

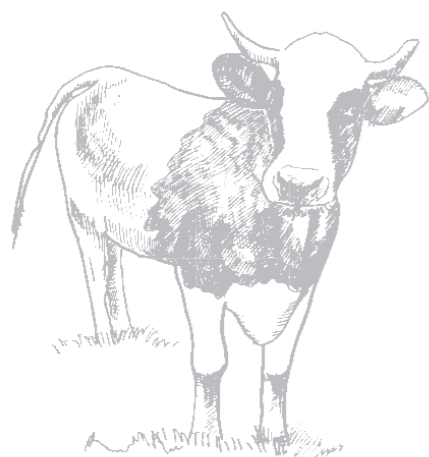
SPRING MENU

LONGSTORE BAR BITES

Potato Shavings, Tomato Salt, Aioli (vgo)	5.5
Padrón Peppers, Flaked Sea Salt (vg)	6
Cornish Ham Hock & Cheese Fritters	7
Nocellara Olives & Cornish Breads (vgo)	7.5
Artisan olive oil, balsamic & seasonal butters	
Tempura Cod Cheeks	8
Caper & anchovy aioli	
Cornish Cheese Scone (v)	6.5
Salt potted Cornish cream cheese, pickled celery, 5 year aged Davidstow	

STARTERS

Kilhallon Farm Braised Beef Croquetas	11.5
Blue cheese aioli, chilli ketchup, crispy shallots	
Wild Mushroom Arancini (v)	9.5
Black truffle aioli, parmesan, rocket	
Crispy Squid	9
Roasted garlic & chive aioli	
Sticky Crispy Beef	9.5
Wasabi mayo, pickled chilli, coriander	
Spiced Salami & Creamy Burrata Risotto	12
Southern Italian 'Nduja, lemon, creamy burrata, pangrattato	
Salt Baked Beets & Goat's Curd Bruchetta (vgo)	10
Smoked almond and rocket pesto, salt baked beets, pickles, light and creamy goat's curd	



THE LONGSTORE

STEAKS

Includes One House Side

<i>Roasted garlic & onion purée, crispy shallots, slow roasted tomato, house basting sauce*</i>	
Ribeye 255g	33
Sirloin 285g	31
Fillet 200g	35
Celeriac Steak (vgo)	19
Mushroom glaze & chimichurri	
<i>We work closely with James Kittow Butcher & Grazier at Kilhallon Farm, where all of our Cornish beef has led a stress free life and fed on a natural diet of grass & hay. From the fields of Lanhydrock to the Lizard Peninsula, we ensure that the best meat is selected, butchered by hand and naturally aged.</i>	



SAUCES 3.5

Béarnaise
Chimichurri

Garlic and Parsley Butter
Bone Marrow Gravy

Peppercorn
Blue Cheese

GRILLS

Includes One House Side

The Longstore Burger	19.5	Mushroom Mac & Cheese Burger (v)	18
Our recipe patty using whole flank of aged Cornish beef. 6oz beef patty topped with New York style beef pastrami, gouda cheese, peppercorn & mustard sauce, lettuce & pickles		36-month aged Davidstow, tomato chutney, dijon & truffle aioli	
Low & Slow Cornish Lamb Ragù	24	Chargrilled Cauliflower Wedge (vg)	19
Ricotta gnocchi, rich tomato sauce, aged balsamic, rocket		Herb & lemon tahini, pomegranate molasses, pickled radish & soft herb salad	
		Dry Aged St Piran Pork Belly	25
		Crispy skin Cornish pork with smoked bone marrow polenta, roasted apple, bitter leaf & wild garlic salsa verde	

SALADS

Sticky Beef w/Chilli, Lime & Coriander	22
Pickled vegetable salad, wasabi dressing, lime	
Salt Baked Beets & Goat's Curd (vgo)	19.5
Goat's curd, beetroot, chicory, orange & candied walnuts	

Allergies & Intolerances If you have any specific food allergies or intolerances, please inform your server before you place your order. Although we separate our ingredients and diligently clean all surfaces and equipment, due to the presence of allergenic ingredients on our premises and those of our suppliers, we are unable to guarantee that any of our dishes or drinks are free of those ingredients. Our allergy matrix is available on request. Please speak to our duty manager with any questions, who will be very happy to help. *our steak house basting sauce contains dairy. (v) vegetarian (vg) vegan (vgo) vegan option available for this dish - please ask your server

LONGSTORE BIG CUTS

Our big cuts are perfect to share, your choice of two sauces & two sides included. Please see today's special board for current offerings.

