

THE  
**Red House**

LONGSTOWE

**PRE-DINNER COCKTAIL**

Aperol Spritz - 9  
Passionfruit Martini - 9.5  
Peach Bellini - 8  
Lime & mint Mojito - 9

**LIGHT BITES**

Sourdough bread  
- with rock salt butter - 4

Marinated olives - 4

Halloumi fries  
With harissa jam - 7.5

Panko breaded calamari  
With garlic Aioli and lime - 8.5

**STARTERS**

Prawn cocktail  
With sourdough bread - 9

Red House classic scotch egg  
Served warm with watercress and  
homemade piccalilli - 9

Goldstein smoked salmon nicoise salad  
With Kalamata olives, Jersey royals, Lilliput  
capers and local free range egg - 10

Goats cheese, beetroot and walnut salad  
With micro herbs and beetroot 3 ways, crisp,  
pureed and roasted - 9

Buffalo chicken wings  
With baby leaf, spring onion, fresh chilli & honey  
mustard dressing - 8

Soup of the day With white bread - 7.5

Chargrilled English asparagus  
With poached duck egg, crispy Parma ham,  
white truffle oil and Parmesan - 10

**TRADITIONAL FAVOURITES**

*- Our traditional favourites or burgers are a good choice  
if you are looking for a quick lunch*

Beer battered haddock fillet  
With triple cooked chips, home made tartare sauce and  
garden peas - 16

Suffolk honey glazed ham & Cambridgeshire free range  
eggs  
With triple cooked chips and dressed leaf salad - 13.75

Red House pie of the day  
*- Cooked to order and takes 25 minutes in the oven*  
With triple cooked chips or creamy Maris piper mash,  
seasonal veg and rich homemade jus - 16.5

Char-grilled Mediterranean vegetable tart  
With pesto, rocket and mozzarella - 16

Thai green curry  
Diced chicken breast marinated in chilli, lemon grass and  
coriander, finished with coconut milk and served with rice  
and prawn cracker - 16

**BURGERS**

*All burgers served in a glazed brioche bun with  
Red House mayo, skinny fries, celeriac rémoulade,  
tomato chutney & dressed leaf salad*

6.5 oz Surrey farm beef patty  
With cheese, crispy bacon, red onion, iceberg lettuce,  
beef tomato and gherkins - 16

Crispy chicken burger  
With Aioli and home made pink slaw - 16

Char-grilled vegetable stack  
Aubergine, courgette, roasted pepper and  
slow roasted tomato. With halloumi, pesto & hummus - 14

**A LA CARTE**

Pan fried Sea bass  
Served with English asparagus, samphire, Jersey Royals,  
cherry tomatoes and a Hollandaise sauce - 22

Corn fed chicken breast  
Sous vide slow cooked chicken breast with sauteed cornish  
potatoes, Tender stem, broad beans, garden peas with a  
pancetta and lemon butter sauce - 21

Butternut squash risotto  
With rocket, Parmesan and crispy kale - 18

Confit Dingley Dell pork belly salad  
With lemon pepper calamari, chorizo jam, apple sauce,  
Jersey royals and fennel - 22

10oz Surrey farm rib eye steak  
With café de Paris butter, triple cooked chips, roast cherry  
tomatoes and a parmesan & onion ring bake - 28

**SIDES**

Dauphinoise potatoes - 4  
Seasoned fries - 4  
Triple cooked chips - 4  
Dressed leaf salad - 4  
Maris piper mash - 4  
Red Cabbage - 4



*Our meat is supplied locally from Bourn*

*If you have any dietary requirements or food allergies, please inform your server before you order. We are able to provide you with allergen information on request. Gluten free options are available on many of our dishes. Some dishes may contain nuts or nut derivatives. Fish dishes may contain small bones.*

134 Old North Road, Longstowe, CB23 2UT  
Tel: 01954 264777

www.the-redhouse.co.uk

## DESSERTS

### Sticky Toffee Pudding

Classic English sponge, finely chopped dates, covered in a rich toffee sauce. Topped with vanilla pod Ice cream, a brandy snap and a jug of Crème Anglaise - 7.5

### Tropical fruit Eton mess

Rum cream and a rum and raisin ice cream - 7.5

### Chocolate brownie

Served in a brandy snap basket with vanilla pod ice cream - 8

### Cheese cake of the day

Ask your server about today's cheese cake - 7

### Lemon Posset

Served with chocolate orange shortbread - 7.5

### Homemade fruit crumble

Classic rhubarb and apple crumble with a toasted oat topping and served with our crème anglaise - 7.5

The Red House is your perfect venue for weddings, christenings, birthdays, wakes and parties. We are also available for corporate events, conferences and meetings

## AFTER DINNER COCKTAILS

### Espresso Martini - 9.50

Double vodka, coffee liqueur, sugar syrup and single shot of Espresso

### Biscoff Espresso martini - 9.50

Double vodka, Coffee liqueur, Biscoff cream and a single shot of Espresso

### After Eight - 8.50

Baileys, vodka and a mint chocolate syrup

## HOT DRINKS

	Reg / Large
Freshly brewed coffee	£2.95/3.45
Caffe Americano	£2.95/£3.45
Flat white coffee	£2.95/£3.45
Single/double Espresso	£2.20/£2.55
Latte	£2.85/£3.75
Cappuccino	£2.95/£3.75
Caffe mocha	£2.95/£3.75

*Why not add a syrup to your coffee  
- choose from Caramel, Toffee nut or  
Madagascan vanilla*

Hot chocolate	£3.95
Biscoff hot chocolate - with whipped cream	£3.95
English breakfast tea	£1.95
Earl grey	£2.65
Peppermint tea	£2.65

## TO FINISH

### Irish coffee - 6.75

Glenfiddich single malt £3.95

Harveys Bristol cream sherry £3.95

Taylors port £3.90

Courvoisier £3.10

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*Gluten free options are available on many of our dishes\**

*\*We are happy to offer gluten free options on many of our menu items. We take every care to reduce the risk of cross contamination in our restaurant. However, as our kitchen is not entirely gluten free there remains a small chance that items may have come into contact with gluten. The information provided here is a best faith effort to provide you with information on our dishes. You should use this information to help you assess your own level of risk based on your personal circumstances.*