

# EVENING MENU

## THE LONGSTORE LEMON & STREET

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

### LONGSTORE BAR BITES

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

### STARTERS

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

### SALAD

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

### STEAKS

- Roasted garlic & onion purée, crispy shallots, slow roasted tomato, house basting sauce\* 28
- Ribeye 285g (10oz we suggest medium) 26.5
- Sirloin 285g (10oz) 29.5
- Fillet 200g (8oz) 22
- Butcher's Cut (10oz) 7  
*Our chef's speciality choice, showcasing small farms, rare breeds & exceptional meat - ask your server for today's butcher's cut and price*

### LONGSTORE BIG CUTS

- Our big cuts are perfect to share, served with your choice of two sauces and two sides:
- Porterhouse (7 per 100g) 9.5  
*similar to the T-Bone, but cut from the rear, wider end of the loin, ensuring a larger fillet and sirloin portion*
- Tomahawk (6 per 100g) 8.5  
*this impressive bone-in ribeye is marbled & flavoursome, we recommend medium, to ensure the flavoursome marbling is well rendered & juicy*
- Veggie (vgo) 8  
*the perfect sharing platter with today's selection of two vegetarian specials*

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

### SEAFOOD

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

### CHOOSE YOUR SIDE

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

### DESSERTS

- Ice cream supplied by Callestick Farm near Truro
- Dark & Stormy Sticky Toffee Pudding 17  
*rum-soaked raisins, dates, vanilla ice cream*
- Cornish Milk Panna Cotta 19  
*rose water jelly, dark chocolate shavings, pistachio & cardamom shortbread*
- Peach, Cherry & Almond Mess 23  
*double cream, cherry curd, meringue, amaretti*
- Ricotta & Tonka Bean Doughnuts 14  
*chocolate delice, vanilla ice cream*
- Peanut Butter & Dark Chocolate Blondie (vg) 14  
*raspberries, lemon verbena, vanilla ice cream*
- Duo of Cornish Sorbet (vg) 17  
*ask your server for tonight's selection*

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 BRUNCH MENU

# THE LONGSTORE

LEMON STREET

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

### STARTERS

St Austell Bay Mussels classic moules marinière, Da Bara bread	9	Homemade Granola (v) seasonal fruits, Cornish yoghurt, honey, seeds
Chargrilled Vegetable Salad (vg) Olive oil, butter bean hummus, hand-stretched flatbread	8.5	French Toast (v) grilled Da Bara toast, cinnamon, fruits, maple syrup, topped with mascarpone
Braised Pork Croquettes herb aioli, dressed fennel & watercress	8	Lemon Street Omelettes our fluffy three cheese omelettes featuring St Ewe free range eggs & tomato salsa
Wild Mushroom Arancini (v) Old Winchester, black truffle aioli, rocket	8	Spinach, Charred Gem, Peas & Veggie Parmesan (v)
Spiced Crispy Squid tarragon & lemon aioli	8	Seared Steak, Onions & Stilton Blue 'Nduja, 36-month aged Davidstow Cheddar & Watercress
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	Whole Roasted Plaice lemon, caper & dill butter
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### SIDES

- One side included with each  
Grills or Seafood 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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### CLASSICS

Steak 'N' Eggs 4oz fillet steak, eggs, hash browns, dried tomato, hollandaise, watercress, toast	6.5	11	Full Longstore smoked streaky bacon, Cornish sausages, hash browns, eggs, house baked beans, slow cooked tomato, toast	15
The Benedicts Da Bara toasted English muffin, hollandaise & poached eggs	10.5	13.5	Veggie Longstore (v) wilted spinach, slow roasted tomato, eggs, house baked beans, hash browns, watercress, toast	12
Wilted Spinach & Slow Roasted Tomato (v) Smoked Salmon Smoked Streaky Bacon	11.5	7.5 11.5 11.5		

### GRILLS & SEAFOOD

Steak Frites 10oz sirloin, béarnaise sauce, watercress	18	22
Celeriac Steak Frites (vgo) chimichurri, slow roasted tomato, watercress	14.5	14
BBQ Slow Roasted Pork Belly Rib barbeque & chipotle glaze, fennel & watercress salad	18	15
Jack Stack Burger (vg) crispy tempura spiced jackfruit, sweet soy, Asian slaw, tangy kimchi aioli	15.5	14

### DESSERTS

Ice cream supplied by Callestick Farm near Truro

Dark & Stormy Sticky Toffee Pudding rum-soaked raisins, dates, vanilla ice cream	Peach, Cherry & Almond Mess double cream, cherry curd, meringue, amaretti	Peanut Butter & Dark Chocolate Blondie (vg) raspberries, lemon verbena, vanilla ice cream	Duo of Cornish Sorbet (vg) ask your server for today's selection
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ALL 7.5

### 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) Olmecca 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 5.5

## SUNDAY LUNCH MENU



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

### SALAD

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### DESSERTS

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Raspberry Lemonade	
Mango & Pomegranate Cooler	