Porterhouse	9/100g
Similar to the T-Bone but cut from the rear wider end of the loin ensuring a larger Fillet portion	
Tomahawk	9.5/100g
This bone-in Ribeye is impressive. We recommend medium to ensure the flavoursome marbling is well rendered & juicy	
Chateaubriand	18/100g
Being the larger end of the Fillet it is the leanest cut of beef, with a delicate flavour & incredible tenderness	

CORNISH SEAFOOD

Includes One House Side

Brown Crab Lemon Sole Fillets	24
Topped with brown crab & lemon butter with samphire	
Pan-Fried Cod Loin	26.5
Squid & tomato ragout, tarragon aioli	
Whole Roasted Sea Bass	25.5
Burnt chilli & lime butter, sweet soy, pickled cucumber & crispy garlic	
Cornish Seafood Chowder	26
Fowey Bay scallops, lardons, local fish, tiger prawns, Cornish cream, sweetcorn & new potatoes, Da Bara bread	

HOUSE SIDES

Triple Hand Cut Chips	5
Colwith Farm potatoes	
Skinny Fries	4.75
Rosemary salt	
Blackened Sweet Potato Wedges	5
Avocado aioli	
Warm Greens	6
Lemon & herb dressing	
Smoked Butter Mash	5.5
Colwith Farm potatoes, parmesan	

PREMIUM SIDES

Supplement +3

Grilled Truffle Mac 'n' Cheese	8
Pangrattato	
Creamed Spinach	8
Black pepper & parmesan	
Posh Fries	7.5
Parmesan, truffle salt, truffle aioli	
Buttery Mash & Bone Marrow Gravy	8
Crispy shallots, parmesan	

DESSERTS

Dark & Stormy Sticky Toffee Pudding	9
Toffee sauce, rum raisins, soaked dates, Cornish vanilla ice cream	
Apple & Plum Crumble Cake (vg)	9
Salt caramel sauce, caramel ice cream	
Rhubarb & Orange Pavlova	10
Pistachio, meringue, poached rhubarb, orange curd & Cornish cream	
Ricotta Doughnuts	9.5
Chocolate orange sauce, Cornish Vanilla ice cream, honeycomb	
Espresso & Cornish Cream Panna Cotta	9.5
Dark chocolate & burnt butter oat biscuit	



EXPRESS LUNCH – PRE THEATRE

TWO COURSES 19 • THREE COURSES 23

APERITIFS

House Mimosa - 6

The Hussey - 10

Melon Margarita - 10

Champagne - 14

STARTERS

Cornish Ham Hock Fritters

Parmesan, cornichons

Goats Curd & Beets (vgo)

Focaccia, rocket and smoked almond pesto

Crispy Squid

Wasabi mayo, pickles and lime

MAINS

Cornish Pork Ribeye

Colwith Farm butter mash, bone marrow gravy, seasonal greens with mint & parsley dressing, crispy shallots

Spiced Cauliflower Wedge (vg)

Herb & lemon tahini, pomegranate molasses, pickled radish & soft herb salad, cajun sweet potato wedges

Grilled Lemon Sole & Crispy Calamari Fritti

Herb aioli, dressed courgettes & skinny fries

Grilled Sirloin Au Poivre (8 supplement)

Watercress, crispy shallots, slow roasted tomato, peppercorn sauce, fries

DESSERTS

Sticky Toffee Pudding

Toffee sauce, rum raisins, Cornish vanilla ice cream

Ricotta Doughnuts

Chocolate orange sauce, Cornish vanilla ice cream, honeycomb

Apple & Plum Crumble Cake (vg)

Salt caramel sauce, caramel ice cream

BAR BITES

Potato Shavings (vgo)

Truffle salt, aioli

5

Padrón Peppers (vg)

Flaked sea salt

5.5

Olives & Cornish Breads (vgo)

