

Mother's Day



Three courses 48 per person

To Start

Sliced Prosciutto, Albury honey-baked figs, shaved Manchego, rocket, honeycomb
Smoked Haddock, Leek & Chive Scotch Egg, lemon mayonnaise, watercress purée
Twice Baked Goat's Cheese Soufflé, beetroot, candied walnut, endive salad
Butternut Squash & Roasted Red Pepper Soup, olive oil and rosemary
ciabatta croutons **V**

Main Course

Roast Striploin of Beef, crisp roast potatoes, glazed carrots and greens, cauliflower cheese, Yorkshire pudding, beef gravy
Grilled Fillet of Salmon, crushed new potatoes, Tenderstem®, Choron sauce
Poached Chicken Roulade, king oyster and tarragon farce, hispi cabbage, grain mustard mash, chicken cream
Nut Roast & Mushroom Duxelle Wellington, crisp roast potatoes, cauliflower cheese, glazed carrots and greens, Yorkshire pudding, vegetarian gravy **V**

To Finish

Apple Tarte Tatin, caramel sauce, honeycomb ice cream **V**
Sticky Toffee Pudding, vanilla bean ice cream, toffee sauce **V**
Vanilla Bean Cheesecake, forest fruits compote, fruit coulis **VG**
The Long Bar Sundae, brownie pieces, chocolate and vanilla ice cream, whipped cream and chocolate sauce **V**

The finer details

V vegetarian | **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.

THE
LONG
BAR
LATE