

# THE LONG TABLE EXPERIENCE MENU

THREE COURSES

£36

## STARTERS

### PORK BELLY BITES

Maple glazed pork belly bites, smoky chipotle aioli, crispy crackling.

### DUCK LIVER & ORANGE PÂTÉ

Yorkshire finest duck liver & orange pâté,  
caramelised onions, crusty sourdough.

### LAMB KOFTA

Grilled lamb kofta flavoured with garlic, herbs and onions,  
served with mixed salad and homemade mint yoghurt.

### ZUCCHINI TARTARE V

Gently spiced zucchini tartare, thick Greek yoghurt,  
crusty sourdough.

## MAINS

### BEEF ONGLET HANGER STEAK

Yorkshire beef onglet hanger steak, served pink on a bed of  
homemade chimichurri, with crispy skin-on fries.

### CAJUN CHICKEN

Grilled chicken breast marinated in Cajun spices.  
Served with roasted new potatoes and Tenderstem broccoli,  
finished with a rich creamy mushroom sauce.

### SEABASS GF

Crispy-skin seabass fillet, buttery crushed new potatoes & wilted spinach,  
creamy white wine, lemon & dill sauce.

### VEGETABLE PLATE GF, V, VG OPTION AVAILABLE

Pan-fried seasonal green vegetables, button mushrooms and roasted new potatoes,  
cherry tomatoes, finished with balsamic glaze.

### 60-DAY SALT-AGED 7oz FILLET OF BEEF GF

#### *Signature Range*

Centre-cut fillet of beef, cooked to your requirements,  
served with crispy skin-on fries and house mixed salad.

+ £19 SUPPLEMENT

### 60-DAY SALT-AGED 10oz RIBEYE GF

#### *Signature Range*

60-day salt-aged ribeye steak, cooked to your requirements,  
served with crispy skin-on fries and house mixed salad.

+ £18 SUPPLEMENT

## HOMEMADE DESSERTS

### STICKY TOFFEE PUDDING

Sticky toffee pudding, toffee sauce and vanilla ice cream.

### LEMON POSSET GF OPTION AVAILABLE

Refreshing and zesty lemon posset, dried raspberries and shortbread.

### PANNA COTTA GF

White chocolate & vanilla panna cotta, served with fruit compote.

GF = GLUTEN FREE  
V = VEGETARIAN  
VG = VEGAN



PLEASE INFORM A MEMBER  
OF OUR STAFF IF YOU HAVE  
ANY ALLERGIES OR DIETARY  
REQUIREMENTS.