

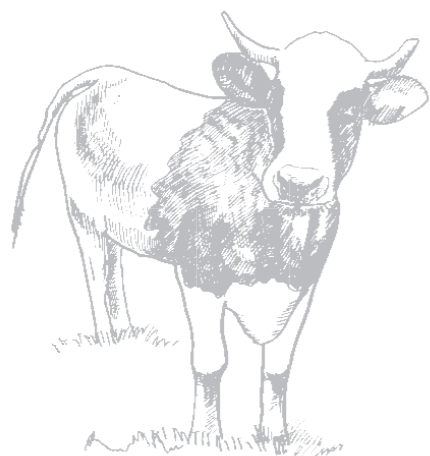
WINTER MENU

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	

STARTERS

St Austell Bay Mussels	10
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

Includes One House Side

<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		

We are proud to work closely with James Klttow at Kilhallon Farm, where all of our Cornish Beef has led a stress free life and fed on a natural diet of grass & hay. From the fields of Lanhydrock to Caerhays, we are proud to serve you the best, without compromise.

SAUCES & BUTTERS 3.5

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

GRILLS

Includes One House Side

The Longstore Burger	18	Mushroom Mac & Cheese Burger (v)	16.5
Our recipe patty using cuts of beef rib, chuck steak & brisket, topped with shaved salt beef, swiss cheese, pepper & mustard sauce, lettuce & pickles		36-month aged Davidstow, tomato chutney, dijon & truffle aioli	
Apricot Harissa Lamb Rump	25	Spiced Cauliflower Wedge (vg)	18.5
Soft parmesan polenta, salsa verde, red wine jus, crispy shallots, slow roast tomato		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	

SALADS

Sticky Beef w/Chilli, Lime & Coriander	20.5
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

LONGSTORE BIG CUTS

Our big cuts are perfect to share, your choice of two sauces & two sides included. Or why not try Our Butcher's Cuts - Larger individual, dry aged and rare breed cuts. Please see specials board for today's options.

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	

CORNISH SEAFOOD

Includes One House Side

Fillets 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	

HOUSE 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	

PREMIUM SIDES

Supplement +3

Grilled Truffle Mac 'n' Cheese	8
Pangrattato	
Creamed Spinach	8
Black pepper & parmesan	
Posh Fries	7.5
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	



EXPRESS LUNCH – PRE THEATRE

TWO COURSES 19 • THREE COURSES 23

APERITIFS

House Mimosa - 6

The Hussey - 10

Melon Margarita - 10

Champagne - 14

STARTERS

Cornish Ham Hock Fritters

Parmesan, cornichons

Goats Curd & Beets (vgo)

Focaccia, rocket and smoked almond pesto

Crispy Squid

Wasabi mayo, pickles and lime

MAINS

Cornish Pork Ribeye

Colwith Farm butter mash, bone marrow gravy, seasonal greens with mint & parsley dressing, crispy shallots

Spiced Cauliflower Wedge (vg)

Herb & lemon tahini, pomegranate molasses, pickled radish & soft herb salad, cajun sweet potato wedges

Grilled Lemon Sole & Crispy Calamari Fritti

Herb aioli, dressed courgettes & skinny fries

Grilled Sirloin Au Poivre (8 supplement)

Watercress, crispy shallots, slow roasted tomato, peppercorn sauce, fries

DESSERTS

Sticky Toffee Pudding

Toffee sauce, rum raisins, Cornish vanilla ice cream

Ricotta Doughnuts

Chocolate orange sauce, Cornish vanilla ice cream, honeycomb

Apple & Plum Crumble Cake (vg)

Salt caramel sauce, caramel ice cream

BAR BITES

Potato Shavings (vgo)

Truffle salt, aioli

5

Padrón Peppers (vg)

Flaked sea salt

5.5

Olives & Cornish Breads (vgo)

Artisan oil, balsamic & butters

7.5

PREMIUM SIDES

Grilled Truffle Mac 'n' Cheese

Pangrattato

8

Creamed Spinach

Black pepper & parmesan

8

Posh Fries

Parmesan, truffle salt, truffle aioli

7.5

Buttery Mash & Bone Marrow Gravy

Crispy shallots

8

Express Lunch & Pre-Theatre

Monday - Friday 12pm - 3pm

Every evening 4:30pm - 6pm

Allergies & Intolerances

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**HARBOURTOWN
HOSPITALITY**



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

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

Triple Hand Cut Chips	4.5	Maple Roasted Roots	7
Colwith Farm potatoes		Molasses & fresh herbs	
Skinny Fries	4	Grilled Truffle Mac 'n' Cheese	8
Rosemary salt		Pangrattato	
Sweet Potato Wedges	4.5	Crisp Garlic & Rosemary Potatoes	7
Avocado aioli		Garlic aioli	
Warm Greens	5.5	Creamed Spinach	8
Lemon, mint & parsley oil		Black pepper & parmesan	
Smoked Butter Mash	5	Posh Fries	7
Colwith Farm potatoes		Parmesan, truffle salt, truffle aioli	
		Braised Sprouts	7
		Chestnuts & sage butter	

DESSERTS

Dark & Stormy Sticky Toffee Pudding	8	Cinnamon Ricotta Doughnuts	9
Toffee sauce, rum raisins, soaked dates, Cornish vanilla ice cream		Chocolate orange sauce, Cornish vanilla ice cream, honeycomb	
Spiced 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	
Festive Blackberry Pavlova	10		
Blackberry curd, Cornish cream, fig & toasted hazelnuts			

