

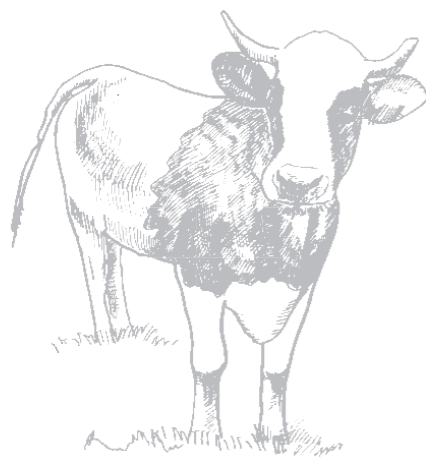
AUTUMN MENU

LONGSTORE BAR BITES

Potato Shavings, Truffle Salt, Aioli (vgo)	5
Padrón Peppers, Flaked Sea Salt (vg)	5.5
Cornish Ham Hock & Cheese Fritters	7
Nocellara Olives & Cornish Breads (vgo)	7.5
Artisan oil, balsamic & seasonal butters	
Crispy Olives (v)	7
Stuffed with chilli, feta & lemon	

STARTERS

St Austell Bay Mussels	11
Creamy moules marinières, Da Bara bread	
Winter Burrata Salad (v)	11
Smoked almond & rocket pesto, Dirt Farm beets, slow roasted tomato, beetroot syrup	
Kilhallon Farm Braised Beef Croquetas	11
Blue cheese aioli, chilli ketchup, crispy shallots	
Wild Mushroom Arancini (v)	9
Black truffle aioli, parmesan, rocket	
Beetroot Risotto (v)	9
Goats' curd, aged balsamic, dressed watercress	
Crispy Squid	9.5
Roasted garlic & chive aioli	
Sticky Crispy Beef	8.5
Wasabi mayo, pickled chilli, coriander	



THE LONGSTORE

STEAKS

<i>Roasted garlic & onion purée, crispy shallots, slow roasted tomato, house basting sauce</i>	
Ribeye 255g	32.5
Sirloin 285g	29.5
Fillet 200g	33.5
Celeriac Steak (vgo)	18
Mushroom glaze & chimichurri	

SAUCES & BUTTERS 3.5

Béarnaise	Peppercorn
Chimichurri	Blue Cheese
Bone Marrow Gravy	Confit Garlic & Parsley Butter

The Longstore Burger	18
Our recipe patty using cuts of beef rib, chuck steak & brisket, topped with shaved salt beef, swiss cheese, pepper & mustard sauce, lettuce & pickles	
Apricot Harissa Lamb Rump	25
Soft parmesan polenta, salsa verde, red wine jus, crispy shallots, slow roast tomato	

SALADS

Sticky Beef w/Chilli, Lime & Coriander	20.5
Green bean & pickled vegetable salad, wasabi dressing, lime	
Autumn Beets & Fig (v)	19.5
Goats' curd, beetroot, chicory, fig & candied walnut	

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

Includes choice of side

LONGSTORE BIG CUTS

Our big cuts are perfect to share, your choice of two sauces & two sides included

Picanha Rump	8/100g
A select cut of the rump with a flavoursome fat cap. Served sliced.	
Porterhouse	8.5/100g
Similar to the t-bone but cut from the rear wider end of the loin ensuring a larger fillet portion	
Tomahawk	9/100g
This bone-in ribeye is impressive. We recommend medium to ensure the flavoursome marbling is well rendered & juicy	
Chateaubriand	17/100g
Being the larger end of the fillet it is the leanest cut of beef, with a delicate flavour & incredible tenderness	

GRILLS

Mushroom Mac & Cheese Burger (v)	16.5
36-month aged Davidstow, tomato chutney, dijon & truffle aioli	
Spiced Cauliflower Wedge (vg)	18.5
Herb & lemon tahini, pomegranate molasses, pickled radish & soft herb salad	
St Piran Slow Roasted Pork Belly Ribs	23
Charred & glazed with chipotle sauce & served with pickle slaw	

CORNISH SEAFOOD

Filletts of Lemon Sole	22.5
Topped with brown crab & lemon butter with samphire	
Pan-Fried Hake Loin	24
Squid & tomato ragout, tarragon aioli	
Whole Roasted Bream	24
Burnt chilli & lime butter, sweet soy, pickled cucumber & crispy garlic	
St Austell Bay Mussels	23
Creamy moules marinières, Da Bara bread	

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

INCLUDED SIDES

Triple Hand Cut Chips	4.5
Colwith Farm potatoes	
Skinny Fries	4
Rosemary salt	
Sweet Potato Wedges	4.5
Avocado aioli	
Warm Greens	5.5
Lemon, mint & parsley oil	
Smoked Butter Mash	5
Colwith Farm potatoes	

SHARING SIDES

Grilled Truffle Mac 'n' Cheese	8
Pangrattato	
Creamed Spinach	8
Black pepper & parmesan	
Posh Fries	7
Parmesan, truffle salt, truffle aioli	
Buttery Mash & Bone Marrow Gravy	8
Crispy shallots	

