

EVENING MENU

LONGSTORE BAR BITES

Cornish Gilda <i>anchovy, guindilla, olive, cornichon, pickled onion</i>	2
Potato Shaving, Tomato Salt, Aioli (vgo)	5
Padron Peppers, Cornish Flaked Sea Salt (vg)	5.5
Nocellara Olives, Cornish Breads & Breadsticks (vgo) <i>olive oil, sea salt & seasonal butter</i>	6
Sticky Crispy Beef <i>wasabi mayo, pickled chilli, coriander</i>	7
Sage & Anchovy Fritters <i>garlic aioli</i>	7
Frickles & Dip (v) <i>Cornish beer battered pickles, dijonnaise</i>	6

STARTERS

Chargrilled Steak Bruschetta <i>flat iron steak served pink, charred sourdough, blue cheese aioli, rocket</i>	9.5
St Austell Bay Mussels <i>classic moules marinière, Da Bara bread</i>	9
Chargrilled Vegetable Salad (vg) <i>Olive oil, butter bean hummus, hand-stretched flatbread</i>	8.5
Braised Pork Croquettes <i>herb aioli, dressed fennel & watercress</i>	8
Monkfish Roasted Over Coals <i>marinated monkfish tail, roasted garlic aioli, pickled cucumber</i>	10
Wild Mushroom Arancini (v) <i>Old Winchester, black truffle aioli, rocket</i>	8
Spiced Crispy Squid <i>tarragon & lemon aioli</i>	8
Chargrilled Peach & Burrata (v) <i>parsley, garlic, lemon, shaved fennel</i>	9
'Nduja Risotto <i>Longstore Cornish 'nduja, 36-month aged Davidstow, ricotta, pangrattato</i>	9

SALAD

Sticky Beef w/Chilli, Lime & Coriander <i>Asian slaw, fennel, pickled vegetables, wasabi dressing</i>	18.5
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THE LONGSTORE

STEAKS & SEAFOOD

STEAKS

Roasted garlic & onion purée, crispy shallots, slow roasted tomato, house basting sauce*	
Ribeye 285g (10oz we suggest medium)	28
Sirloin 285g (10oz)	26.5
Fillet 200g (8oz)	29.5
Butcher's Cut (10oz) <i>Our chef's speciality choice, showcasing small farms, rare breeds & exceptional meat - ask your server for today's butcher's cut and price</i>	

LONGSTORE BIG CUTS

Our big cuts are perfect to share, served with your choice of two sauces and two sides:	
Porterhouse (7 per 100g) <i>similar to the T-Bone, but cut from the rear, wider end of the loin, ensuring a larger fillet and sirloin portion</i>	9.5
Tomahawk (6 per 100g) <i>this impressive bone-in ribeye is marbled & flavoursome, we recommend medium, to ensure the flavoursome marbling is well rendered & juicy</i>	9
Veggie (vgo) <i>the perfect sharing platter with today's selection of two vegetarian specials</i>	8.5

SAUCES & BUTTERS 3

Roast garlic butter
Classic chimichurri sauce
Peppercorn sauce
Beef & red wine jus
Blue cheese sauce

Roasted Bone Marrow 4
pangrattato, herbs

GRILLS

Chargrilled Chicken Supreme <i>pearl barley & chorizo stew, spring vegetables, gremolata</i>	19.5
BBQ Slow Roasted Pork Belly Ribs <i>barbeque & chipotle glaze, fennel & watercress salad</i>	19
Marinated Lamb Rump <i>polenta, parmesan, bitter leaf salsa verde, jus, crispy shallots</i>	23
Longstore Burger <i>double stacked beef patty, smoked cheddar, French's mustard & ketchup, lettuce, diced onion</i>	15.5
Maple Roasted Butternut Squash (vg) <i>Charred & roasted harissa butternut, tahini, tomato salsa, pumpkin brittle</i>	17
Jack Stack Burger (vg) <i>crispy tempura spiced jackfruit, sweet soy, Asian slaw, tangy kimchi aioli</i>	14
Celeriac Steak (vgo) <i>chimichurri, roasted onion & garlic puree, crispy shallots, slow roasted tomato</i>	17

