

Donna's

Bar

**SALAD | PASTA | STEAK | BURGERS | RIBS | CHICKEN
VEGAN | VEGETARIAN | COCKTAIL BAR | MUSIC**

STARTERS

CHEF'S SOUP **GFA** **VO** 4.75

Chef's soup using seasonal ingredients accompanied with crusty bread on the side.

LOADED NACHOS **VO** for one 5.95 for two 8.95

Tortilla chips stacked up with steak chilli, topped with cheese, jalapenos, sour cream, guacamole and salsa. *Veggies - ditch the chilli*

SWEET CHILLI CHICKEN KEBABS (2) **VO** **GF** 6.75

Breast of succulent chicken chargrilled with pepper and onion served with shredded salad. *Veggies - swap the chicken for vegetables*

LOADED WEDGES **GF** **VO** 6.50

Crispy potato wedges loaded with melted cheese and topped with either - *Sour cream & spring onion or chilli*

CRISPY MUSHROOM DIPPERS **V** 5.75

Mushrooms breadcrumbed and deep fried with a garlic mayo or blue cheese dip.

FILLO CRISPY SHRIMP 6.75

Shrimp wrapped in fillo pastry deep fried and finished with a wedge of lemon, served with a sweet chilli dip.

SMOKED HADDOCK FISHCAKES 6.75

Flaky smoked haddock with cheddar & leek in a crispy breadcrumb, served with a lemon mayonnaise.

BUFFALO STYLE HOTWINGS **GFA** 6.50

Eight crispy style hotwings tossed in a choice of:
Buffalo sauce / house JD & bbq sauce / blue cheese dip

MOZZARELLA DIPPERS **V** 5.75

Breaded and seasoned sticks of mozzarella cheese, breadcrumbed & deep fried with a choice of:

Homemade tomato chutney / blue cheese dip / sweet chilli dip

Long Island BUFFALO STYLE HOT WINGS



FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order.

V Vegetarian **VO** Veg option **VG** Vegan **GF** Gluten Free **GFA** GF Alternative



Long Island MAC & CHEESE

MAINS

TRADITIONAL SPAGHETTI BOLOGNESE **GFA** 9.95

Homemade classic Italian dish made from 100% lean steak mince in a rich ragu served on a bed of spaghetti with parmesan shavings.

LONG ISLAND MAC 'N' CHEESE **GFA** **V** 9.25

Three cheese macaroni, cheddar, brie and mozzarella topped with shredded spring onion and finished under the grill, served with a house salad.

CRISPY DUCK SALAD **GF** 12.95

Shredded duck leg tossed in hoisin sauce, fresh chillies, bean sprouts, our house salad blend and toasted sesame seeds.

CHICKEN CAESAR SALAD **GF** **VO** 11.95

Romaine lettuce tossed in a caesar dressing, grilled supreme of chicken, parmesan and garlic croutons.
Veggies add buffalo mozzarella instead of chicken

THE ITALIAN JOB SALAD **GF** **V** 8.50

Buffalo mozzarella, beef tomato, basil, romaine lettuce, house salad blend with a basil dressing.

VEGETABLE JAMBALAYA **GF** **VG** 8.95

Roasted vegetables in a rich tomato stock with Southern American spices & piri piri rice.

SUPER VEGGIE STIR FRY **GF** **VG** 8.95

Crunchy stir fried vegetables in a hoisin and sesame sauce, served with sweet chilli noodles.

VEGETABLE TAGINE **GF** **VG** 8.95

Classic Moroccan tagine, using mixed vegetables stewed in a harissa spiced sauce & crusty bread.

SIZZLERS

Sizzler of your choice accompanied with wraps, salad and sauces to finish off.
Served to your table sizzling hot!

CLASSIC SEASONED CHICKEN FAJITAS 12.50

NEW YORK SEASONED STEAK FAJITAS 15.00

FIRE ROASTED VEGETABLE FAJITAS **V** 10.50

All above served with sour cream, guacamole, salsa and grated cheese.

