



**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.

Long Island

**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%	3.75
Corona 4.5%	3.75
Budweiser 4.5%	3.75
Heineken 0.0 0.0%	3.00
Guest Ale (500ml)	5.25

**Magners Cider**

Original 4.5%	4.25
Pear 4.5%	4.25

**SOFT BEVERAGES**

<b>Coca-Cola</b>	2.95
<b>Diet Coke</b>	2.95
<b>Sprite</b>	2.95
<b>Fanta</b>	2.95
<b>Fresh juices</b>	2.25
<b>Belu Water</b> (Still/Sparkling)	2.25
<b>Mocktails</b> (Please ask at bar)	4.25
<b>Appletiser</b>	2.95
<b>Mixers</b>	2.00

Long Island

# STARTERS

## PATÉ OF THE DAY **GFA** **VO** 5.95

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

## GARLIC STILTON MUSHROOMS **GFA** **VO** 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 6.50

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

## SWEET CHILLI CHICKEN KEBABS (3) **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*

## HOMEMADE MOZZARELLA DIPPERS **V** 6.50

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** 10.50

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 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 5.75 / 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 5.95 / 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

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