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HARBOURTOWN
HOSPITALITY



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

Espresso 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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THE LONGSTORE

LEMON  STREET

DESSERTS

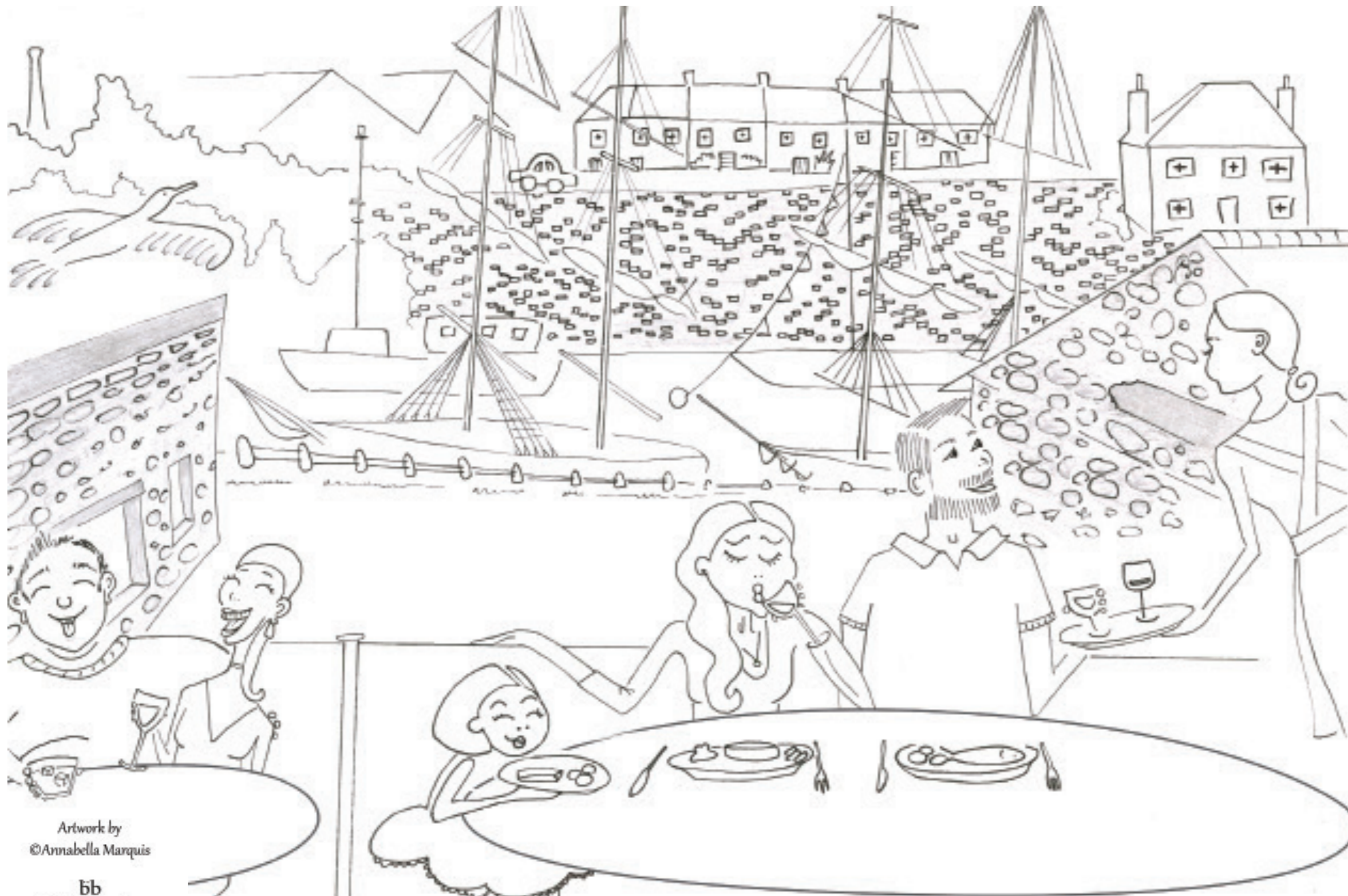
Dark & Stormy Sticky Toffee Pudding	8
Toffee sauce, rum raisins, soaked dates, Cornish vanilla ice cream	
Apple & Plum Crumble Cake (vg)	8.5
Salt caramel sauce, caramel ice cream	
Blackberry Pavlova	10
Blackberry curd, Cornish cream, fig & toasted hazelnuts	
Ricotta Doughnuts	9
Chocolate orange sauce,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

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**HARBOURTOWN
HOSPITALITY**

THE
LONGSTORE
 LEMON & STREET



Artwork by
 ©Annabella Marquis

bb
 Bellaboo Creations
 www.bellaboo creations.com

KIDS MENU

MAINS 8.5

Beef burger, skinny fries & peas

Fish strips, skinny fries & peas

Mac 'n' cheese with peas (v)

Grilled sausages, skinny fries & peas

ICE CREAM SUNDAE 5.5

Duo of vanilla ice cream with choice of toffee, chocolate or strawberry sauce, whipped cream, fudge bits & sprinkles

DRINKS

Appletiser or Fanta	3
Frobishers Fusions	3.5
Apple & Raspberry	
Coke	2.6
Diet Coke	2.2
Lemonade	2.2
Squash	1