, Cherry Tomato Chutney, Baby Gem, Pickled Cucumber, Fries 20.5
- Crispy Chicken Burger, Korean BBQ Glaze, Asian slaw, Ranch Dressing, Baby Gem, Fries (GFO) 19.5
- Chilli & Soy Grilled Aubergine Burger, Halloumi, Asian Slaw, Baby Gem, Fries (GFO/VG) 18.5

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Sides

Tenderstem and Chilli Oil 6 / Seasonal Salad 4.5 / Seasonal Greens 5 /
Triple Cooked Chips 6 / Fries 6 / Truffle & Parmesan Fries 7.5

Desserts

Chocolate Mousse, Berry Compote, Olive Oil (GF/VG) 9.5
Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream (VGO) 9.5
Treacle Tart, Cardamom Cream (V/N) 9.5
White Chocolate Creme Brulee, Blackberry Compote, Puffed Rice (GF/V) 9.5
Affogato, Vanilla Ice Cream and Espresso Shot (VGO/GF) 6.5

We buy fresh ingredients here at The Longs, and it is important to us that we stay as sustainable as possible. With that in mind, we change our menus regularly to keep up with the seasons. We rarely buy out-of-season produce and ensure that we are using fresh 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 that since many of our dishes 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 with 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.