

**EVENING MENU**  
FOOD SERVED 5.30PM-LATE

**LONGSTORE BAR BITES**

Classic gilda <i>pickled onion, anchovy, pickled chilli, olives &amp; cornichon</i>	£1.5
Potato shavings with garlic aioli	£3
Individual crispy oyster <i>taramasalata</i>	£4
Padrón peppers, flaked Cornish sea salt	£4
Olives & fresh bread	£5
Sticky, crispy beef <i>wasabi mayo, coriander</i>	£5
'Nduja sausage on toast <i>spicy soft salami</i>	£5
House smoked mackerel <i>celeriac, apple, horseradish slaw</i>	£5

**STARTERS**

Duo of Crispy Oysters <i>taramasalata</i>	£7.5
Longstore Crab & Prawn Cocktail <i>cucumber, tomato &amp; shallot relish, seafood sauce, lettuce</i>	£9
Oxtail & Onion Soup <i>gruyere crouton</i>	£7.5
Smoked Aubergine on Toast (v) <i>mint yoghurt, pomegranate</i>	£7
Braised Beef Croquettes <i>blue cheese, horseradish &amp; chilli ketchup</i>	£7
Sticky Teriyaki Chicken Wings <i>pickled vegetables</i>	£6.5
Beetroot Risotto (v) <i>goats curd, walnuts</i>	£7.25/£14
Barbecued Tiger Prawn & Chorizo Skewers <i>spring onion &amp; fregola salad, red pepper &amp; harissa dressing</i>	£8
Pigs Cheek Linguine <i>balsamic onions, parmesan, crispy sage</i>	£8/£16.5
Stuffed Portobello Mushrooms (v) <i>truffle brie, toasted crumb crust, rocket</i>	£7
House Smoked Mackerel <i>celeriac, apple, horseradish slaw, toast</i>	£7.5

**SALADS**

Sticky Beef w/Chilli, Lime & Coriander <i>tossed leaves, red onion, green beans, fennel, pickled vegetables, wasabi dressing</i>	£15
Roasted Squash with Harissa (v) <i>quinoa, toasted seeds, avocado, pine nuts, spinach, yoghurt &amp; mint dressing</i>	£11.5
Chopped Salad (v) <i>charred corn, feta, tomato, cucumber, red onion, olives, mint, parsley, lemon dressing</i>	£10

**Prawn & Chorizo Skewers**  
add two of our prawn & chorizo skewers to any salad **£5**

**THE LONGSTORE**  
STEAKS & SEAFOOD

**ALL OUR GRILLS & SEAFOOD DISHES COME WITH YOUR CHOICE OF SIDE**

**GRILLS**

Our meat is Cornish bred and sourced from James Kittow's Butcher & Graziar in Killhallon. Please see the specials board for today's selection of larger cuts.

**Steaks**

*roasted garlic & onion purée, crispy shallots & slow roasted tomato*

Fillet 200g (8oz)	£26
Ribeye 285g (10oz)	£24
Sirloin 285g (10oz)	£22
Rump 285g (10oz)	£19
Slow-cooked Beef Short Rib <i>beefy dandelion &amp; burdock glaze, slow-roasted tomatoes, crispy shallots, watercress</i>	£18.5
Slow-roasted Pork Belly Ribs <i>bbq sauce</i>	£16.5
Chargrilled Chicken Supreme <i>smoked bacon &amp; barlotti bean stew, red pepper salsa</i>	£15.5
Longstore Burger <i>cornish beef, smoked cheddar, beer sauce</i>	£13.5
Mushroom Mac & Cheese Burger (v) <i>truffle &amp; dijon aioli</i>	£13
Aubergine Steak (v) <i>spiced chickpeas &amp; marinated feta, slow roasted tomato salsa</i>	£13.5

**Blue**  
seared

**Rare**  
red centre

**Medium Rare**  
warm red centre

**Medium**  
warm pink centre (touch of red)

**Medium Well**  
warm brown centre (touch of pink)

**Well Done**  
hot brown centre (no pink)

**STEAK TEMPERATURES**

**Sauces & Butters**

Roast garlic butter	£11.5
Classic chimichurri sauce	£2
Peppercorn sauce	£2.5
Béarnaise	£2.5
Beef & red wine jus	£2.5
Blue cheese cream sauce	£3

**SURF & TURF?**

Add grilled tiger prawns with garlic butter to any grill dish **£6.5**

**SEAFOOD**

Roasted Whole Seabass <i>chilli &amp; thyme stuffing, aubergine caponata, balsamic, watercress</i>	£19	Grilled Hake Fillet <i>smoked bacon, wild &amp; pickled mushrooms, tarragon, spinach</i>	£17
Cornish Crab & Smoked Salmon Risotto	£18	Plaice Fillets <i>brown shrimp &amp; caper beurre noisette, crispy seaweed</i>	£17
Battered Catch of the Day <i>mushy peas, tartare, curry sauce</i>	£13.5		

**CORNISH LOBSTER, SCALLOPS & MUSSELS** please see the specials board for details of today's catch

**CHOOSE YOUR SIDE**

one side included with each grill or seafood dish, additional sides **£3.75**

Beef dripping handcut chips (veggie friendly chips available)	Charred corn on the cob bites with chipotle butter
Skinny fries with rosemary salt	Green beans, broccoli, peas, lemon butter
Roasted garlic & parmesan mash	Mac & cheese fritter
Blackened sweet potato wedges & avocado aioli	House mixed salad
New potatoes with herb butter	Chopped salad

**DESSERTS**

Spiced Plum & Apple Crumble <i>brown sugar custard</i>	£6	Hot Buttered Bourbon Vanilla Sundae <i>fudge, pecans, cake chunks</i>	£6
Coffee Chocolate Fondant <i>caramel ice cream, coffee syrup</i>	£6	Duo of Cornish Sorbets <i>gin &amp; lemon, blood orange</i>	£5
Darky & Stormy Sticky Toffee Pudding <i>rum-soaked raisins, vanilla ice cream</i>	£6	Cheeseboard	£9
Longstore Forest Fruit Mess	£6		

**Allergies & Intolerances** If you have any specific food allergies or intolerances, please tell your server before you order to enable us to give you full details of the ingredients in all our dishes.