4:30рм-10рм

# DINNER

DAILY SPECIALS

#### SMALL

BUTTERFLY TEMPURA PRAWNS ginger, garlic, honey, chilli, soy	11
CHICKEN LIVER PARFAIT pistachio crumb, carrot chutney, toasted brioche	10.50
SCALLOPS AND CHORIZO chorizo cream, bacon crisp, lambs leaf	14.50
PULLED PORK FLATBREAD kimchi, apple sauce, chilli honey, sour cream	9.50
GOAT'S CHEESE FILO PARCEL v n house red onion marmalade, red beetroot, apple & walnut dressing	12
CHESHIRE HAM AND CHEESE CROQUETTES mustard crème fraîche	11
<b>LEAD STATION HALLOUMI SALAD</b> v n roast butternut squash, maple glazed beetroot, goat's cheese, pistachio dukkah, pickled radicchio	10

#### LARGE

LS SHEPHERD'S PIE gf lamb shoulder, truffle mash, jus, tender stem broccoli	22
WILD MUSHROOM & ARTICHOKE RISOTTO gf v n toasted hazelnuts, truffle oil	19
SLOW ROAST PORK BELLY Choron butter beans, kale and apple	20
SEARED DUCK & HISPI gf n chestnut gnocchi, orange pepper jus	25
GOAN FISH CURRY gf coriander rice, pak choi, baby spinach, tender stem broccoli, crispy shallots	22
MARKET FISH r changes regularly	narket price
ROAST CAULIFLOWER STEAK ve n gf ras el hanout, braised lentils, harissa sauce	18
SUPERFOOD SALAD ve heirloom grain, edamame, spinach, kale, pomegranate, seeds, avocado, beetroot w/ CHICKEN or HALLOUMI w/ SEA BASS	18 +5.50 +7
BEER BATTERED HADDOCK & CHIPS house tartar sauce, mushy peas, lemon	21
STEAK AND SIGNATURE TRIPLE COOKED CHIPS gf served with confit tomato and garlic & herb butter, bernaise, chimichurri or peppercorn sauc - 8oz 28 DAYS DRY AGED SIRLOIN - 8oz FLAT IRON	28 22

- 8oz FLAT IRON	
8oz CHEESEBURGER	

bone marrow, smoked applewood, crispy shallots, brioche bun, skinny fries, coleslaw

Our cheese may be made with animal rennet and dishes may contain nuts or nut traces. Allergen information available on request. Please ask your server. Please ask your server about gluten-free modifiable dishes.

### BITES

BREAD SELECTION v Chorlton sourdough, focaccia, ciabatta, crostini, whipped butter or olive oil & balsamic vinegar	8
BOCCONCINI v green pesto	6
CHILLI EDAMAME ve gf	6
MINI CHORIZO POT	6
NOCELLARA OLIVES ve gf lemon and oregano marinade	4.50
CLASSIC LS DIPS v pita, crudités and two dips: houmous, tomato salsa, tzatziki, sour cream and cheddar	12.50
w/ AN EXTRA DIP	+2

#### SIDES

TEMPURA VEG sriracha mayo ve	6.50
ROCKET & PARMESAN SALAD v gf	4.50
MIXED LEAF SALAD ve gf	5
TENDER STEM & CAVOLO NERO v gf	5.50
garlic & herb butter	
FRIES ve gf	4
CHUNKY CHIPS ve gf	4.50
SWEET POTATO FRIES ve gf	5
TRUFFLE & PARMESAN FRIES v gf	5.50
SIGNATURE TRIPLE COOKED CHIPS v gf	

#### **SPECIALS**

Please see your server or check the board for details

## SUNDAY ROASTS

18

EVERY SUNDAY FROM 12:30PM Two courses for 26 or three courses for 30. Meat, vegetarian and vegan options — booking advisable.

