

THE
LONG
BAR
& GRILL

A TASTE OF THE GRILL

78 for two

BREAD

Chargrilled salt-crusted sourdough, black garlic butter

PRAWNS

Kataifi prawns, lemon gel, seaweed salad

WILD BOAR

Wild boar scotch egg, apple, date and tamarind ketchup

COD

Pan fried cod fillet, confit garlic mash, baby beets, beetroot sauce

LAMB

Rump of Lamb, smoked sauce, sand carrot, braised red cabbage

TRIO OF DESSERTS

Raspberry ripple baked alaska, dark chocolate & chilli tart,
vanilla panna cotta

Cocktail tasting for two - 70 • Wine pairing - 30

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

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WINE PAIRING

30 each

GREYFRIARS

Blanc De Blanc Brut, Surrey, England, 2015 (Supplement £5)

Light fresh crisp sparkling wine, with hints of vanilla and citrus aromas, 12%

PINOT GRIGIO

Il Barco, Sicily, Italy, 2023

Light, dry wine with hints of green apple, lemon peel and pear, 11%

SYRAH 'THE FRANCOPHILE'

The Libarator, Stellenbosch, South Africa, 2020

Rich medium weight smooth wine, with hints of plumb and a dark berry, 14.5%

CHABLIS

Domaine Bieville, Burgandy, France, 2020

Hints of lemon, stonefruit and a buttery character, with light oak aromas, 12.5%

RIOJA CRIANZA

Ramon Bilbao, Rioja, Spain, 2019

Aromas of black and red fruit, American oak, medium weight & acidity, 14%

MONBAZILLAC

Seigneurs de Monbazillac, France, 2013 (Supplement £5)

Sweet white with hints of honey, peach and apricot 12%

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COCKTAIL TASTING

70 for two

TRIP TO AMALFY

Malfy Con Limone Gin, Bepi Tossolini Limoncello, Lemon Juice, Basil

HONEY APPLE

Monkey Shoulder Triple Malt Scotch Whisky, Apple Juice,
Wild Flower Honey, Lemon, Cinnamon

JAPANESE ROCKING HORSE

Suntory Haku Japanese Vodka, Noilly Prat Dry Vermouth, Lychee Juice,
Coconut Syrup, Pureed Passionfruit, Lime Juice

SMOKED NEW CUBAN SOUR

Eminente 7 Year Cuban Rum, Lemon Juice, Syrup de Gomme, Egg White,
Bob's Abbots Bitters, Float of Rioja, Oak Smoked Vessel

ESPRESSO MARTINI

Finlandia Vodka, Kahlua, Café Du Monde Alba Cru Espresso, Vanilla

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