

# THE LEAD STATION

25<sup>th</sup> ANNIVERSARY CLASSICS MENU

## LUNCH

\*Classic LS dish

### EGGS

<b>*CLASSIC EGGS BENEDICT</b>	£8.50
Poached eggs, bacon, hollandaise, muffin	
<b>*EGGS LEAD STATION</b>	£8.50
Poached eggs, smoked salmon, spinach, hollandaise, muffin	
<b>*EGGS FLORENTINE</b> (v)	£7.50
Poached eggs, spinach, hollandaise, muffin	
<b>*SMASHED AVOCADO</b> (v)	£7.50
Poached eggs, Chorlton sourdough	
— Add bacon or salmon	£2
<b>*HUEVOS RANCHEROS</b> (v)	£8.50
Crispy tortilla, fried eggs, ranch beans, avocado, chipotle, crème fraîche	
— Add chorizo or bacon	£2

### LUNCH PLATES

<b>MUSHROOM, WILD GARLIC &amp; FENNEL SOUP</b> (v)	£5.50
Sourdough bread	
<b>*CHICKEN LIVER PARFAIT</b>	£7.50
Carrot chutney, sourdough toast	
<b>*GOATS CHEESE &amp; BEETROOT PARCELS</b> (v)	£8.50
Filo pastry, spinach, rocket, cherry tomatoes, balsamic glaze	
<b>*STEAK FRITES</b>	£12.50
6oz Flat iron steak, fries, chimichurri	
<b>*LS FISHCAKES</b>	£10
Rocket & tomato salad, edamame, pea purée	
<b>*FISH &amp; CHIPS</b>	£12
Haddock, triple cooked chips, pea purée, tartar sauce	
<b>*SHAKIN BEEF</b>	£11.50
Marinated steak strips, lime, soy, red chilli, coriander	
<b>CHILLI &amp; GARLIC COURGETTE LINGUINE</b> (v)	£11
Cherry tomatoes, garlic aioli	
— Add tiger prawns or grilled chicken	£4

### SALADS

<b>CAESAR SALAD</b>	£11
Romaine lettuce, bacon crisps, Caesar dressing, sourdough croutons, parmesan	
— Add grilled chicken or a crispy egg	£4/£2
<b>*SUPERFOOD SALAD</b> (v)	£11
Quinoa, bulgur wheat, avocado, edamame, marinated feta, sugar snaps, baby leaf spinach, pomegranate, beetroot dressing	
— Add grilled chicken or sea bass	£4
<b>*LEAD STATION SALAD</b> (v)	£12
Halloumi, baby gem, olives, marinated courgette ribbons, cherry tomatoes, grilled artichoke, lambs leaves, hard-boiled egg, croutons, house dressing	
— Add grilled chicken or sea bass	£4

### BURGERS & SANDWICHES

<b>*6oz CHEESEBURGER</b>	£12.50
Cheddar, crispy shallots, lettuce, tomato, pickles, brioche bun, fries	
<b>BUENOS AIRES BURGER</b>	£14
6oz Prime beef burger, latin BBQ pulled pork, cheddar, coleslaw, pickled jalapeño, brioche bun, fries	
<b>CHICKEN BURGER</b>	£12.50
Panéed chicken breast, iceberg, tomato salsa, avocado, lemon mayo, brioche bun, fries	
<b>QUINOA &amp; THREE BEAN BURGER</b> (ve)	£12.50
'Cheddar', pickles, tomato, baby gem, coleslaw, vegan brioche bun, fries	
<b>BURGER EXTRAS</b>	each £2
Mushrooms, bacon, avocado, blue cheese mayo	
<b>*PASTRAMI &amp; EMMENTAL SANDWICH</b>	£9.50
Pickled gherkins, lettuce, tomato, mustard mayonnaise, multi-seed, fries	
<b>*FISH FINGER SANDWICH</b>	£9.50
Tartar sauce, rocket, white bloomer, fries	
<b>CAULIFLOWER FLORET BURRITO</b> (ve)	£8.50
Green beans, crispy shallots, avocado, chipotle & lime mayo, coriander, fries	

### NIBBLES

ANY FOUR FOR £15 (excluding dips)

