

# THE LEAD STATION DINNER

Served from 4pm

## STARTERS

<b>SEASONAL SOUP OF THE DAY</b> (ve)	£7
Bread & butter	
<b>BEEF TACOS</b>	£9.00
Avocado, curtido, crème fraîche, raw green salsa	
<b>ASPARAGUS &amp; CRISPY DUCK EGG</b> (v)	£8.50
Truffle hollandaise, parmesan crumb, sourdough	
<b>SEABASS CEVICHE</b> (gf)	£8.50
Tiger's milk, mint, watercress, chilli, black sesame	
<b>GOATS' CHEESE &amp; BEETROOT TART FINE</b> (v) (n)	£7.50
Red onion marmalade, rocket, walnuts	

## MAINS

<b>HARISSA CHICKEN OR HALLOUMI</b> (n) (gf)	£17
Tabbouleh salad, pomegranate, toasted flaked almonds	
<b>PAN FRIED HAKE FILLET</b> (n)	£22
New potato crush, samphire, burnt hazelnut & shrimp butter	
<b>ROASTED CAULIFLOWER 'STEAK'</b> (ve) (gf)	£14
Braised puy lentils, golden raisin & caper purée, gremolata dressing	
<b>MARINATED PORK TENDERLOIN</b>	£18
Haricot bean & chard fricasse, smoked pancetta	
<b>BEER BATTERED HADDOCK</b>	£18
Chunky chips, pea purée, tartar sauce	

## GRILL

### STEAK & CHIPS

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 or chimichurri

<b>8OZ FLAT IRON STEAK</b> (gf)	£18
<b>10OZ SIRLOIN STEAK</b> (gf)	£26

<b>6OZ CHEESEBURGER</b>	£14.50
Cheddar, lettuce, tomato, red onion, pickles, brioche bun, skinny fries, coleslaw	
<b>BUENOS AIRES BURGER</b>	£16
6oz cheeseburger, BBQ pulled pork, cheddar, lettuce, tomato, red onion, pickles, brioche bun, skinny fries, coleslaw	
<b>QUINOA &amp; THREE BEAN BURGER</b> (ve)	£12.50
Pickles, tomato, baby gem, sriracha mayo, vegan brioche bun, skinny fries, coleslaw	
<b>BURGER EXTRAS</b> each £2	
— Add bacon, avocado or blue cheese	

## SALADS

<b>THAI SALAD</b> (ve) (n)	£14
Rice noodles, mooli, carrots, pak choi, sugar snap peas, mange tout, spinach, Thai basil, mint, green peppers, spiced cashew nuts, nam jim dressing — Add flat iron steak chicken, sea bass or halloumi £5	
<b>SUPERFOOD SALAD</b> (ve)	£14
Mixed grains, edamame beans, pomegranate seeds, baby spinach, crispy kale, mixed seeds, avocado, beetroot dressing — Add flat iron steak, chicken, sea bass or halloumi £5	
<b>LEAD STATION SALAD</b> (v)	£14
Halloumi, baby gem, olives, marinated courgettes ribbons, cherry tomatoes, grilled artichokes, lambs' lettuce, boiled egg, croûtons, house dressing — Add chicken or sea bass £5	

## NIBBLES

 Any four for £18 (excluding dips)

<b>BREAD SELECTION</b> (v)	£5
<b>TEMPURA VEGETABLES</b> (ve)	£5.50
Sriracha mayo	
<b>BUTTERNUT SQUASH &amp; GOATS' CHEESE SPRING ROLL</b> (v)	£6
Red pepper houmous	
<b>MARINATED NOCELLARA OLIVES</b> (ve) (gf)	£4.50
<b>PADRON PEPPERS</b> (ve) (gf)	£4.50
<b>EDAMAME BEANS</b> (ve) (gf)	£5.50
Chilli oil, salt	
<b>BOCCONCINI</b> (n)	£6.50
LS pesto, rocket	
<b>DIP SELECTION</b> (v)	£8.50
Pita & crudities served with two of the following dips: Houmous, tomato salsa, tzatziki, sour cream & cheddar, baba ganoush — Add an extra dip £2	

## SIDES

<b>SKINNY FRIES</b> (ve) (gf)	£4
<b>CHUNKY CHIPS</b> (ve) (gf)	£5
<b>SWEET POTATO FRIES</b> (ve) (gf)	£4.50
<b>ROCKET &amp; PARMESAN SALAD</b> (v) (gf)	£4.50
<b>MIXED LEAF SALAD</b> (ve) (gf)	£5
<b>TENDER STEM BROCCOLI &amp; CAVALO NERO</b> (v) (gf)	£5
Garlic & lemon Butter	

## SUNDAY ROASTS

Two courses for £21 or three courses for £28  
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.

Summer / Spring 2022

# WINE LIST

## FIZZ

	125ml	Bottle
<b>PROSECO</b>	£6.25	£30.50
Montresor Millesimato Extra Dry 2019 Veneto, Italy 11% (ve) <i>Classicy extra dry, green apple, white flower</i>		
<b>ROSÉ PROSECO</b>	£6.25	£30.50
Montresor Rosé Extra Dry 2019 Veneto, Italy 11% (ve) <i>Gentle berry &amp; citrus aroma, fresh</i>		
<b>HENNERS BRUT NV</b>	£9.15	£52
East Sussex, England 12% (ve) (ss) <i>Green apple, pear, English Champagne</i>		

