

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

SUNDAY A LA CARTE

Starters

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

Scotch Egg, Soft boiled egg wrapped in black pudding & sausage meat, red cabbage & apple puree £7.40

Smoked beetroot tart tatin (V), topped with goat's cheese & apple salad £7.80

Potted smoked trout, with pickled cucumber, crème fraiche, watercress pesto, crostini £7.80

Slow cooked pig cheeks, shallots & mushroom ketchup, carrot puree, black pudding bon bon £7.90

Grilled Tiger Prawns, turnip salad, gherkins served on toasted crumpet, herb infused oil £8.90

Sunday 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 £12.95

Nut, mushroom & asparagus roast (V), Roast potatoes, seasonal veg, Yorkshire pudding £12.50

Roast leg of lamb (GF option), Roast potatoes, seasonal veg, Yorkshire pudding £13.95

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

Today's Fish (GF Options), ask a team member for details

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

Chef's homemade shortcrust pie, mashed potato, seasonal veg £12.50

Tricolour Quinoa (GF, V, Vg), saffron poached fennel, curly kale, avocado, pomegranate, pickled butternut squash,
thyme & orange dressing £13.50

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