<b>BREAD SELECTION</b> (v)	£3.50
<b>*BAKER CHIPS</b> (v)	£5.50
Salsa, sour cream	
<b>BOCCONCINI &amp; PESTO</b> (v) (n)	£4.50
<b>NOCELLARA OLIVES</b> (v)	£4.50
<b>TEMPURA VEGETABLES</b> (v)	£5
<b>EDAMAME BEANS</b> (v)	£4
<b>PADRON PEPPERS</b> (v)	£4.50
Sea salt	
<b>*DIPS SELECTION</b> (v)	£7
Pitta, crudités and choice of two dips: Houmous, salsa, tzatziki, beetroot, sour cream & cheddar	
— Add an extra dip	£1

FOR OUR DAILY SPECIALS,  
FULL VEGAN & GLUTEN-FREE MENUS.

Please ask your server

### SIDES

<b>SKINNY FRIES</b> (v)	£3.50
<b>TRIPLE COOKED CHIPS</b> (v)	£4
<b>SWEET POTATO FRIES</b> (v)	£3.50
<b>KALE &amp; TENDERSTEM BROCCOLI</b> (v)	£4
<b>ASIAN SLAW</b> (v) (n)	£3.50
<b>COLESLAW</b> (v)	£2
<b>ROCKET &amp; PARMESAN SALAD</b>	£4
<b>MIXED LEAF SALAD</b> (v)	£3.50

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.

Spring 2021

# WINE LIST

## WHITE

	175ml	250ml	Bottle
<b>EL NINOT DE PAPER BLANCO</b>	£4.95	£6.75	£19.50
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	£24.50
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>GENETIE MÂCON-CHARNAY-LÈS-MÂCON 'LES PILIERS'</b>	£11.85	£36	
Burgundy, France 2019 13.5% (Chardonnay 100%) (ve) <i>Lemongrass, meadowsweet, lengthy flavour</i>			
<b>MENADE NOSSO</b>	£12.65	£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>ALPHA BOX &amp; DICE 'GOLDEN MULLET FURY' SEMILLON</b>	£12.95	£38	
McLaren Vale, S.Australia 2018 12.5% (Semillion 66%/Viognier 34%) (ve) <i>Orange wine. Capsicum, guava, butterscotch</i>			

## WHITE

	175ml	250ml	Bottle
<b>LA VAL FINCA ARANTEI ALBARIÑO</b>	£4.95	£6.75	£19.50
Rias Baixas, Spain 2019 12.5% (ve) <i>Single estate vineyard, citrus, mineral, peach, zesty</i>			

## RED

	175ml	250ml	Bottle
<b>DEBAJO DRY FARMED CARIGNAN</b>	£4.95	£6.75	£19.50
D.O. Valle Central, Chile 2019 13.5% (Carignan 85%/Grenache 15%) (ve) <i>Blackberry, mulberry, edgy</i>			
<b>PERCHERON SHIRAZ MOURVÈDRE</b>	£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>			
<b>GALEAM MONASTRELL</b>	£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>			
<b>BARON DE POCÉ PINOT NOIR</b>	£6.70	£9.15	£27
Loire, France 2019 13.5 % (Pinot Noir 100%) (ve) <i>Smooth, berry, spice</i>			
<b>ONTAÑÓN ECOLÓGICO RIOJA</b>	£9.90	£28	
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	£29	
Rhône, France 2018 14% (Grenache 80%/Syrah 20%) (ve) <i>Bramble, spice, floral aroma</i>			
<b>COTERIE BY WILDEBERG CABERNET FRANC MALBEC</b>	£10.85	£30.50	
Coastal Region, S.Africa 2018 14.5% (Malbec 33%/Cabernet Franc 67%) (ve) <i>Full bodied, intense fruit</i>			
<b>PILFERER PINOT NOIR</b>	£12.15	£37.50	
Marlborough, New Zealand 2018 12% (Pinot Noir 100%) (ve) (o) (ss) <i>Dark cherry, plum, oak spices, vibrant fruit</i>			

## RED

	250ml	Bottle
<b>DOMAINE DES TOURELLES VIEILLES VIGNES CINSULT</b>	£12.85	£41
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>		

## FIZZ

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

## ROSÉ

	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>			