

Daily Specials & Dining Menu

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

Sandwiches – available lunchtimes only

Sandwiches including our Walkers' Special, a sandwich and a mug of soup, are shown on the board in the Bar.

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 option available. £12.95

Cornish Cream Tea - Available All Day

1 Plain & 1 Fruit Scone, Strawberry Jam and Clotted Cream with Tea or Coffee £9.50

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.

Teas & Coffees

A full range of freshly made tea, coffee and hot chocolate is available, including decaffeinated and specialty teas.

About Us

- Our food is freshly prepared and cooked to order. We will always aim to serve your food as promptly as possible. However, at busy times, there may be a delay.
- Our main suppliers are 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.
- Head Chef Kit Davis has worked in great restaurants in London, Australia and Cornwall. Since joining us, Kit has gained a 2nd AA Rosette as well as appearing on Masterchef. Kit is supported by a great team of chefs.
- 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.

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

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



Welcome to The Long Bar and Restaurant

Our Food and Service

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, feel free to choose any dish from across our menus. If you are eating upstairs in the dining area, we will take your 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 Sun -Noon to 3 pm and 6 pm to 9 pm.

Nibbles

Olives, our House Marinated Kalamata Olives £4.00

Artisan Breads, Hummus & Olives £6.85

Starters & Sharing Plates

Cornish Asparagus, Chilli Poached Egg, Sourdough £7.50

Smoked Mackerel Paté, Beetroot, Balsamic, Toast £7.25

Crispy Squid with Saffron Mayonnaise and Rocket £8.00

Parma Ham & Rocket Salad, Figs, Port, Almonds £7.50

Mussels with White Wine, Garlic and Parsley £8.50

Sesame Pork Belly with Soy, Chilli and Ginger £8.00

Mezze for Two, Hummus, Aioli, Charred Red Pepper Dip, Olives, Dipping Oils and Flatbread £12.50

Starter Sharing Platter, a selection of starters to share £14.00

Soups

Soup of the Day served with House Bread £6.25

Salads & Ploughman's

Wellington Caesar Salad, Pan Fried Chicken and Bacon, Gem Lettuce, Focaccia Crisps, Anchovies £13.95

Grilled Halloumi Salad, with a Red Pepper Dressing and served with Flatbread £13.25

Ploughman's, Cornish Cured Ham or Cornish Blue, Cheddar or Brie, Chutney, Pickles and Bread £13.00

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream £6.75

Crème Brulée with Biscuit of the day £7.00

Dessert Sharing Plate for two to share £12.50

Mains

Smoked Salmon, Pea and Mint Fishcakes, Vegetable Salad and a Sweet Chilli Dip £14.50

Chicken and Chorizo, Wok fried with Bok Choy, Red Onion, Potatoes, Sesame, Chilli, Coriander £15.50

Fish and Chips, Beer Battered Cod, Lemon, Chips, Peas and Tartare Sauce £13.75

Five Bean Chilli served with Side Salad and Flatbread £13.00

Fowey Mussels, Steamed with White Wine, Shallots, Garlic, Parsley, House Bread and Chips £16.75

Summer Vegetable Risotto, Summer Vegetables and Parmesan £14.00

Sausages and Mash, Seasonal Vegetables, Onion Gravy £13.75

Cornish Sirloin Steak, Baked Field Mushroom, Rocket, Chilli Butter and Chips £23.00

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 £13.75

The Napoleon, Prosciutto Wrapped Chicken Breast, Rocket and Truffle £13.75

The Waterloo, Oven Roasted Field Mushroom, Onion Jam, Goats Cheese and Rocket £13.50

Sides

Chips £4.00

Sweet Potato Fries £4.25

Side Salad £4.00

Seasonal Vegetables £4.25

Desserts & Cheese

White Chocolate Blondie, Honeycomb, Raspberries £6.75

Bakewell Tart with Strawberry Sorbet £6.75

Cheese Board with House Biscuits & Chutney £9.00

Wine List

Our wines are chosen by us and supplied by local wine merchants.

Sparkling Wines

1	Italy	Prosecco, Tenuta Ca' Bolani	75cl	£26
			20cl	£8.50
2	Cornwall	Camel Valley Brut		£48
3	France	Champagne, Fluteau Blanc De Noir		£48
4	France	Champagne, Gosset Brut Excellence NV		£65

White Wines

5	Chile	Sauvignon Blanc-Semillon, San Elian*		£18.75
6	Italy	Pinot Grigio Garganega, Sn Alessandro*		£19
7	Australia	Chardonnay, Hesketh, Lost Weekend*		£23
8	France	Viognier, Mont Rocher Vieilles Vignes		£25
9	Spain	Tempranillo Blanco, Fincas de Azabache		£26
10	N. Z.	Sauvignon Blanc, The Shy Albatross		£26
11	France	Picpoul de Pinet, Ornezon		£27
12	N.Z.	Riesling, Devils Corner, Tamar Ridge		£32
13	France	Sancerre, Domaine de la Perriere		£36
14	France	Chablis 1er Cru, Les Vaudevay		£45

Rosé Wines

15	Portugal	Rosado, Coreto *		£19
16	USA	Hilmar Springs White Zinfandel *		£22
17	France	Sables D'Azur, Provence		£28

Red Wines

18	Chile	Merlot, San Elian*		£18.75
19	France	Grenache-Pinot Noir, Les Vignerons*		£20
20	Australia	Shiraz, Midday Somewhere, Hesketh*		£23
21	S. Africa	Pinotage, Roos Estate		£23
22	Italy	Negroamara-Primitivo, Gran Rosso		£24
23	France	Beaujolais, Terra Iconia		£25
24	Argentina	Malbec, Inacayal		£26
25	Spain	Rioja, Muriel Crianza		£29
26	USA	Cabernet Sauvignon, Hahn Winery		£33
27	France	Margaux, BriO de Cantenac Brown		£55

Dessert Wine & Port

28	France	Muscat De St Jean de Minervois*		£21
29	Portugal	Taylor's Late Bottled Vintage Reserve*		£40

* Wines available by the glass.