The Long Bar
at



Lounge Menu

Starters

Olives	6
Soup of the day (v)	9.5
Bread and butter	6
Ham hock terrine Piccalilli and sourdough	11.5
Garlic butter prawns Bread and butter	13.5
Beetroot and whipped feta tart Tarragon and parsley sauce	10.5
Roasted pumpkin, pomegranate, quinoa and minted feta salad (v/ve) Citrus dressing	11

Mains

Gonville burger (ve option) Crispy chicken burger, onion ring, smoked cheese, kewpie and sweet chilli mayonnaise, tomato, gem with fries and coleslaw	18
Wild mushroom risotto (ve option) Parmesan, winter truffle micro greens	18
Spaghetti allo Scoglio Seafood pasta with prawns, squid and mussels in a white wine sauce finished with parsley	22
8oz Hereford beef ribeye Grilled mushroom and tomato, peppercorn sauce and fries	38
Tandoori monkfish Masala sauce, sea vegetable bhaji, roti - Chef's Signature Dish	32
Spiced grilled cauliflower (ve) Ajo blanco, cauliflower and grape salad and cauliflower rice	16.5
Pie of the day (v option) Mash potato, greens and gravy	19.5
Brewbroad battered haddock Chips, pea purée and tartare sauce	18.5

Please advise us of any specific dietary requirements, food intolerances or allergies before placing your order
(v) vegetarian (ve) vegan (gf) gluten free (v/ve) vegan option available.

Sandwiches

All served with fries and coleslaw

Grilled cheese on sourdough (v)		12
Add ham		+2
Porchetta, rocket and gravy on ciabatta		12.5
BLT		11.5
smoked streaky bacon, beef tomato, baby gem and mayonnaise on white bloomer		

Sides

Creamed mash potatoes		5.5
Truffle and parmesan fries		5.5
Chips		5.5
Sauteed seasonal vegetables		5.5
Corn ribs		5.5

Desserts

Passion fruit and coconut panna cotta		9.5
Passion fruit jelly, caramelised white chocolate cookie		
Honey roasted pear tart		10
Almond frangipane, pistachio gelato		
Delice de chocolate cremeaux		10
Tahitian vanilla anglaise		
Cinderella pumpkin and mascarpone baked cheesecake		10
Blackcurrant sorbet		
Cheese board		14
Baronbigod,Barbers cheddar, Driftwood, crackers, quince paste, grapes, apple and celery		
Ice-cream and sorbets (ve option)	per scoop	3.5

A discretionary service charge of 12.5% will be added to your bill.

Signature Cocktails

Frostbite Sour 13
Gin, mango; option to be spicy

Gonville Spritz 11.5
Peach, passionfruit, soda, Prosecco

Nutcracker 13
Vanilla vodka, hazelnut liqueur, chocolate, caramel

Taste of Home 11.5
Sloe gin, orange; served warm

Saturnalia 12.5
Rum, spiced berries, lime

Velvet Vinum 13
Vodka, lychee, cherry, cranberry

Classic Cocktails

Daiquiri
Choose from: strawberry, passion fruit or mango 13

Espresso Martini 13

Classic Martini 12

Negroni 13

Old Fashioned 13

Pornstar Martini 14.5

Non Alcoholic Cocktails

Bramble 11.5

Pop Star Martini 9.5

Strawberry Cooler 7.5

Virgin Mojito 7.5

Vodka

Absolut Vodka Classic	5.5
Absolut Raspberry	5.5
Absolut Vanilla	5.5
Belvedere	7.5
Reyka	6.5

Gin

Bathtub Old Tom	6
Beefeater Dry Gin	5.5
Cambridge Dry Roku	6.5
Japanese Gin	7.5
Chase Pink	6.5
Hayman's Sloe	6.5
Hendrick's	7
Truffle Gin	12
0% Gordons Gin	5
0% Gordons Pink Gin	5

