

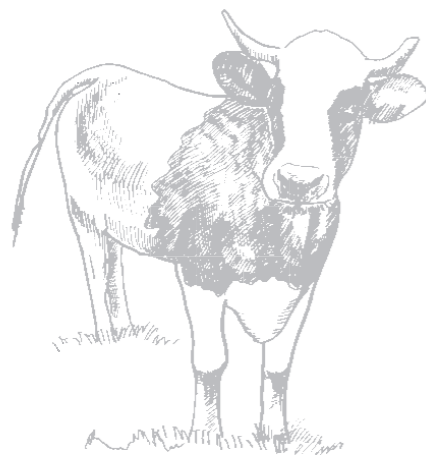
SPRING MENU

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 & wild garlic pesto, salt baked beets, pickles, light and creamy curd	



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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	Garlic and Parsley Butter	Peppercorn
Chimichurri	Bone Marrow Gravy	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	Brown Crab Lemon Sole Fillets	24
Pickled vegetable salad, wasabi dressing, lime		Topped with brown crab & lemon butter with samphire	
Salt Baked Beets & Goats' Curd (vgo)	19.5	Pan-Fried Cod Loin	26.5
Goats' curd, beetroot, chicory, orange & candied walnuts		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	

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	

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	

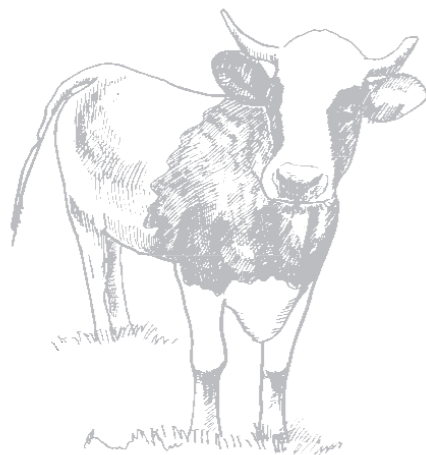
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THE CELLAR

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Chimichurri

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Bone Marrow Gravy

Peppercorn
Blue Cheese

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		Crispy skin Cornish pork with smoked bone marrow polenta, roasted apple, bitter leaf & wild garlic salsa verde	

SALADS

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		Whole Roasted Sea Bass	25.5
		Burnt chilli & lime butter, sweet soy, pickled cucumber & crispy garlic	

CORNISH SEAFOOD

Includes One House Side

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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	



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

Southern Italian 'Nduja, lemon, creamy burrata, pangrattato

12

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

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	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			

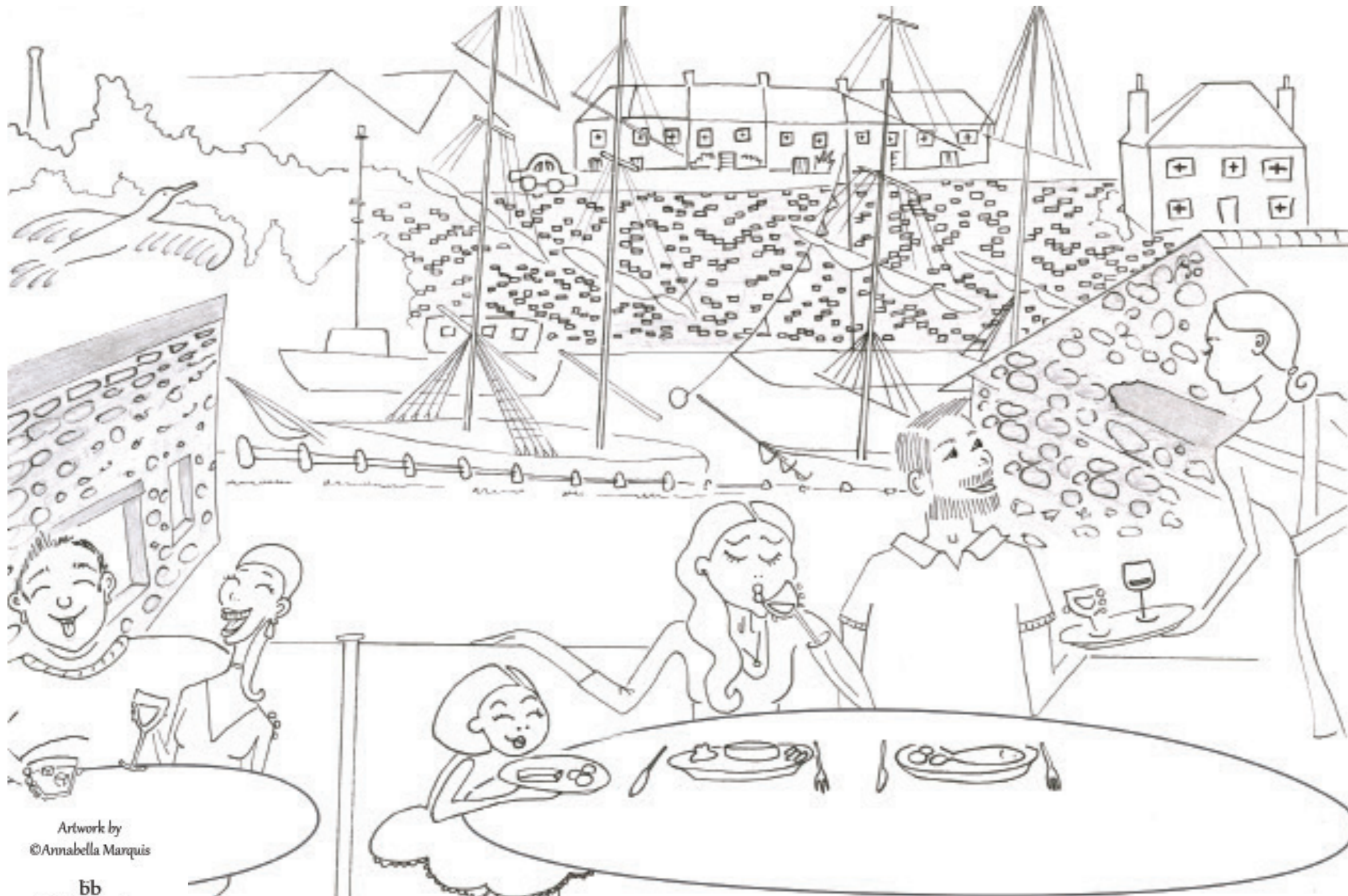
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HARBOURTOWN HOSPITALITY

THE LONGSTORE

STEAKS & SEAFOOD



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