

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

STARTERS

Cornish Steamed mussels
In a creamy sauce of shallots, garlic and
parsley & a chunk of soft white bread – 8.5

Red House classic Scotch egg
Served warm with water crest and
homemade piccalilli – 8

Panko breaded calamari
With garlic Aioli and lime - 8.5

Dingley dell pork belly & mozzarella arancin
With watercress and a spicy chilli jam – 9

Garlic & herb baked camembert
With a canberry compote and toasted
bread - 8

Homemade basil Gnocchi
With poached butternut squash,
compressed cucumber, mint Parmesan – 8

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
mushy peas – 15

12oz Surrey farm rib eye steak
With café de Paris butter, triple cooked chips, roast
cherry tomatoes and a parmesan & onion ring bake – 26

Suffolk honey glazed ham & Cambridgeshire free range
eggs With triple cooked chips and dressed leaf salad -12

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 - 15.5

Vegan mixed bean chilli
With guacamole, salsa verde and sticky lime &
lemon grass rice - 14

BURGERS

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

Pulled pork
With a smokey BBQ flavour - 15

6.5 oz Surrey farm beef patty
With cheese, crispy bacon, red onion, iceberg lettuce,
beef tomato and gherkins - 15

Char-grilled vegetable stack
Aubergine, courgette, roasted pepper and
slow roasted tomato. With halloumi, pesto & hummus - 13

A LA CARTE

Pan fried sea bream with a scallop mousse and Dorset clams
Served with new potatoes, baby courgettes, basil crisps and
Piquillo pepper puree – 22

Guinea fowl breast with pan fried scallops and chorizo
With a panko coated confit leg, sautéed sweet potato, kale
and tender stem broccoli – 23

Autumn vegetable wellington
Butternut squash, beetroot and wild mushrooms.
Seved with a puy lentil and chickpea cassoulet – 19

Roast Scottish venison haunch
With smoked bacon, girolle mushrooms, fondant potato,
golden beetroot, spiced red cabbage, black berries and a
game jus – 23

SIDES

Seasoned fries - 4
Triple cooked chips - 4
Parmesan & onion ring bake - 4.5
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.

Cheese cake of the day

Ask your server about today's cheese cake - 7

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

Homemade fruit crumble

Classic rhubarb and apple crumble with a toasted oat topping and served with our crème anglaise - 7.50

Chocolate fondant

- Takes 15 minutes in the oven

With a honeycomb centre, honeycomb crunch ice cream and a chocolate sauce - 8

Lemon tart

Caramelised lemon tart with raspberry sorbet, tuille & brandy snap - 7.5

Vanilla crème brûlée

Caramelised burnt cream with short bread biscuit & fresh summer fruit - 7.5

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
<i>Why not add a syrup to your coffee - choose from Caramel, Toffee nut or Madagascan vanilla</i>	
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
Camomile	£2.65

TO FINISH

Irish coffee - 5.75

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.*