DESSERTS

Dark & Stormy Sticky Toffee Pudding	8
Toffee sauce, rum raisins, soaked dates, Cornish vanilla ice cream	
Apple & Plum Crumble Cake (vg)	8.5
Salt caramel sauce, caramel ice cream	
Blackberry Pavlova	10
Blackberry curd, Cornish cream, fig & toasted hazelnuts	
Ricotta Doughnuts	9
Chocolate orange sauce, Cornish Vanilla ice cream, honeycomb	
Espresso & Cornish Cream Panna Cotta	9
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

Cold Brew Martini

Aperol Spritz

£2
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

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

STARTERS

Kilhallon Farm Braised Beef Croquetas Blue cheese aioli, chilli ketchup, crispy shallots	11	St Austell Bay Mussels Creamy moules marinières, Da Bara bread	10
Wild Mushroom Arancini (v) Black truffle aioli, parmesan, rocket	9	Winter Burrata Salad (v) Smoked almond & rocket pesto, Dirt Farm beets, slow roasted tomato, beetroot syrup	11
Crispy Squid Roasted garlic & chive aioli	9.5		

LONGSTORE ROAST

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

*Supplement £2

ALL
19

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

KIDS ROAST

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

9



SUNDAY LUNCH MENU

MAINS

Includes choice of side

The Longstore Burger	18	Whole Roasted Bream	24
Our recipe patty using cuts of rib of beef, chuck steak & brisket, topped with low & slow beef, swiss cheese, house sauce, lettuce & pickles		Burnt chilli & lime butter, sweet soy, pickled cucumber & crispy garlic	
Mushroom, Mac & Cheese Burger (v)	16.5	Cornish Lemon Sole Fillets	22.5
36-month aged Davidstow, tomato chutney, dijon & truffle aioli		Brown crab, lemon butter & samphire	

SIDES

SHARING SIDES

Garlic & Rosemary Roast Potatoes	4.5	Grilled Truffle Mac 'n' Cheese	8
Skinny Fries	4	Pangrattato	
Rosemary salt		Creamed Spinach	8
Sweet Potato Wedges	4.5	Black pepper & parmesan	
Avocado aioli		Posh Fries	7
Warm Greens	5.5	Parmesan, truffle salt, truffle aioli	
Lemon, mint & parsley oil		Buttery Mash & Bone Marrow Gravy	8
Smoked Butter Mash	5	Crispy shallots	
Colwith Farm potatoes			
Triple Hand Cut Chips	4.5		
Colwith Farm potatoes			

DESSERTS

Dark & Stormy Sticky Toffee Pudding	8	Ricotta Doughnuts	9
Toffee sauce, rum raisins, soaked dates, Cornish vanilla ice cream		Chocolate orange sauce, Cornish Vanilla ice cream, honeycomb	
Apple & Plum Crumble Cake (vg)	8.5	Espresso & Cornish Cream Panna Cotta	9
Salt caramel sauce, caramel ice cream		Dark chocolate & burnt butter oat biscuit	
Blackberry Pavlova	10		
Blackberry curd, Cornish cream, fig & toasted hazelnuts			

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HARBOURTOWN HOSPITALITY



EXPRESS LUNCH – PRE THEATRE

TWO COURSES 18 • THREE COURSES 22

APERITIFS

House Mimosa - 6

The Hussey - 10

Melon Margarita - 10

Champagne - 14

STARTERS

Wild Mushroom Arancini (v)

Black truffle aioli, parmesan, rocket

Crispy Squid

Roasted garlic & chive aioli

Sticky Crispy Beef

Wasabi mayo, pickled chilli, coriander

MAINS

Includes a side
of choice

The Longstore Burger

Our recipe patty using cuts of beef rib, chuck steak & brisket, topped with shaved salt beef, swiss cheese, pepper & mustard sauce, lettuce & pickles

Spiced Cauliflower Wedge (vg)

Herb & lemon tahini, pomegranate molasses, pickled radish & soft herb salad

Fillets of Lemon Sole

Topped with brown crab & lemon butter with samphire

Grilled Sirloin Au Poivre (8 supplement)

Fries, watercress, crispy shallots, slow roasted tomato, peppercorn sauce

DESSERTS

Sticky Toffee Pudding

Toffee sauce, rum raisins, Cornish vanilla ice cream

Espresso & Cornish Cream Panna Cotta

Dark chocolate & burnt butter oat biscuit

Apple & Plum Crumble Cake (vg)

Salt caramel sauce, caramel ice cream

BAR BITES

Potato Shavings (vgo) 5
Truffle salt, aioli

Padrón Peppers (vg) 5.5
Flaked sea salt

Olives & Cornish Breads (vgo) 7.5
Artisan oil, balsamic & butters

SIDES

Triple Hand Cut Chips 4.5
Colwith Farm potatoes

Skinny Fries 4
Rosemary salt

Sweet Potato Wedges 4.5
Avocado aioli

Warm Greens 5.5
Lemon, mint & parsley oil

Smoked Butter Mash 5
Colwith Farm potatoes

Express Lunch & Pre-Theatre
menu served

Monday - Friday 12 - 3pm

Every evening 4:30 - 6pm

Allergies & Intolerances

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