

THE LONGS

At Steeple Ashton

At the Longs, we believe our menu should be seasonal and ever-changing ensuring there is always something new to look forward to.

Our menu will change weekly to use the best seasonal produce available from our supporting cast of suppliers including;

Heritage Fine Foods, KingFisher & New Wave Fishmongers, Ruby and White Butchers, Steeple Ashton Dairy

Starters

Beef Tartar, Aioli, Watercress, Grilled Sourdough 11

Toast Skågen – Classic Swedish Shrimp Toast 10.50

Grilled Asparagus, Rocket, Hollandaise Sauce 9

Mains

Braised Ox Cheek, Mash Potato, Bromham Carrots, Pickled Red Onion, Onion Crumb 22

Skrei Cod, Grilled Heritage Tomatoes, Wild Garlic and Tomato Bisque 23

Homemade Fettuccine, Spinach, Peas, Pecorino 17

8oz Sirloin, Triple Cooked Chips, Watercress & Shallot Salad, Grilled Tomato, Peppercorn Sauce 26

Côte De Boeuf, Triple Cooked Chips, Watercress & Shallot Salad, Grilled Tomato, Peppercorn Sauce 65

Many of our dishes can be adapted to suit specific dietary requirements. Please feel free to speak to our team about any allergens