Rum

Havana 3yr	5.5
Bumbu	7
Goslings	8
Havana Spiced	6.5
Cut Overproof	7
Diplomatico Reserva	8

Prices for spirits are based on a 25ml measure,
unless the ABV is below 20%

Scotch Whiskey

HIGHLANDS

Glenmorangie 12yr	7.5
Dalmore 12yr	15

LOWLANDS

Auchentoshan American Oak	7.5

SPEYSIDE

Macallan 12yr	15
Macallan 15yr	20
Glenlivet Founder's Reserve	7

ISLAY

Lagavulin 16yr	14.5
Bunnahabhain 12yr	7.5

CAMPBELTOWN

Glen Scotia	7.5

BLENDED

Johnnie Walker Blue Label	30

American Whiskey

BOURBON

Maker's Mark	7.5
Woodford Reserve	8.5

RYE

Bulleit Rye	8

Irish Whiskey

Jameson	7
Redbreast	9.5

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Japanese Whisky

Hibiki	12.5
Toki	7

Cognac

Martell VS	8
Martell XO	26
Rémy Martin 1738	9
Tesseron Lot N.90 XO	13.5

Tequila & Mezcal

TEQUILA

El Jimador Blanco	6
El Jimador Reposado	6

MEZCAL

Quiquiriqui	7

Draught Beer

Seasonal Local Pint	6.5

Ask our member of staff for the option available

CambStar Pale Ale	6.5
Rex Dry Hopped Lager	6.5
Ripchord IPA	6.5

Bottled Beer & Cider

Asahi	6
Corona	6
Corona 0%	6
Peroni	6
Peroni 0%	6
Peroni Gluten Free	6
Kopparberg Strawberry & Lime	6

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Low to No Alc

	Glass	Btl
Gordons Alcohol Free	5	
Gordons Pink Alcohol Free	5	
Koppaberg Mixed Fruit 0%	6	
Koppaberg S&L 0%	6	
Corona Cero	6	
Bottega Sparkling 0%		25

Soft Drinks

LDN Essence Indian Tonic	3
LDN Essence Ginger Ale	3
LDN Essence Soda	3
LDN Essence Ginger Beer	3
LDN Essence Lemonade	3
Fevertree Light Tonic	3
Coke	4
Diet Coke	4
Coke Zero	4
Frobisher Mango	4
Frobisher Orange	4
Frobisher Apple	4

White Wine

	175ml	Btl
Amodo Pecorino Abruzzo, Italy	9	37
Chapel Down Bacchus Kent, England	9.5	39
Da Luca Pinot Grigio Sicily, Italy	11	46
Petal & Stem Sauvignon Blanc Marlborough, New Zealand	12.5	53
Rioja Blanco Rioja, Spain		45
Cap Cette Picpoul Languedoc, France		45
A20 Albariño Rías Baixas, Spain		53
Gavi di Gavi Toledana Piedmont, Italy		59

Red Wine

Villa Dei Fiori Puglia, Italy	9	37
Alma Mora Malbec San Juan, Argentina	11.5	49
Yealands Pinot Noir Marlborough, New Zealand	14.5	61
Tout Anqui Merlot Bordeaux, France	16	66
Viña Real Rioja Rioja, Spain		49
Ad Le Hoc Shiraz Frankland River, Western Australia		60

Rosé Wine

Chapel Down English Rosé Kent, England	9.5	39
Bottega Pinot Grigio Blush Veneto, Italy	11	46
Rioja Rosado Vivanco Rioja, Spain		40
Côtes de Provence Provence, France		49

Sparkling Wine

	125ml	Btl
Galanti Prosecco Veneto, Italy	11	45
Chapel Down Brut Kent, England	13	49
Chapel Down Rosé Kent, England	14	55

Champagne

	Btl
Bouche Père Brut	59
Pommery Brut Royal	90
Lanson Père et Fils	105
Lanson Brut Rosé	115

Sweet Wine

	125ml	Btl
Grand Tokaj Tokaj, Hungary	8	36

Gonville
Kitchen