



£37.50 for two courses - £45.00 for three courses

...AND WHILE WE CONTINUE TO CELEBRATE OUR 75TH ANNIVERSARY
ENJOY A GLASS OF CHAMPAGNE ON US!

In support of local charity JAYF, we are adding £1 to every restaurant bill.
If you prefer to opt out, please inform a member of staff

Longueville's autumnal garden salad

Roast vegetables, grilled goats cheese, caramelized sweet chestnuts
(M, Mu, Su, N walnut, chestnut)

Griddled line caught local squid

Fennel slaw, plum tomato compote, smoked aioli, garlic butter
(Mo, M, E, Su)

Cullen skink

Garden leek and smoked haddock soup, poached hens egg (M, F, E, Su)

Game bird galentine

Garden quince, apple, toasted sourdough (M, G wheat, Su)

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Sticky braised beef

Creamed potatoes, red wine sauce, roast root vegetables (M, Su)

Roast maize-fed chicken

Local woodland mushrooms, tarragon, rösti potato (M, Su)

Plaice fillets

Crisp oyster tempura, broccoli shoots, white wine and cucumber sauce
(F, M, G wheat, Mo, Su)

Roast garden squash risotto

Late season tomato, baby spinach, toasted pine nuts
(M, N, pine nut, walnut, Mu)

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Pear délice

Chocolate, walnut sponge, cinnamon mousse, pear compote, ginger, mandarin sorbet
(M, E, G wheat, N walnut)

Tree ripened figs

Creamed rice pudding, blackberry sorbet (M, G wheat)

Tiramisu

Mascarpone, espresso, Marsala wine (M, E, So, Su, G wheat)

Farmhouse cheeses - £8.50 supplement / as an additional course £22.50

Traditional accompaniments, quince, apple salad (E, G wheat, M, N pecan, walnut, Su)

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Choice of freshly ground coffees, teas, infusions and petits fours

(M, G wheat, N almond, hazelnut, pistachio) - £6.50

C – celery, Cr - crustacean, E – egg, F – fish, G – gluten, M – milk, Mo – molluscs, Mu – mustard, N – nuts,
Se – sesame, So – soya, Su – sulphates