



LUNCH

£25.00 for two courses • £32.50 for three courses

Local tuna rilette

Pickled garden vegetables, crispy chicken skin, grilled sourdough

Line caught local squid

White bean and bacon puree, fennel and orange salad

Jerusalem artichoke velouté

Confit garden leek, hazelnut, truffle

Longueville's warm garden salad - V

Roast garden vegetables, crispy kale, toasted sunflower seeds, crumbled feta, romesco



Slow roasted pork belly

Cauliflower sumac, roasted cauliflower puree, garden kale, pickled mustard seeds

Line caught Local Sea Bream

Sauté new potato, ratatouille, garden artichokes, plum tomato sauce.

Slow cooked rib of beef - £4.00 supplement

Creamed potatoes, maple glazed carrots, parsnip puree

Garden squash agnolotti

Garden squash and caraway agnolotti, chestnut and orange velouté, fresh parmesan, toasted pumpkin seeds



Tiramisu- V

Amaretti biscuits

Garden Pumpkin délice

Spiced pumpkin sponge, orange marmalade, coffee ice cream.

Garden Pear and almond tart

Almond frangipane, poached pear, Longueville Honey ice cream.

V - Vegetarian