ALL OUR MEAT AND SEAFOOD IS SOURCED FROM CORNISH BUTCHERS & FISHMONGERS

SEAFOOD

St Austell Bay Mussels <i>classic moules marinière, Da Bara bread</i>	21	Whole Roasted Plaice <i>lemon, caper & dill butter, crispy samphire</i>	21
Squid Ink Linguine <i>white crab, harissa, garlic, white wine, brown crab butter</i>	25	Beer Battered Catch of the Day <i>mushy peas, tartare sauce, curry sauce</i>	18.5
Roasted Hake Loin <i>charred gem hearts, lardons, peas, anchovy & caper aioli, pangrattato</i>	22		

CHOOSE YOUR SIDE

One side included with each steak, grill or seafood dish EXTRA SIDES 4	
Hand Cut Chips	House Salad Asian dressing
Skinny Fries rosemary salt	Seasonal Greens <i>lemon oil, Maldon sea salt</i>
Blackened Sweet Potato Wedges <i>avocado aioli</i>	Mac & Cheese Fritters <i>chilli ketchup, crispy shallots</i>
Crushed New Potatoes <i>mint, parsley, olive oil</i>	

DESSERTS

Ice cream supplied by Callestick Farm near Truro

Dark & Stormy Sticky Toffee Pudding <i>rum-soaked raisins, dates, vanilla ice cream</i>	Ricotta & Tonka Bean Doughnuts <i>chocolate delice, vanilla ice cream</i>
Cornish Milk Panna Cotta <i>rose water jelly, dark chocolate shavings, pistachio & cardamom shortbread</i>	Peanut Butter & Dark Chocolate Blondie (vg) <i>raspberries, lemon verbena, vanilla ice cream</i>
Peach, Cherry & Almond Mess <i>double cream, cherry curd, meringue, amaretti</i>	Duo of Cornish Sorbet (vg) <i>ask your server for tonight's selection</i>

Winestore Cheeseboard 8.5
selection of artisan cheese, chutney

ALL 7.5

(v) vegetarian (vg) vegan (vgo) vegan option available for this dish - please ask your server

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

SATURDAY LUNCH MENU

STARTERS

St Austell Bay Mussels classic moules marinière, Da Bara bread	9
Chargrilled Vegetable Salad (vg) Olive oil, butter bean hummus, hand-stretched flatbread	8.5
Braised Pork Croquettes herb aioli, dressed fennel & watercress	8
Wild Mushroom Arancini (v) Old Winchester, black truffle aioli, rocket	8
Spiced Crispy Squid tarragon & lemon aioli	8
Chargrilled Peach & Burrata (v) parsley, garlic, lemon, shaved fennel	9

SALAD

Sticky Beef w/Chilli, Lime & Coriander Asian slaw, fennel, pickled vegetables, wasabi dressing	18.5
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SIDES

One side included with each main dish **EXTRA SIDES 4**

Hand Cut Chips
Skinny Fries rosemary salt
Crushed New Potatoes mint, parsley, olive oil
House Salad Asian dressing
Seasonal Greens lemon oil, Maldon sea salt

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(vgo) vegan option available for this dish - please ask your server

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THE LONGSTORE

STEAKS & SEAFOOD

MAINS

All our mains come with your choice of one side

Spiced Courgette & Sweetcorn Fritters (v) avocado & tomato salsa, harissa aioli	13
Seafood Stew St Austell Bay mussels, clams & calamari with chorizo, tomato & pearl barley, aioli	14
Whole Roasted Plaice lemon, caper & dill butter	18
Beer Battered Catch of the Day mushy peas, tartare sauce, curry sauce	14.5
St Austell Bay Mussels classic moules marinière, Da Bara bread	18
Steak Frites 10oz sirloin, béarnaise sauce, watercress	22
Longstore Burger double stacked beef patty, smoked cheddar, French's mustard & ketchup, lettuce, diced onion	15.5
Celeriac Steak Frites (vgo) chimichurri, slow roasted tomato, watercress	14
BBQ Slow Roasted Pork Belly Rib barbeque & chipotle glaze, fennel & watercress salad	15
Jack Stack Burger (vg) crispy tempura spiced jackfruit, sweet soy, Asian slaw, tangy kimchi aioli	14

DESSERTS

Ice cream supplied by Callestick Farm near Truro

Dark & Stormy Sticky Toffee Pudding rum-soaked raisins, dates, vanilla ice cream	Peanut Butter & Dark Chocolate Blondie (vg) raspberries, lemon verbena, vanilla ice cream
Peach, Cherry & Almond Mess double cream, cherry curd, meringue, amaretti	Duo of Cornish Sorbet (vg) ask your server for today's selection