SIDES

Stealth fries 2.50

Dirty fries 4.50

Baked potato 2.50

Piri piri rice 3.00

Onion rings 2.50

Homemade slaw 2.00

Garlic bread 2.75

w/cheese 3.50

House salad 3.00

Corn on the cob 2.50

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Long Island **SLOW COOKED RIBS**

GRILL

All dishes listed below are served with stealth fries & homemade slaw. *Fancy an extra side? See page 3*

STEAK OF THE DAY **GFA**

Ask your server or take a look at our steak board to see which steaks we have available, changes daily!

Sauces: *pepper - blue cheese 2.50 / JD bbq - garlic butter 1.50*

HOUSE BURGER 9.00

Homemade 100% steak mince 6oz burger in a toasted bun with Monterey Jack cheese, crunchy lettuce, tomato, pickles and our special burger sauce.

Streaky bacon / jalapenos / onion rings 1.00

Beef chilli / extra pattie 2.50

SOUTHERN FRIED CHICKEN BURGER 9.50

Whole breast of chicken covered in a Southern American style seasoned breadcrumb mix served in a toasted bun, with lettuce and cool mayo.

Prefer it plain? Then opt for a chargrilled seasoned chicken breast.

VEGETARIAN BURGER **V** 8.00

Roasted vegetable and quinoa burger served in a toasted bun, lettuce, beef tomato, pickles and tomato relish. *Add buffalo mozzarella 1.00*

THE LONG ISLAND BRAT! 9.00

Traditional German bratwurst (hot dog) dressed with ketchup and American mustard and served with fried onions. The best! *Top with chilli 2.50*

SLOW COOKED RIBS **GF** 1/2 RACK 11.50 FULL RACK 15.00

Baby back ribs cooked slow and low, covered in a secret recipe sticky bbq and JD sauce.

CHICKEN & RIB COMBO **GF** 15.95

Grilled butterfly chicken supreme, half rack of ribs cooked slow and low, covered in a secret recipe sticky bbq and JD sauce.



Long Island **HOUSE BURGER & SOUTHERN FRIED CHICKEN BURGER**

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Long Island **CHEESECAKE OF THE DAY**

DESSERTS

THICK SHAKES 4.00

Strawberry, chocolate, banana, vanilla, coffee or Oreo shake. Dairy ice-cream, milk, fresh fruit.

ULTIMATE BANANA SPLIT **GF** 6.25

Caramelised banana, vanilla, chocolate, strawberry ice-cream, whipped cream, marshmallows, nuts and sauces.

WAFFLE STACK 5.25

Two waffles, chocolate and vanilla ice-cream, crushed Kinder Bueno and chocolate sauce.

COOKIE & CREAM SUNDAE **GFA** 5.95

Crushed Oreos, cookie and cream ice-cream, whipped cream, toasted walnuts, glazed cherry and chocolate sauce.

SALTED CARAMEL BROWNIE 5.25

Served with vanilla ice-cream, toffee and chocolate sauce.

AMERICAN PIE TRIO 6.50

Key lime pie, Pecan pie and Mississippi mud pie garnished with fresh fruit and ice-cream.

CHEESECAKE OF THE DAY 5.25

Ask your server, served with vanilla bean ice-cream.

LONG ISLAND FROZEN MOUNTAIN **GFA** 12.00

Scoops of ice-cream, crushed Oreos, waffles, caramelised banana, toasted nuts, marshmallows, glazed cherries, whipped cream, and sauces, for *two or more to share*.



Long Island **SHAKES**
TRY ONE OF OUR SHAKES
FOR DESSERT

6 *Long Island*
COCKTAILS



BACARDI MOJITO 6.00

White rum, dash of soda, crushed ice fresh limes and mint to finish.

ESPRESSO MARTINI 7.00

Vodka, Tia Maria, Vanilla and coffee.

PINA COLADA 6.00

Malibu, coconut syrup, pineapple juice, garnished with a pineapple wedge.

LONG ISLAND ICED TEA 8.00

Vodka, light rum, gin, tequila, lemon juice, triple sec, cola. Garnished with lime juice.

BLUE LAGOON 6.00

Vodka, blue curacao, triple sec, lemonade. Ice and lemon to garnish.

STRAWBERRY DAIQUIRI 6.00

White rum, strawberry liqueur, lime juice, garnished with strawberry and lime.

COSMOPOLITAN 6.00

Vodka, cranberry juice, lime juice, triple sec.

TEQUILA SUNRISE 6.00

White Tequila, pineapple juice, grenadine and orange juice.