Artisan oil, balsamic & butters

7.5

PREMIUM SIDES

Grilled Truffle Mac 'n' Cheese

Pangrattato

8

Creamed Spinach

Black pepper & parmesan

8

Posh Fries

Parmesan, truffle salt, truffle aioli

7.5

Buttery Mash & Bone Marrow Gravy

Crispy shallots

8

Express Lunch & Pre-Theatre

Monday - Friday 12pm - 3pm

Every evening 4:30pm - 6pm

Allergies & Intolerances

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**HARBOURTOWN
HOSPITALITY**



BRUNCH MENU

SERVED FROM 10AM - 3PM EVERY SATURDAY

APERITIFS

House Mimosa - 6 The Hussey - 10 Melon Margarita - 10 House Champagne - 14

CLASSICS

Grilled Cheese Sandwich (v) Sourdough, aged Davidstow & Swiss cheese, house baked beans	11	Plant Based Longstore (vg) Sausages, slow roasted tomato, tofu eggs, sweet potato wedges, house baked beans, hash browns, watercress, toast	14.5
Steak 'N' Eggs Seared flat iron steak, St Ewe eggs, hash browns, slow roasted tomato, bearnaise & watercress	21	The Benedicts Toasted English muffin, Hollandaise & poached St Ewe eggs	
Full Longstore Smoked streaky bacon, Cornish sausages, hash browns, St Ewe eggs, mushroom, house baked beans, slow roasted tomato, toast	16	Wilted Spinach & Slow Roasted Tomato (v)	9.5
		Oak Smoked Salmon	13.5
		Cornish Ham Hock	11.5

DONBURI BOWLS

Coconut rice, house kimchi, crisp vegetables, St Ewe egg,
pickles & crispy kale

Crispy Sticky Beef 19
Braised Sweet Soy Pork 18
Mushroom & Crispy Cauliflower (vg) 16

HOT DRINKS

Irish Coffee	10	Flat White	3.3
Espresso	2.8	Cappuccino	3.4
Americano	3.2	Latte	3.5

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HARBOURTOWN
HOSPITALITY

WHY NOT UPGRADE TO BOTTOMLESS BRUNCH

£38PP

FOOD MENU

Grilled Cheese Sandwich (v)

Sourdough, aged Davidstow & Swiss cheese, house baked beans

Steak 'N' Eggs*

Seared flat iron steak, St Ewe eggs, hash browns, slow roasted tomato, béarnaise & watercress

Full Longstore

Smoked streaky bacon, Cornish sausages, hash browns, eggs, mushroom, house baked beans, slow roasted tomato, toast

Plant Based Longstore (vg)

Sausages, slow roasted tomato, tofu eggs, sweet potato wedges, house baked beans, hash browns, watercress, toast

The Benedicts

Toasted English muffin, Hollandaise & poached eggs

Wilted Spinach & Slow Roasted Tomato (v)

Oak Smoked Salmon

Cornish Ham Hock

Donburi Bowls

Coconut rice, house kimchi, crisp vegetables, St Ewe egg, pickles & crispy kale

Crispy Sticky Beef*

Braised Sweet Soy Pork

Mushroom & Crispy Cauliflower (vg)

*Please note there is a £7 supplement for Steak and Eggs & Crispy Sticky Beef Donburi Bowl.

BOTTOMLESS DRINKS

Aspall Dry Cyder 5.5% ABV

Crisp medium dry cider with a delicate aroma of freshly pressed apples

Prosecco Sparkling Italian wine

Madri 4.6% ABV "The soul of Madrid" a classic European-style lager: Crisp, clean & refreshing with a malty finish

COCKTAILS

Husseys
Raspberry Brambles
Melon Margaritas
Espresso Martini
Aperol Spritz

£3
EACH

Included only as part of the brunch package, cocktails package doesn't include any other drinks

T&Cs: We kindly ask that each guest orders a main brunch menu item to eat from our delicious brunch menu. Choice of brunch menu item included within the price. One drink at a time, the whole table must have finished their drinks before anyone can order more. The table booking is for 90 minutes only. Encourage your guests to be on time so that you all start & finish together.

