

THE LEAD STATION DINNER

Served from 4pm

STARTERS

SEASONAL SOUP OF THE DAY (ve)	£6
Bread & butter	
BRAISED BEEF SHORT RIB BAO BUN	£11
Kimchi, caramelized apple purée	
WILD MUSHROOM & PARMESAN RISOTTO (v)	£7.50
Truffle oil	
ROAST IRON BARK PUMPKIN (ve) (gf)	£7
Radicchio, quince, crispy kale, rocket, toasted seeds, maple dressing	
PAN SEARED SCALLOP (gf)	£11
Glazed pork cheek, celeriac purée, pear, miso	
GOATS' CHEESE & BEETROOT TART FINE (v) (n)	£6.50
Red onion marmalade, rocket, walnuts	

MAINS

PISTACHIO CRUSTED CHICKEN BREAST (n) (gf)	£16
Crispy thighs, Indian spiced carrots, charred sweetcorn, Bombay potatoes, yoghurt	
MONKFISH WRAPPED IN PARMA HAM (gf)	£22
Broad bean & tomato dressing, samphire, tomato fondue, spiced tapioca crackers	
MISO MARINATED COD FILLET (gf)	£19
Charred celeriac, sautéed wild mushrooms, steamed pak choi, dashi broth	
ROASTED CAULIFLOWER 'STEAK' (ve) (gf)	£13
Braised puy lentils, golden raisin & caper purée, gremolata dressing	
SLOW COOKED BEEF & OXTAIL SUET PUDDING	£18
Celeriac mash, braised hispi cabbage	
BEER BATTERED HADDOCK	£18
Chunky chips, pea purée, tartar sauce	

GRILL

8oz FLAT IRON STEAK (gf)	£17
10oz SIRLOIN STEAK (gf)	£24.50
Steaks are served with chips or fries, confit plum tomato, roasted king oyster mushroom. Choose one of the following sauces; peppercorn, bearnaise, garlic & herb butter, red wine & shallot or chimichurri	
6oz CHEESEBURGER	£12.50
Cheddar, lettuce, tomato relish, red onion, pickles, brioche bun, skinny fries, coleslaw	
BUENOS AIRES BURGER	£14
6oz cheeseburger, BBQ pulled pork, cheddar, lettuce, tomato relish, red onion, pickles, brioche bun, skinny fries, coleslaw	
CHICKPEA, SWEET POTATO & SPINACH BURGER (ve)	£12.50
Lettuce, tomato relish, red onion, pickles, vegan brioche bun, skinny fries, coleslaw	

BURGER EXTRAS each £2
— Add bacon, avocado or blue cheese

SALADS

THAI SALAD (ve) (n)	£12
Raw salad of carrots, pak choi, snap peas, mange tout, water spinach, Thai basil, mint, green peppers, spiced cashew nuts, nam jim dressing — Add beef, chicken, sea bass or halloumi £4	
COBB SALAD	£12
Baby gem, endives, chicken, bacon, tomato, boiled egg, halloumi, avocado, croutons, red wine & blue cheese dressing	
SUPERFOOD SALAD (ve)	£11
Mixed grains, edamame beans, pomegranate seeds, baby spinach, crispy kale, mixed seeds, avocado, beetroot dressing — Add chicken, sea bass or halloumi £4	
LEAD STATION SALAD (v)	£12
Halloumi, baby gem, olives, marinated courgettes ribbons, cherry tomatoes, grilled artichokes, lambs' lettuce, boiled egg, croûtons, house dressing — Add chicken or sea bass £4	

NIBBLES

Any four for £18 (excluding dips)

BREAD SELECTION (v)	£3.50
TEMPURA VEGETABLES (ve)	£5
Sriracha mayo	
CHICKEN SATAY SKEWERS (n) (gf)	£5.50
Peanut sauce	
BUTTERNUT SQUASH & GOATS' CHEESE SPRING ROLL (v)	£5.50
Red pepper houmous	
MARINATED NOCELLARA OLIVES (ve) (gf)	£4.50
PADRON PEPPERS (ve) (gf)	£4.50
HONEY, SOY & SESAME GLAZED CHIPOLATAS	£5.50
'NDUJA & SCAMORZA CROQUETTES	£5.50
Sour cream	
DIP SELECTION (v)	£7
Pita & crudities served with two of the following dips: Houmous, tomato salsa, tzatziki, sour cream & cheddar, baba ganoush — Add an extra dip £1	

SIDES

SKINNY FRIES (ve) (gf)	£3
CHUNKY CHIPS (ve) (gf)	£4
SWEET POTATO FRIES (ve) (gf)	£3.50
ROCKET & PARMESAN SALAD (v) (gf)	£4
MIXED LEAF SALAD (ve) (gf)	£4
BUTTERED NEW POTATOES (v) (gf)	£3.50
TENDER STEM BROCCOLI & CAVALO NERO (v) (gf)	£4
Garlic & lemon Butter	

SUNDAY ROASTS

2 courses for £19 or 3 courses for £24
Please see the board, booking advisable

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.