## WHITE

	175ml	250ml	Bottle
<b>EL NINOT DE PAPER BLANCO</b>	£4.95	£6.75	£20.00
Valencia, Spain 2019 11% (Sauvignon blanc 30%/Viura 70%) <i>Light floral, citrus, fresh</i>			
<b>ZAGARE VERMENTINO</b>	£5.40	£7.50	£22
Sicilia, Italy 2019 12.5% (Vermentino 100%) (ve) <i>Delicate stone fruit, floral, fresh</i>			
<b>FALSE BAY 'SLOW' CHENIN BLANC</b>	£5.90	£7.95	£23.50
Coastal Region S.Africa 2020 13.5% (Chenin Blanc 100%) (ve) <i>Creamy lemon, herbaceous, complex</i>			
<b>IL BADALISC PINOT GRIGIO</b>	£6.20	£8.40	£25
Venezie, Italy 2019 12.5% (Pinot Grigio 100%) (ve) <i>Honey, peach, fresh citrus</i>			
<b>MELON BLANC VENDANGE NOCTURNE, PIERRE-HENRI GADAIS NV</b>	£9.75	£28	
Loire, France 11% (Melon de Bourgogne 100%) (ve) (n) (o) (ss) <i>Fresh, green melon, refreshingly light</i>			
<b>CIRCUMSTANCE SAUVIGNON BLANC</b>	£10.50	£29.50	
Stellenbosch, S.Africa 2020 14% (Sauvignon Blanc 100%) (ve) (n) (o) (ss) <i>Stone fruit, fennel, big &amp; textured</i>			
<b>VALLE VENTO GAVI DEL COMUNE DI TASSAROLO</b>	£10.15	£33	
Piemonte, Italy 2020 12.5% (Cortese 100%) (ve) (o) (ss) <i>Gentle stone fruit, lemon, long zingy finish</i>			
<b>MENADE NOSSO</b>		£37	
Vino de la Tierra de Castilla y León, Spain 2019 13% (Verdejo 100%) (ve) (n) (o) (ss) <i>Pronounced honey, floral, organic!</i>			
<b>LA VAL FINCA ARANTEI ALBARIÑO</b>		£39	
Rias Baixas, Spain 2019 12.5% (100% Albariño) (ve) <i>Single estate vineyard, citrus, mineral, peach, zesty</i>			

## ORANGE

	250ml	Bottle
<b>TELIANI NO 8</b>	£12.50	£34
Valencia, Spain 2019 11% (Sauvignon blanc 30%/Viura 70%) <i>Light floral, citrus, fresh</i>		
<b>ALPHA BOX &amp; DICE 'GOLDEN MULLET FURY' SEMILLON</b>		£43
Sicilia, Italy 2019 12.5% (Vermentino 100%) (ve) <i>Delicate stone fruit, floral, fresh</i>		

## RED

	175ml	250ml	Bottle
<b>PERCHERON SHIRAZ MOURVÈDRE</b>	£5.40	£7.60	£22.50
Western Cape, S.Africa 2020 14.5% (Shiraz 70%/Mourvèdre 27%/Viognier 3%) <i>Black cherry, crushed raspberry, aromatic</i>			
<b>GALEAM MONASTRELL</b>	£6.20	£8.60	£25.50
Alicante, Spain 2018 13.5% (Monastrell 100%) (ve) (o) (ss) <i>Plum, blackcurrant, black pepper, fresh full body</i>			
<b>BARON DE POCÉ PINOT NOIR</b>	£6.80	£9.40	£28
Loire, France 2019 13.5% (Pinot Noir 100%) (ve) <i>Smooth, berry, spice</i>			
<b>ONTAÑÓN ECOLÓGICO RIOJA</b>		£9.90	£29.50
Rioja, Spain 2019 13.5% (Tempranillo 100%) (ve) (o) (ss) <i>Ripe plum, dark cherry</i>			
<b>LA RUCHETTE DORÉE, CÔTES DU RHÔNE VILLAGES ROUGE</b>		£10.50	£30.50
Rhône, France 2018 14% (Grenache 80%/Syrah 20%) (ve) <i>Bramble, spice, floral aroma</i>			
<b>COTERIE BY WILDEBERG CABERNET FRANC MALBEC</b>		£11.20	£33
Coastal Region, S.Africa 2018 14.5% (Malbec 33%/Cabernet Franc 67%) (ve) <i>Full bodied, intense fruit</i>			
<b>DOMAINE DES TOURELLES VIEILLES VIGNES CINSULT</b>		£14.40	£43
Bekaa Valley, Lebanon 2018 14% (Cinsault 100%) (ve) (o) <i>Ripe fig, red cherry, spice. Extraordinary!</i>			
<b>VALENCISO RIOJA RESERVA</b>			£45.50
Rioja, Spain 2012 14.5% (Tempranillo 100%) (ve) (ss) <i>Strawberry, raspberry, toasted spice. Amazing!</i>			
<b>CHÂTEAU MILON, SAINT-ÉMILION GRAND CRU</b>			£48
Bordeaux, France 2018 15% (Merlot/Cabernet Franc) (v) (ss) <i>Damson, bramble, blackberry</i>			
<b>ROSÉ</b>	175ml	250ml	Bottle
<b>LA RUCHETTE DORÉE, CÔTES DU RHÔNE ROSÉ</b>	£5.85	£7.95	£23
Rhône, France 2019 13% (Grenache 70%/Cinsault 20%/Syrah 10%) (ve) <i>Vibrant redcurrant, wildflower, strawberry</i>			
<b>MAISON BOUTINOT CUVÉE EDALISE, CÔTES DE PROVENCE ROSÉ</b>			£34.50
Provence, France 2020 12.5% (Grenache Noir/Cinsault) (ve) <i>Rich currant, tangy raspberry, textural</i>			