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SUNDAY LUNCH MENU

SERVED FROM 11:30AM - 3PM EVERY SUNDAY

APERITIFS

The Hussey - 10

Melon Margarita - 10

House Champagne - 14

STARTERS

Crispy Squid Roasted garlic & chive aioli	9	Salt Baked Beets & Goat's Curd Bruchetta (vgo) 10 Smoked almond & wild garlic pesto, salt baked beets, pickles, light and creamy curd	
Sticky Crispy Beef Wasabi mayo, pickled chilli, coriander	9.5	Kilhallon Farm Braised Beef Croquetas 11.5 Blue cheese aioli, chilli ketchup, crispy shallots	
Spiced Salami & Creamy Burrata Risotto 12 Southern Italian 'Nduja, lemon, creamy burrata, pangrattato		Wild Mushroom Arancini (v) 9.5 Black truffle aioli, parmesan, rocket	

LONGSTORE ROAST

**LOW & SLOW CORNISH BEEF
ROLLED CRACKLING PORK BELLY
ROASTED LAMB RUMP***

*Supplement £2

21

ROAST TRIMMINGS

Our meat roasts are served with rich red wine & beef gravy, Yorkshire pudding, sausage meat stuffing, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens, swede & carrot mash

LENTILS & MIXED NUT ROAST (V)

Served with veggie gravy & Yorkshire pudding, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens, swede & carrot mash

17

SUNDAY SIGNATURES

Longstore Bloody Mary 10 Rosemary vodka & Bloody Mary mix	
Cornish Snapper 10 Ginger infused Tarquin's Cornish Dry Gin, Bloody Mary mix	
Mimosa 6 Orange juice, orange sherbet, prosecco	



SUNDAY LUNCH MENU

MAINS

Includes One House Side

The Longstore Burger	19.5	Whole Roasted Sea Bass	25.5
Our 6oz beef patty topped w/New York style beef pastrami, gouda cheese, peppercorn & mustard sauce, lettuce, onion & pickles		Burnt chilli & lime butter, sweet soy, pickled cucumber & crispy garlic	
Mushroom, Mac & Cheese Burger (v)	18	Brown Crab Lemon Sole Fillets	24
36-month aged Davidstow, tomato chutney, dijon & truffle aioli		Topped with brown crab & lemon butter with samphire	

HOUSE SIDES

PREMIUM SIDES

Supplement +3

Triple Hand Cut Chips	5	Grilled Truffle Mac 'n' Cheese	8
Colwith Farm potatoes		Pangrattato	
Skinny Fries	4.75	Creamed Spinach	8
Rosemary salt		Black pepper & parmesan	
Blackened Sweet Potato Wedges	5	Posh Fries	7.5
Avocado aioli		Parmesan, truffle salt, truffle aioli	
Warm Greens	6	Buttery Mash & Bone Marrow Gravy	8
Lemon & herb dressing		Crispy shallots, parmesan	
Smoked Butter Mash	5.5		
Colwith Farm potatoes, parmesan			

