

Classic

STARTERS

Goats Cheese

Heather honey & black pepper, bitter leaf salad, pickled walnut, truffle dressing

Tomato Bruschetta

Heritage tomato & basil confit, Parmesan salad, aged balsamic vinegar

Freshly Prepared Soup

Warm baked bread & butter

Chicken & Liver Brandy Parfait

Paterson's of Arran chutney, toasted brioche, crisp leaf salad, mustard dressing

Salt & Chilli Squid

Flash-fried salt & chilli crusted squid, Nuoc cham dip

MAINS

Korean BBQ Chicken

Gochujang & soy glazed crispy chicken breast, sticky rice, kim chi vegetables

Craft Beer-Battered Fish & Chips

Minted pea puree, chunky tartar sauce & fries

Seared Fillet of Sea Bass (2.00 supplement)

Pea & mascarpone orzotto, lemon herb crumb

Plant Based Kashmiri Vegetable Curry

Coriander & ginger coconut cream, toasted almond crunch, basmati rice & Naan Bread

Steak et Frites (4.00 supplement)

6oz sirloin steak, crispy onions, fries & peppercorn sauce

DESSERTS

Rhubarb & Apple Crumble

Cinnamon & ginger crumble topping,
Granny Smith apple ice cream, pouring cream

Pavlova

Raspberry & white chocolate ripple Pavlova,
clotted cream ice cream, macerated fresh berries
with heather honey drizzle

Sticky Toffee Pudding

Sticky date pudding, butter scotch sauce, vanilla ice cream

Chocolate Fudge Cake

Rich Belgian chocolate layer cake & vanilla ice cream

Affogato

Vanilla ice cream, shot of espresso

2 COURSES 20.95 | 3 COURSES 25.95

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THE LONG HOUSE

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens.
Please speak to our staff about your requirements before ordering.
Items with GF symbols can be adjusted to be made gluten-free.
Please ask your server.

◆ = Vegetarian **◆V = Vegan** **◆GF = Gluten-Free**

We apply a discretionary optional 8% service charge to the bill for parties of 10 or more.
100% of all service charge goes to our staff.