

Mother`s day menu

Starters

Soup of the day (GF option), Toasted baguette £6.50

Homemade sausage roll, Pork, stilton, walnuts & dates wrapped in puff pastry, homemade brown sauce £6.50

‘Faux Gras’ (GF Option) (Vegan), mushroom pate, pickles, mixed leaves, crostini £7.50

Potted smoked trout (GF Option), with pickled cucumber, crème fraiche, watercress pesto, crostini £7.80

New Potatoes (GF), poached in smoked seaweed butter, crème fraiche, Avruga caviar £7.80

Thai style fish cakes (GF), salmon, cod, ginger with Thai style salad £7/£13

Roasts

Roast sirloin of beef (GF option), Roast potatoes, seasonal veg, horseradish dumplings, Yorkshire pudding £14.95

Roast ½ chicken (GF option), Roast potatoes, seasonal veg, Yorkshire pudding £13.50

Nut, mushroom & asparagus roast (V), Roast potatoes, seasonal veg, Yorkshire pudding £13.50

Roast leg of lamb (GF option), Roast potatoes, seasonal veg, Yorkshire pudding £14.50

French trimmed Pork loin (GF option), Roast potatoes, seasonal veg, Yorkshire pudding, apple sauce £14.00

Mains

Station House beef burger, toasted brioche bun, smoked tomato & pepper relish, homemade burger sauce,
French fries £12.50

Add: Emmental, Gorgonzola, bacon or fried egg £1.00 each

Beer battered cod (GF), crushed minted peas, French fries, tartare sauce, mixed leaves £12.75

Monkfish (GF Option), serrano ham, olive tapenade, Devonshire crab potato croquette, spinach, white wine veloute,
£17.80

Butternut squash & butter bean ragu (Vegan Option) (V) (GF Option), mint yoghurt, cous cous £13.50

Moules Mariniere (GF), creamy white wine, garlic & shallot sauce, served with baguette or fries £13.95

Sides

Parmesan & truffle French fries £4.00

Halloumi fries & sweet chilli mayo £4.50

Avocado chips £4.00

Curly kale with almond butter £3.50

House salad £3.00

If you suffer from any food allergies or intolerances, please speak to a member of the team
GF: Gluten free option available V: vegetarian option