

Long Island

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

longislanddining.co.uk  [longislandiow](https://www.facebook.com/longislandiow)

STARTERS

PATÉ OF THE DAY **GFA** 6.50

Homemade paté served with an onion chutney and lightly toasted wedges of bread.

GARLIC STILTON MUSHROOMS **GFA** **V** 6.95

Wild mushrooms tossed in garlic butter then topped with melted stilton, served with a garlic crostini.

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

Tortilla chips topped with chilli, cheese, jalapenos, spring onion, sour cream, guacamole and salsa. (Option: add butternut chilli)

BUFFALO STYLE HOTWINGS **GF** 6.50

Eight crispy style hotwings tossed in a choice of:
Hot & spicy Buffalo sauce / house JD & BBQ sauce

SWEET CHILLI CHICKEN KEBABS (3) **GF** **VO** 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*

HOMEMADE MOZZARELLA DIPPERS **V** 5.95

Made fresh, sticks of mozzarella covered in our blend of breadcrumbs, served with either - *Blue cheese or sweet chilli dip*

MAINS

LONG ISLAND MAC 'N' CHEESE **GFA** **V** 9.50

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

PORK BELLY **GF** 13.50

A tender piece of pork, served with mustard mash, red cabbage with a pork jus and crispy crackling on the side.

CAJUN GRILLED SALMON **GF** 15.95

A Cajun marinated fillet of salmon seasoned and grilled, served with sauté potatoes and tender stem broccoli drizzled with a citrus sauce.

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.

BUTTERNUT CHILLI **GF** **VG** 9.50

Slow cooked Mexican stew with butternut squash, olives, red wine, piquillo pimiento peppers, Romano peppers served with sour cream and basmati rice.

SUPER VEGGIE STIR FRY **GF** **VG** 9.50

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

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** 11.00

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

SIDES

Skinny fries 2.50

Dirty fries 4.50

Onion rings 2.50

H'made slaw 2.00

Garlic bread 2.75

House Salad 3.00

GRILL

Grill section served with skinny fries, homemade slaw or salad bowl

(Upgrade to dirty fries 2.00)

Isle of Wight Steak

See specials board for our choice cut of 'steak of the day'.

Ribeye 10oz **GF** 22.00

Served with mushrooms and tomato.

Sauces: pepper - blue cheese 2.50

JD bbq - garlic butter 1.50

House Burger 10.50

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

S-bacon / jalapenos / onion rings 1.00

Blue Cheese & Bacon 12.50

Our house burger topped with blue cheese and streaky bacon.

Brazil Grill Burger 12.95

Our house burger seasoned with peri peri and topped with streaky bacon, chimi churri, creamy lime and avacado mayo, sweet & sour pickles.

Mexican Burger 12.95

Our house burger topped with chilli, jalapenos, Mexican cheese and sour cream.

Southern Fried

Chicken Burger 10.25

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

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

Vegetarian Burger **V** 9.00

Roasted vegetable and quinoa burger served in a toasted bun, lettuce, beef tomato, pickles and tomato relish.

Add buffalo mozzarella 1.00

Slow Cooked Ribs **GF**

1/2 rack 11.50

Full rack 15.00

1 1/2 racks 18.50

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.

DESSERTS

WAFFLE STACK 6.25 / Deli - 3.25

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

CRUMBLE OF THE DAY 5.95 / Deli - 3.00

Homemade crumble using seasonal ingredients served with custard or Briddlesford Farm double cream.

SALTED CARAMEL BROWNIE 6.25

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

LEMON & ORANGE POSSET 5.25

A refreshing after dinner palate cleanser served with fresh fruit and homemade shortbread.

CHEESECAKE OF THE DAY 6.25 / Deli - 3.00

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

Our food is cooked to order and if we are busy *main dishes may take up to 45 minutes to arrive* at your table.

We have further dishes listed on our Specials board, please ask your server.

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 COCKTAILS

Blue Lagoon 6.00

Vodka, blue curacao, triple sec, lemonade.

Woo Woo 6.00

Archers, vodka, cranberry juice and lime.

Tequila Sunrise 6.00

White tequila, pineapple juice and grenadine.

Mojito 6.00

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

Cosmopolitan 6.00

Vodka, cranberry juice, lime juice, triple sec.

Espresso Martini 7.00

Vodka, kahlua, vanilla and coffee.

Pornstar Martini 7.00

Vanilla vodka, passion fruit liqueur, caramel syrup and pineapple juice.

French Martini 7.00

Chambord, vodka and pineapple juice.

Pina Coloda 7.00

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

Strawberry Daiquiri 7.00

White rum, strawberry liqueur, lime juice.

Apple Pie 7.00

Fireball, white chocolate liqueur, vanilla and apple juice.

Lynchburg Lemonade 7.00

Jack Daniels, triple sec, lemon juice and lemonade.

Berry Collins 7.00

Gin, berry liqueur, lemon juice and soda.

Grasshopper 7.00

Cremé de menthe, white chocolate liqueur and cream.

Dark and Stormy 7.00

Dark rum, ginger beer and lime juice.

Long Island Iced Tea 8.00

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

Aperol Spritz 8.00

Aperol, prosecco, topped with soda.

Lady of Leisure 8.00

Gin, chambord, triple sec, lemon juice, pineapple juice

Ritz Fizz! 8.00

Disaronno, prosecco, lemon juice, blue curacao.

WINE

RED

Merlot

125ML 3.50 - 175ML 4.50 - 250ML 5.50
Bottle 17.00

Malbec

Bottle 20.00

WHITE

Pinot Grigio

125ML 3.50 - 175ML 4.50 - 250ML 5.50
Bottle 17.00

Chardonnay

Bottle 20.00

Sauvignon Blanc

Bottle 25.00

ROSÉ

Pinot Blush

125ML 3.50 - 175ML 4.50 - 250ML 5.50
Bottle 17.00

SPARKLING

Prosecco

By the glass 5.00
Bottle 20.00

Large selection of spirits available. Please ask your server. Thank you.

BEERS

DRAUGHT

Estrella (Pint) 4.50 (Half) 2.25

Kingston Press Cider 4.45

BOTTLED BEERS

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) 4.25

Magners Cider

Original 4.5% 4.25

Pear 4.5% 4.25

SOFT BEVERAGES

Coca-Cola 2.95

Diet Coke 2.95

Sprite 2.95

Fanta 2.95

Fresh juices 2.25

Belu Water (Still/Sparkling) 2.25

Mocktails 4.25
(Please ask at bar)

Appletiser 2.95

Mixers 2.00