Autumn / Winter 2021

WINE LIST

FIZZ

	125ml	Bottle
PROSECO	£6.25	£29.50
Montresor Millesimato Extra Dry 2019 Veneto, Italy 11% (ve) <i>Classicy extra dry, green apple, white flower</i>		
ROSÉ PROSECO	£6.25	£29.50
Montresor Rosé Extra Dry 2019 Veneto, Italy 11% (ve) <i>Gentle berry & citrus aroma, fresh</i>		
HENNERS BRUT NV	£8.50	£48
East Sussex, England 12% (ve) (ss) <i>Green apple, pear, English Champagne</i>		

WHITE

	175ml	250ml	Bottle
EL NINOT DE PAPER BLANCO	£4.95	£6.75	£19.50
Valencia, Spain 2019 11% (Sauvignon blanc 30%/Viura 70%) <i>Light floral, citrus, fresh</i>			
ZAGARE VERMENTINO	£5.40	£7.50	£22
Sicilia, Italy 2019 12.5% (Vermentino 100%) (ve) <i>Delicate stone fruit, floral, fresh</i>			
FALSE BAY 'SLOW' CHENIN BLANC	£5.90	£7.95	£23.50
Coastal Region S.Africa 2020 13.5% (Chenin Blanc 100%) (ve) <i>Creamy lemon, herbaceous, complex</i>			
IL BADALISC PINOT GRIGIO	£6.20	£8.40	£24.50
Venezie, Italy 2019 12.5% (Pinot Grigio 100%) (ve) <i>Honey, peach, fresh citrus</i>			
MELON BLANC VENDANGE NOCTURNE, PIERRE-HENRI GADAIS NV	£9.75	£28	
Loire, France 11% (Melon de Bourgogne 100%) (ve) (n) (o) (ss) <i>Fresh, green melon, refreshingly light</i>			
CIRCUMSTANCE SAUVIGNON BLANC	£10.50	£29.50	
Stellenbosch, S.Africa 2020 14% (Sauvignon Blanc 100%) (ve) (n) (o) (ss) <i>Stone fruit, fennel, big & textured</i>			
VALLE VENTO GAVI DEL COMUNE DI TASSAROLO			£33
Piemonte, Italy 2020 12.5% (Cortese 100%) (ve) (o) (ss) <i>Gentle stone fruit, lemon, long zingy finish</i>			
GENETIE MÂCON-CHARNAY-LÈS-MÂCON 'LES PILIERS'	£11.85	£36	
Burgundy, France 2019 13.5% (Chardonnay 100%) (ve) <i>Lemongrass, meadowsweet, lengthy flavour</i>			
MENADE NOSO			£37
Vino de la Tierra de Castilla y León, Spain 2019 13% (Verdejo 100%) (ve) (n) (o) (ss) <i>Pronounced honey, floral, organic!</i>			
ALPHA BOX & DICE 'GOLDEN MULLET FURY' SEMILLON	£12.95	£38	
McLaren Vale, S.Australia 2018 12.5% (Semillon 66%/Viognier 34%) (ve) <i>Orange wine. Capsicum, guava, butterscotch</i>			
LA VAL FINCA ARANTEI ALBARIÑO			£39
Rias Baixas, Spain 2019 12.5% (100% Albariño) (ve) <i>Single estate vineyard, citrus, mineral, peach, zesty</i>			

RED

	175ml	250ml	Bottle
PERCHERON SHIRAZ MOURVÈDRE	£4.95	£6.95	£22
Western Cape, S.Africa 2020 14.5% (Shiraz 70%/Mourvèdre 27%/Viognier 3%) <i>Black cherry, crushed raspberry, aromatic</i>			
GALEAM MONASTRELL	£5.85	£7.95	£24.50
Alicante, Spain 2018 13.5% (Monastrell 100%) (ve) (o) (ss) <i>Plum, blackcurrant, black pepper, fresh full body</i>			
BARON DE POCÉ PINOT NOIR	£6.70	£9.15	£27
Loire, France 2019 13.5% (Pinot Noir 100%) (ve) <i>Smooth, berry, spice</i>			
ONTAÑÓN ECOLÓGICO RIOJA		£9.90	£28
Rioja, Spain 2019 13.5% (Tempranillo 100%) (ve) (o) (ss) <i>Ripe plum, dark cherry</i>			
LA RUCHETTE DORÉE, CÔTES DU RHÔNE VILLAGES ROUGE			£29
Rhône, France 2018 14% (Grenache 80%/Syrah 20%) (ve) <i>Bramble, spice, floral aroma</i>			
COTERIE BY WILDEBERG CABERNET FRANC MALBEC	£10.85	£30.50	
Coastal Region, S.Africa 2018 14.5% (Malbec 33%/Cabernet Franc 67%) (ve) <i>Full bodied, intense fruit</i>			
PILFERER PINOT NOIR			£37.50
Marlborough, New Zealand 2018 12% (Pinot Noir 100%) (ve) (o) (ss) <i>Dark cherry, plum, oak spices, vibrant fruit</i>			
DOMAINE DES TOURELLES VIEILLES VIGNES CINSULT			£41
Bekaa Valley, Lebanon 2018 14% (Cinsault 100%) (ve) (o) <i>Ripe fig, red cherry, spice. Extraordinary!</i>			
VALENCISO RIOJA RESERVA			£45.50
Rioja, Spain 2012 14.5% (Tempranillo 100%) (ve) (ss) <i>Strawberry, raspberry, toasted spice. Amazing!</i>			
CHÂTEAU MILON, SAINT-ÉMILION GRAND CRU			£48
Bordeaux, France 2018 15% (Merlot/Cabernet Franc) (v) (ss) <i>Damson, bramble, blackberry</i>			
ROSÉ	175ml	250ml	Bottle
LA RUCHETTE DORÉE, CÔTES DU RHÔNE ROSÉ	£5.85	£7.95	£23
Rhône, France 2019 13% (Grenache 70%/Cinsault 20%/Syrah 10%) (ve) <i>Vibrant redcurrant, wildflower, strawberry</i>			
MAISON BOUTINOT CUVÉE EDALISE, CÔTES DE PROVENCE ROSÉ			£34.50
Provence, France 2020 12.5% (Grenache Noir/Cinsault) (ve) <i>Rich currant, tangy raspberry, textural</i>			