The Long Lane

House Cocktails

GARIBALDI 8.5

Campari | Chinotto | Orange Juice

ADONIS 8.5

Manzanilla Sherry | Antica Formula Vermouth | Orange Bitters

ARMY & NAVY 9.5

Beefeater Gin | Lemon | Almond Syrup

JAFFA COLLINS 10

Beefeater Gin | Lemon | Orange Bitters | Grapefruit Soda

RUSSIAN SPRING PUNCH 12

Absolut Vodka | Cassis | Lemon | Crémant de Limoux

Beer on draft

Purity - Lawless Lager 5.5
Purity - Helles Lager 6
Purity - Session IPA 6.3
Verdant - Lightbulb Extra Pale Ale 6
Neckstamper - Mizzle NEIPA 6.50
Anspach & Hobday - London Black Porter 6

White Wine

Ca' Di Ponti, IGT - Catarratto - Italy '18 5.9 | 23
Vila Nova - Vinho Verde - Portugal '18 6.2 | 26
Abadía De San Campio - Alabriño - Spain '18 7.7 | 36

Red Wine

Borsao - Granacha - Spain '19 5.9 | 23
Prisma Organic - Monastrell - Spain '20 6.5 | 27
Naciente Fray Leon - Pinot Noir - Chile '17 6.9 | 29

Sparkling Wine

Palladiano Spumante Brut - Durello - Italy 6.7 | 32.5
Domaine J. Laurens - Crémant De Limoux - France 8.2 | 39

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LUNCH MENU

Aged Hereford beef burger, emmental, gherkins, house mayo, beef tomato, red onion, iceberg, brioche
11.50

Coffee-crusted barbecued beef short rib, gouda, chimichurri, lime crema, beef tomato, lettuce, ciabatta
10.25

Hand-picked Kerala spiced crab, fresh coconut, yogurt, chives, paratha
10

Slow roast crispy pork belly, chicken liver pate, house pickles, master sauce mayo, chili sauce, toasted peanuts, coriander, ciabatta
10

Toor tarka dal, extra mature cheddar, spinach, mango chutney, pickled red onion, mint raita, chopped salsa, toasted naan (v)
9

All served with skin on hand cut crisps or grilled baby gem salad

SIDES

French Fries 4

House pickles 4

Wild grain sourdough w/ whipped miso butter 4

French fries with truffle oil and parmesan 5.5

DESSERTS

Burnt bourbon cheesecake 6.5

Chocolate sorbetto 4