

Daily Specials & Dining Menu

Daily specials are shown on the Blackboard at the entrance to the Bar. Our separate 2 AA Rosette Dining Menu is available in the evenings.

Starters & Sharing Plates

Starter for one person or Tapas style sharing plates

Olives , our House Marinated Kalamata Olives	£4.00
Artisan Breads , Hummus & Olives	£6.75
Confit Lamb Croquettes , Mint, Crème Fraiche	£7.20
Goats Cheese and Curry Arancini , Chives	£7.25
Blue Cheese Salad , Raddichio, Walnut Dressing	£6.95
Crispy Squid with Saffron Mayonnaise and Rocket	£7.85
Mussels with White Wine, Garlic and Parsley	£8.50
“Saganaki” , Pan Fried Greek Cheese, Rocket, Olive Oil and Lemon	£7.25
Sesame Pork Belly with Soy, Chilli and Ginger	£7.85
Starter Sharing Platter , a selection of starters to share	£13.50
Mezze for Two , Hummus, Aioli, Charred Red Pepper Dip, Olives, Dipping Oils and Flatbread	£12.00

Soups

Soup of the Day served with Crusty House Bread	£6.00
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Salads & Ploughman’s

Wellington Caesar Salad , Pan Fried Chicken and Bacon, Gem Lettuce, Focaccia Crisps, Anchovies	£13.75
Grilled Halloumi Salad , with a Red Pepper Dressing and served with Flatbread	£12.95
Our Ploughman’s , Cornish Cured Ham or Cornish Blue, Cheddar or Brie with Chutney, Pickles and House Bread	£12.75

Our food is freshly prepared and cooked to order in our kitchen.

We will always aim to serve your food as promptly as possible.

However, at busy times, there may be a delay.

If you require any information on allergens, please ask a member of staff.

Service is not included. Our staff will receive 100% of all tips.



Welcome to The Long Bar and Restaurant

Our Food and Service

We believe eating out should be fun, enjoyable and relaxing, whether you prefer nibbles and a sharing plate with your friends, a wholesome pub meal with your family or the full AA 2 Rosette dinner. Please therefore choose any dish from across any of our menus whether you are in the bar or the dining area.

If you are eating upstairs in the dining area, we will take your food order at your table. Otherwise, please order at the bar. As our food is freshly prepared in our kitchen, we can usually accommodate special dietary requirements and specific Gluten Free and Vegan menus are available at the bar.

Food is served: Mon to Fri -Noon to 3pm and 5.30 to 9pm. Sat/Sun – Noon to 9pm

Mains

Salmon, Cumin and Parsnip Fishcakes , served with Vegetable Salad and a Sweet Chilli Dip	£14.25
Chicken and Chorizo , Wok fried with Bok Choy, Red Onion, Potatoes, Sesame, Chilli, Coriander	£15.50
Fish and Chips , Beer Battered Haddock, Lemon, Tartare Sauce, Chips and Peas	£13.75
Vegetable Stir Fry with Turmeric, Cashew and Kale Pesto	£12.50
Grilled Pork Chop , with Mustard, Celeriac and Parmesan	£14.25
Seafood Linguini , Chili, Tomato, Garlic and Chervil	£17.85
Fowey Mussels , Steamed with White Wine, Shallots, Garlic, Parsley, House Bread and Chips	£16.25
Winter Vegetable Risotto , winter Vegetables and Parmesan	£13.75
Sausages and Mash , Seasonal Vegetables, Onion Gravy	£13.50
Cornish Sirloin Steak , Baked Field Mushroom, Rocket, Chili Butter and Chips	£22.50

Sunday Roast - Sunday Lunchtimes Only

Price includes complimentary Dessert of the Day

A choice of Roast Beef and one other Roast of the Day, served with Roast Potatoes, Yorkshire Pud, Seasonal Vegetables and Gravy. Vegetarian options available. £12.50

Sandwiches – available lunchtimes only

A selection of sandwiches including our Walkers' Special of a sandwich and a mug of soup is shown on the blackboard in the Bar.

