

THE LEAD STATION



Dinner Menu

Small Plates

House Olives <i>ve gf</i>	5
Beer Battered Gherkins <i>ve</i> - homemade sriracha	7
Curried Cauliflower Soup <i>gfo</i> – crispy curry leaves, cardamon & lemon oil, coconut milk, homemade focaccia	9
Confit Garlic Houmous <i>ve gfo</i> – jerk infused rapeseed oil, crispy alliums, homemade focaccia	7
Salt & Pepper Cauliflower Leaves <i>ve gf</i> – pickled chilli, toasted sesame, coriander shoots	8
Kentucky Fried Oyster Mushrooms <i>ve gf</i> – smoky pepper seasoning, ranch dressing, parsley shoots	8
Beer Battered Haddock Goujons – homemade tartare sauce, lemon	8
Confit Chorizo Sausage <i>gfo</i> – garlic & cider reduction, chives, basil shoots, homemade focaccia	9
Prawn & Crayfish Salad <i>gf</i> – pineapple salsa, pickled radish & cucumber, mixed leaves, lambs lettuce, pickled lemon dressing	12/22
Superfood Salad <i>ve gfo</i> – kale, spinach, Lambs lettuce, pickled red cabbage, roasted tender stem broccoli, edamame beans, avocado, dill & pink peppercorn bulgur wheat, pickled lemon dressing	8/15
Add Crispy Chicken Strips	4/8
Add Halloumi	4/8
Add Smoked Salmon	4/8
Crispy Fried Jerk Chicken Thigh Salad <i>gf</i> – watermelon, crispy alliums, pickled radish & cucumber, mixed leaves, lambs lettuce, rocket, ponzu dressing	11/20
Mussels <i>gfo</i> - fennel, shallot, saffron, orange, concasse tomato, white wine, chorizo oil, cream, parsley shoots, homemade focaccia (large with fries)	11/21

Large Plates

Beer Battered Haddock – triple cooked chips, homemade tartare sauce, pea puree, charred lemon	21
Harissa Spiced Aubergine Schnitzel <i>ve</i> – Italian ragout, crispy alliums, capers, confit garlic, basil cress, skinny fries	21
Pan Roasted Hake <i>gf</i> – fondant potato, roasted fennel, saffron, lemon & prawn beurre blanc, parsley shoots	28
Homemade Beef & Cheddar Pie – chive mash, buttered greens, chef's gravy, crispy alliums	22
Spring Bangers & Mash – tomato, thyme & black pepper sausages, garlic, shallot & parsley mash,	21
Wild Garlic Chicken Kiev warm potato salad, sweetcorn puree, sweetcorn salsa, chive oil	24
Ponzu Field Mushroom 'Burger' <i>ve gfo</i> - ponzu roasted field mushroom, crispy oyster mushrooms, mushroom ketchup, rocket, ranch dressing, brioche bun, red slaw, skinny fries	18
OJ's Jerk Chicken Burger <i>gfo</i> - pineapple salsa, rocket, crispy alliums, American cheese, ranch dressing, brioche bun, red slaw, skinny fries	18
Classic Smash Burger <i>gfo</i> - crispy bacon, chefs burger sauce, gherkins, American cheese, brioche bun, red slaw, skinny fries	18

Steaks

Steak and Signature Triple Cooked Chips *gf*
Served with sauteed shallots, oyster mushrooms, dressed leaves and choice of sauces *gf veo* peppercorn, red wine jus or garlic butter

8oz Bavette	21
8oz Sirloin	35

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Sides

Fries <i>ve gf</i>	4
Triple Cooked Chips <i>v gf</i>	5
Buttered Mash <i>v veo</i>	5
Buttered Greens <i>v veo</i>	5
Sauteed Shallots & Oyster Mushrooms <i>v veo</i>	6
Garlic Butter Tender Stem <i>v</i>	6
LS Signature Salad <i>v veo</i>	6
Beer Battered Pickled Shallot Rings <i>v</i>	6

Desserts

Chocolate Brownie <i>v gfo</i> – raspberry coulis, malteser ice cream	9
Sticky Toffee Pudding <i>v</i> – salted caramel sauce, vanilla ice cream	9
Peanut Butter Parfait <i>n gf</i> – brûlée banana, caramelized banana gelée, blueberry gel, basil shoots	12
Vanilla & Hibiscus Cream Tart <i>ve gf</i> – poached rhubarb, rhubarb & raspberry emulsion, hibiscus meringue	10
Cappuccino Crème Brûlée <i>v gfo</i> – sable biscuit, milk foam	10
Ice Creams <i>v</i> and Sorbets <i>ve</i>	8