ALL OUR MEAT AND SEAFOOD IS SOURCED
FROM CORNISH BUTCHERS & FISHMONGERS

LONGSTORE COCKTAILS

Aperol Spritz (sparkling, dry, bitter) Aperol, soda, prosecco	9
Classic Champagne Cocktail (classic, sweet, elegant) Remy Martin V.S.O.P, sugar, bitters, Veuve Clicquot	13.5
Melon & Elderflower Spritz (sweet, sparkling, refreshing) Melonade, St Germain, citrus, soda, prosecco	9
Strawbar 75 (dry, strawberries, sparkling) Strawberry eau de vie, lemongrass cordial, Ruggeri prosecco	10
Rose Tinted Glasses (long, floral, fruit) The Reid single malt vodka, Campari, Rue berry cordial, Peychaud's, raspberry & rose soda	10.5
The Hussey (fruity, tropical, classic) Absolut vanilla, Passoa, passion fruit puree, vanilla, lemon prosecco	9
Espresso Martini (rich, chocolatey, smooth) Cocoa nib-infused vodka, Conker cold brew, Mozart dark chocolate, tonka and vanilla infused cold brew Yallah coffee	9
Raspberry Bramble (sweet, tart, berries) Tarquin's raspberry & rhubarb gin, Plymouth sloe gin, fresh raspberry cordial	9
Melon Margarita (citrus, fruity, melon) Olmeca silver tequila, Melonade, Triple Sec, agave, lime	9
Classic Mojito (refreshing, long, sparkling) Havana Especial rum, fresh mint, lime, sugar, soda Choose from: raspberry, passionfruit, blueberry	9
Coconut Gimlet Coconut-washed Plymouth Gin, Lemongrass cordial	9

MOCKTAILS

Virgin Mojito
Elderflower Spritz
Fresh Lemonade
Raspberry Lemonade
Mango & Pomegranate Cooler

ALL 7.5

ALL 5.5

SUNDAY LUNCH MENU



ALL OUR MEAT AND SEAFOOD IS SOURCED FROM CORNISH BUTCHERS & FISHMONGERS

STARTERS

St Austell Bay Mussels classic moules marinière, Da Bara bread	9	Wild Mushroom Arancini (v) Old Winchester, black truffle aioli, rocket	8
Chargrilled Vegetable Salad (vg) Olive oil, butter bean hummus, hand-stretched flatbread	8.5	Spiced Crispy Squid tarragon & lemon aioli	8
Braised Pork Croquettes herb aioli, dressed fennel & watercress	8	Chargrilled Peach & Burrata (v) parsley, garlic, lemon, shaved fennel	9

LONGSTORE ROASTS

LOW & SLOW CORNISH BEEF	12.95/15.95
CONFIT ROASTED PORK BELLY	12.95/15.95
ROAST CHICKEN SUPREME	12.95/15.95

ROAST TRIMMINGS

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

LENTIL & MIXED NUT ROAST (VGO)

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

11.95/14.95

KIDS ROAST

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

7.5

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SIGNATURE MAINS

Whole Roasted Plaice lemon, caper & dill butter	18
Beer Battered Catch of the Day mushy peas, tartare sauce, curry sauce	14.5
St Austell Bay Mussels classic moules marinière, Da Bara bread	18
Longstore Burger double stacked beef patty, smoked cheddar, French's mustard & ketchup, lettuce, diced onion	15.5
Jack Stack Burger (vg) crispy tempura spiced jackfruit, sweet soy, Asian slaw, tangy kimchi aioli	14

Choose one of the following sides with your signature dish

Hand Cut Chips
Skippy Fries rosemary salt
Crushed New Potatoes mint, parsley, olive oil
House Salad Asian dressing
Seasonal Greens lemon oil, Maldon sea salt

SALAD

Sticky Beef w/Chilli, Lime & Coriander Asian slaw, fennel, pickled vegetables, wasabi dressing	18.5
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DESSERTS

Dark & Stormy Sticky Toffee Pudding
rum-soaked raisins, dates, vanilla ice cream

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double cream, cherry curd, meringue, amaretti

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Elderflower Spritz
Fresh Lemonade
Raspberry Lemonade
Mango & Pomegranate Cooler

ALL 5.5