THE LONG BAR & GRILL

BRUNCH SPECIALS

Scrambled Egg on Toasted Sourdough Choose Streaky bacon or Chorizo	14
Avocado on Toasted Sourdough, chilli, kale Choose Poached or Fried egg Choose Streaky bacon or Chorizo	12 14
Eggs Benedict toasted breakfast muffin, honey roast ham, soft poached egg, hollandaise	14
Eggs Royale toasted breakfast muffin, Severn and Wye smoked salmon, soft poached egg, hollandaise sauce	14
Eggs Florentine toasted breakfast muffin, sautéed baby spinach with cream & nutmeg, soft poached egg, hollandaise sauce	14
Brekkybab flatbread, lamb merguez sausage, aubergine tahini, fried egg, sesame, feta, pomegranate	14
Green Shakshuka baked eggs, chorizo, tomato, za'atar, chermoula, flatbread	12
Sausage & Egg Muffin sausage patty, fried egg, hash brown, sriracha, cheese fondue, toasted muffin	12

SWEET

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Pancakes & Berries mixed berry compote, vanilla yoghurt, maple syrup	3 for 11 / 5 for 14
Pancakes & Bacon smoked streaky bacon, maple syrup	3 for 11 / 5 for 14
Warm Belgian Waffle Choose mixed berry compote, vanilla yoghurt, mo or smoked streaky bacon, maple syrup	12 aple syrup
Dark Chocolate Cup marshmallow spread, candied walnut, biscuit, rasp	7 berry coulis
Long Bar Sundae Italian meringue, limoncello, biscuit crumb, lemon curd, vanilla ice cream	9

BRUNCH MENU

SMALL PLATES

Chargrilled Sourdough 9

marinated olives, paprika tortilla, oil, vinegar, hummus

Tempura Prawns 10 sesame seaweed salad, soy, sesame dipping sauce Scotch Egg 10 truffle, parsley, pickled wild mushroom, shaved parmesan, truffle aioli

Roast Courgette, Tomato & Red Pepper Frittata 9

jalapeño, mature cheddar, cornbread muffin

Lamb Kofta 10 pickled red cabbage, tzatziki, guindilla pepper, pitta

LARGE PLATES

Hand Pressed 100% Beefburger 20

Monterey Jack, burger sauce, relish, pickle, brioche bun, fries

Chicken Supreme 23

leek & soft herb mousse, pea & leek sauté, anna potato, chicken jus Squid Ink Risotto 23

monkfish tail, baby squid, tempura tentacle

Smoked Chilli Roast Cauliflower 19

grilled aubergine, aubergine caviar, lemon & parsley quinoa, tahini dressing

GRILL

All of our steak cuts are served with Koffman Fries, slow cooked mushroom and roast vine tomato compote.

Sirloin 10oz 33

Fillet 8oz 39

Rib-eye 10oz 35

Rump 10oz 26

Selection of House Sauces 3 each

Béarnaise V | Green Peppercorn | Chimichurri V | Garlic & Mushroom Cream V

Mixed Grill 34

marinated chicken skewer, lamb chop, bavette steak, merguez sausage, chargrilled pitta, grilled chilli pepper, hummus dip, feta salad, fries

SIDES

Koffman Fries 6

House Salad 6 house dressing

Tenderstem® Broccoli 6 kale, chilli, garlic

The finer details

V vegetarian | VG vegan | VGA vegan option available

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 brequire 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.

APERITIFS

Prosecco Arame (125ml)	9.5
Moët & Chandon Impérial, Brut (125ml)	14.9
Moët & Chandon Impérial Rosé, Brut (125ml)	16.5
Wild Idol Non-Alcoholic Sparkling Rosé (125ml)	12
Bellini Arame Organic Prosecco mixed with a purée of choice Choose Peach • Strawberry • Rhubarb	8
Spritz Choose Aperol • Hugo • Limoncello • Sipello	8
Bloody Mary Witchmark English Vodka, Long Bar Bloody Mary Mix	8
Red Snapper Witchmark Black Lime Gin, Long Bar Bloody Mary Mix	8
Spicy Margarita El Jimador Blanco, Cointreau, lime juice, red chilli	8
Breakfast Paloma El Jimador Blanco, orange marmalade, lime juice, pink grapefruit juice, pink grapefruit soda	8
Lychee Martini Witchmark English Vodka, Kwai Feh Lychee Liqueur, puréed lychee, lemon juice, sugar	8

MOCKTAILS

Virgin Paloma (no alcohol) pink grapefruit juice, agave nectar, lime juice, Fever-Tree pink grapefruit soda, smoked sea salt	(
Cloud 9 (no alcohol) fresh raspberries, cranberry juice, puréed lychee, coconut syrup, lemon juice, egg white	(
Pear & Ginger Mojito (no alcohol) apple juice, pear syrup, fresh mint, lime juice, ginger beer	(
Lychee & Strawberry Fizz (no alcohol) puréed lychee, strawberry syrup, fresh mint, lime juice, soda water	(

COFFEE

Espresso	2.95
Double Espresso	3.95
Flat White	4.5
Latte	4.5
Cappuccino	4.5
Americano	3.95
Iced Matcha & Berry Oat Latte mixed berry purée, oat milk, matcha tea	6
Syrups Choose Cinnamon • Vanilla • Caramel	1