Our Produce - our main suppliers are all based in Cornwall, many close to Boscastle. All well as cooking our food to order, we make many items such as bread, ice cream, jams, pickles and chutneys.

Our Chefs - Head Chef Kit Davis has worked in great restaurants in London, Australia and Cornwall. Since joining us, Kit has gone on to gain a 2nd AA Rosette as well as appearing on Masterchef. Kit is supported by a great team of chefs.

Our Approach- we adopt a sustainable approach to food and aim to use ethically produced ingredients. We also aim to minimise food waste and recycle wherever possible.

Wellington Gourmet Burgers

Served in a Brioche Roll with Beef Tomato, Garlic Mayo and Chips

The Wellington , Cornish Minced Beef, Gem Lettuce, Cornish Smoked Cheddar	£13.50
The Napoleon , Prosciutto Wrapped Chicken Breast, Rocket and Truffle	£13.50
The Waterloo , Oven Roasted Field Mushroom, Onion Jam, Goats Cheese and Rocket	£13.25

Sides

Chips	£3.95
Sweet Potato Fries	£4.25
Side Salad	£3.85
Seasonal Vegetables	£4.15

Kids' Menu – For under 12's

A separate kids' menu is available. Many of our dishes can also be served in half size portions for children.

Desserts & Cheese

Please see our separate dessert menu

Cornish Cream Tea - Available All Day

1 Plain & 1 Fruit Scone, Strawberry Jam and Clotted Cream with Tea or Coffee	£9.25
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Teas, Coffees & Cake

A full range of freshly made tea, coffee and hot chocolate

Wine List

Our wines are chosen by us and supplied by local wine merchants. If you would like more details on the wines or to see our Bin Ends, please ask for our Wine Menu.

Sparkling Wines

1	Italy	Prosecco, Tenuta Ca' Bolani	75cl 20cl	£25 £8
2	Cornwall	Camel Valley Brut		£46
3	France	Champagne, Fluteau Blanc De Noir		£47
4	France	Champagne, Gosset Brut Excellence NV		£65

White Wines

5	Chile	Sauvignon Blanc-Semillon, San Elian*		£18
6	Italy	Pinot Grigio Garganega, Sn Alessandro*		£19
7	Australia	Chardonnay, Hesketh, Lost Weekend*		£22
8	France	Viognier, Croix Salans		£24
9	N. Z.	Sauvignon Blanc, The Shy Albatross		£25
10	France	Picpoul de Pinet, Ornezon		£26
11	Italy	Vermentino, Rocca di Montemassi		£27
12	Spain	Albarino, Laureatus		£30
13	NZ	Riesling, Devils Corner, Tamar Ridge		£31
14	France	Sancerre, Domaine de la Perriere		£35
15	France	Chablis 1er Cru, Les Vaudevay		£45

Rosé Wines

16	Portugal	Rosado, Coreto *		£18
17	USA	White Zinfandel, Burlesque*		£22
18	France	Sables D'Azur, Provence		£24

Red Wines

19	Chile	Merlot-Cabernet Sauvignon, San Elian*		£18
20	France	Grenache-Pinot Noir, Les Vignerons*		£20
21	Australia	Shiraz, Midday Somewhere, Hesketh*		£22
22	S. Africa	Pinotage, Roos Estate		£23
23	Italy	Negroamara-Primitivo, Gran Rosso		£24
24	Argentina	Malbec, Inacayal		£26
25	France	Bordeaux, Chateau Civrac Indigo		£27
26	Chile	Carmenère, Secret, Viu Manent		£28
27	Spain	Rioja, Muriel Crianza		£29
28	France	Fleurie, Château de L'Abbaye		£32
29	Australia	Shiraz, Nugan Estate Single Vineyard		£40
30	France	Margaux, BriO de Cantenac Brown		£55

Dessert Wine & Port

31	France	Muscat De St Jean de Minervois*		£20
32	Portugal	Taylor's Late Bottled Vintage Reserve*		£40

* Wines available by the glass.