DESSERTS

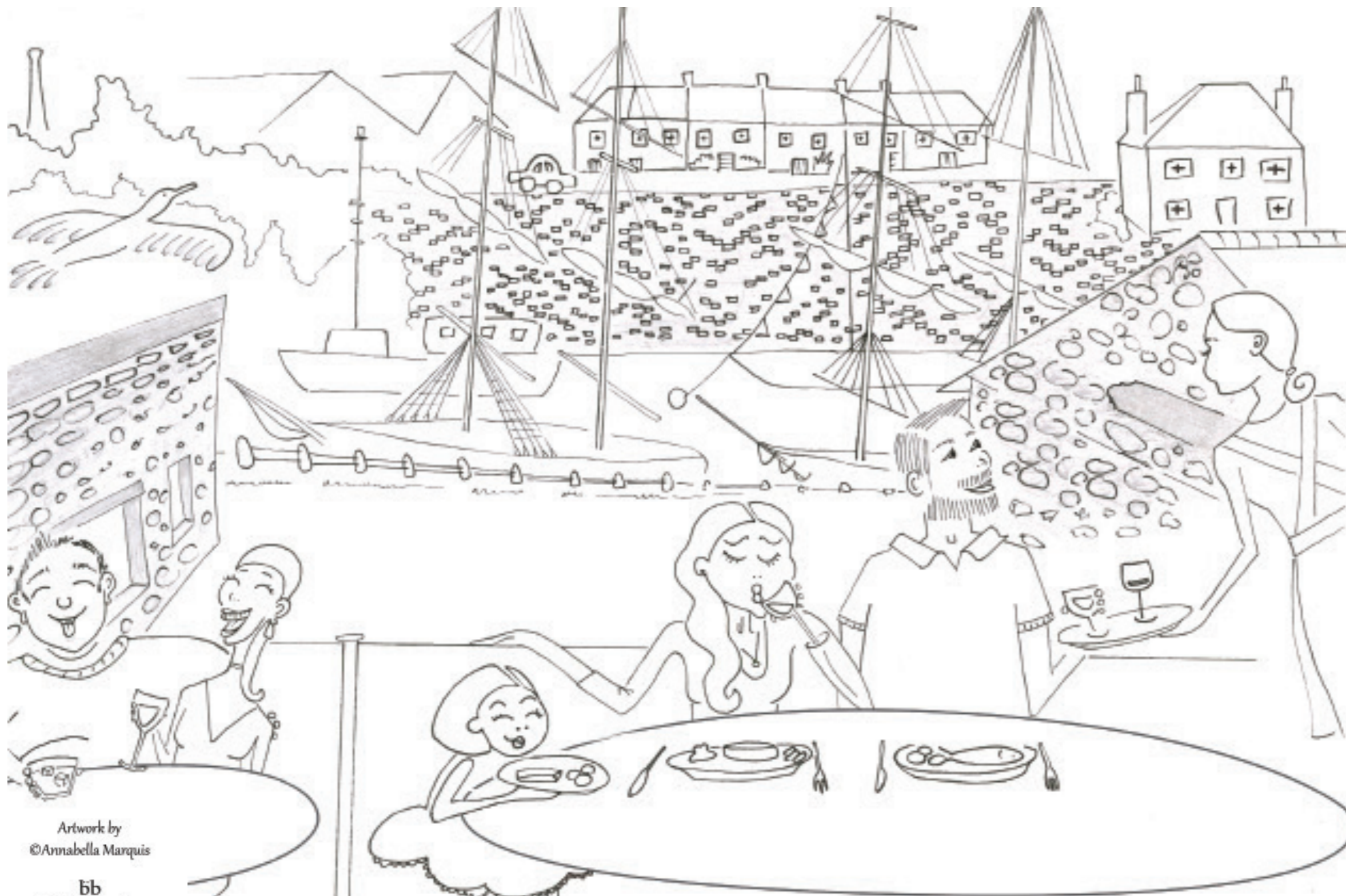
Dark & Stormy Sticky Toffee Pudding	9	Ricotta Doughnuts	9.5
Toffee sauce, rum raisins, soaked dates, Cornish vanilla ice cream		Chocolate orange sauce, Cornish Vanilla ice cream, honeycomb	
Apple & Plum Crumble Cake (vg)	9	Espresso & Cornish Cream Panna Cotta	9.5
Salt caramel sauce, caramel ice cream		Dark chocolate & burnt butter oat biscuit	
Rhubarb & Orange Pavlova	10		
Pistachio, meringue, poached rhubarb, orange curd & Cornish cream			

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HARBOURTOWN HOSPITALITY

THE
LONGSTORE
 LEMON & STREET



Artwork by
 ©Annabella Marquis

bb
 Bellaboo Creations
 www.bellaboo creations.com

KIDS MENU

MAINS 8.5

Beef burger, skinny fries & peas

Fish strips, skinny fries & peas

Mac 'n' cheese with peas (v)

Grilled sausages, skinny fries & peas

SUNDAY ROAST 10

Choose any of our full size roasts & we'll create it at the perfect size for a child, served with all the trimmings

ICE CREAM SUNDAE 5.5

Duo of vanilla ice cream with choice of toffee, chocolate or strawberry sauce, whipped cream, fudge bits & sprinkles

DRINKS

Appletiser or Fanta	3
Frobishers Fusions	3.5
Apple & Raspberry	
Coke	2.6
Diet Coke	2.2
Lemonade	2.2
Squash	1