SOFT SUNRISE 4.00 (Mocktail)

Orange juice, lemonade, grenadine and lime juice served over ice.

VIRGIN MOJITO 4.00 (Mocktail)

Fresh mint, sugar, lemonade, lime juice with lime wedge to garnish.

SPIRITS

ALL MIXERS £1.50

Spirits

25ml £2.95 50ml £4.95

Smirnoff Vodka
Gordons Gin
Raspberry Gin
White/Dark Rum
Amaretto
Malibu
Archers
Morgan Spice
Martini (Extra Dry)

Whisky

25ml £3.95 50ml £5.95

Jameson
Jack Daniels
Glenfiddich
Southern Comfort

Brandy

25ml £3.95 50ml £5.95

Courvoisier v.s

Liquers

25ml £3.50 50ml £5.50

Tia Maria
Sambuca
Baileys (50ml)
Cointreau
Tequila
Limoncello
Jagermeister

SOFT BEVERAGES

All our soft drinks are served WITH ice and a straw

COCA-COLA 330ml bottle 2.95

DIET COKE 330ml bottle 2.95

SPRITE 330ml bottle 2.95

FANTA 330ml bottle 2.95

JUICES 2.25

Orange, apple, cranberry
pineapple, tomato

ORANGE JUICE & LEMONADE £3.50

BELU Ethically sourced 2.25

Sparkling water 330ml
Still water 330ml
(All profits go to Water Aid)

TEA 1.25

COFFEE 2.00 Miletti
Americano, latte, cappuccino

7 **WINES & BEERS**

White Wines

HOUSE WINE

PINOT GRIGIO - ITALY

125ML 3.50 - 175ML 4.50

250ML 5.50 - BOTTLE 15.00

SAUVIGNON BLANC

New Zealand

BOTTLE 25.00

Red Wines

HOUSE WINE

MERLOT - CHILE

125ML 3.50 - 175ML 4.50

250ML 5.50 - BOTTLE 15.00

RIOJA CRIANZA

Spain

BOTTLE 22.00

ROSÉ WINE

PINO GRIGIO BLUSH - ITALY 15.00

125ML 3.50 - 175ML 4.50 - 250ML 5.50

SPARKLING WINE

PROSECCO 20.00

Glass - 5.50

HOUSE CHAMPAGNE - 45.00



Bottled Beers

330ml

PERONI 5.1% 3.50

CORONA 4.5% 3.50

BUDWEISER 4.5% 3.50

HEINEKEN 0.0 0.0% 3.00

GUEST ALE (500ml) 3.75

MAGNERS CIDER 500ml

ORIGINAL 4.5% 4.00

PEAR 4.5% 4.00

Draught

ESTRELLA 4.6%

1/2pt 2.00 - 1 Pint 4.00

4 Pint Pitcher 15.00

WILD BERRY CIDER 4.0%

1/2pt 2.00 - 1 Pint 4.00



Happy Hour



Pop in
after work

A bottle of Prosecco 15.00
or any beer 2.75
*6.00 cocktails for 5.00

WEDNESDAY, THURSDAY
& FRIDAY 5-6PM

*Happy Hour is restricted to lower bar area only.

**SINGLE MINI-PLATES 4.00 OR
3 MINI PLATES 10.00 OR 6 FOR 19.00**

Ask your server for specials of the day

MOZZARELLA DIPPERS **V**

CRISPY FILO SHRIMP

CHICKEN SKEWERS **VO GF**

Sweet chilli

LOADED WEDGES **V GF**

SPICY CHICKEN STRIPS

MUSHROOM DIPPERS **V**

Garlic mayo /Blue cheese

Wednesday to Friday 5 - 7pm | Saturday Midday - 7pm

Party Hire

Hire out our restaurant for special occasions, birthdays, weddings, and office Christmas parties. Speak with our manager to discuss your requirements, select times only, no hire charge for 50 or more guests.

Long Island

24 Holyrood Street, Newport, Isle of Wight. PO30 5AZ
Reservations: 01983 716281

longislanddining.co.uk

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Open: Wednesday, Thursday, Friday 5pm - 11pm
Saturday Midday - 11pm Sunday Midday - 3:30pm

A 10% service charge is automatically applied for parties of 10 people or more