

THE LEAD STATION

25th ANNIVERSARY CLASSICS MENU

LUNCH

*Classic LS dish

EGGS

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

LUNCH PLATES

MUSHROOM, WILD GARLIC & FENNEL SOUP (ve)	£5.50
Sourdough bread	
*CHICKEN LIVER PARFAIT	£7.50
Carrot chutney, sourdough toast	
*GOATS CHEESE & CARAMELISED ONION FILO PARCEL (v)	£6.50
Pickled beetroot, slow cooked cherry tomatoes, spinach & rocket salad, balsamic glaze	
*STEAK FRITES	£12.50
6oz Flat iron steak, fries, chimichurri	
*LS FISHCAKES	£10
Rocket & tomato salad, edamame, pea purée	
*FISH & CHIPS	£12
Haddock, chunky chips, pea purée, tartar sauce	
*SHAKIN BEEF	£11.50
Marinated steak strips, lime, soy, red chilli, coriander, flatbread	
CHILLI & GARLIC COURGETTE LINGUINE (v)	£11
Cherry tomatoes, garlic aioli	
— Add tiger prawns or grilled chicken	£4

SALADS

CAESAR SALAD	£11
Romaine lettuce, bacon crisps, Caesar dressing, croûtons, parmesan	
— Add grilled chicken or a crispy egg	£4/£2
*SUPERFOOD SALAD (v)	£11
Quinoa, bulgur wheat, avocado, edamame, marinated feta, sugar snaps, baby leaf spinach, pomegranate, beetroot dressing	
— Add grilled chicken or sea bass	£4
*LEAD STATION SALAD (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

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

NIBBLES

ANY FOUR FOR £15 (excluding dips)

BREAD SELECTION (v)	£3.50
*BAKER CHIPS (v)	£5.50
Tomato salsa, sour cream	
BOCCONCINI & PESTO (v) (n)	£4.50
LEMON & MARJORAM NOCELLARA OLIVES (v)	£4.50
TEMPURA VEGETABLES (v)	
Chipotle mayo	£5
EDAMAME BEANS (v)	£4
PADRON PEPPERS (v)	£4.50
Sea salt	
*DIPS SELECTION (v)	£7
Pitta, crudités and choice of two dips: Houmous, tomato 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

SKINNY FRIES (v)	£3.50
CHUNKY CHIPS (v)	£4
SWEET POTATO FRIES (v)	£3.50
KALE & TENDERSTEM BROCCOLI (v)	£4
Chilli & garlic oil	
ASIAN SLAW (v) (n)	£3.50
COLESLAW (v)	£2
ROCKET & PARMESAN SALAD	£4
Balsamic glaze	
MIXED LEAF SALAD (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
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	£10.15	£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 NOSSO	£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>			
ALPHA BOX & DICE 'GOLDEN MULLET FURY' SEMILLON	£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
LA VAL FINCA ARANTEI ALBARIÑO	£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
DEBAJO DRY FARMED CARIGNAN	£4.95	£6.75	£19.50
D.O. Valle Central, Chile 2019 13.5% (Carignan 85%/Grenache 15%) (ve) <i>Blackberry, mulberry, edgy</i>			
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	£10.50	£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	£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
DOMAINE DES TOURELLES VIEILLES VIGNES CINSULT	£12.85	£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>		

FIZZ

	125ml	Bottle
PROSECO	£6.25	£29.50
Montesor Millesimato Extra Dry 2019 Veneto, Italy 11% (ve) <i>Classicy extra dry, green apple, white flower</i>		
ROSÉ PROSECO	£6.25	£29.50
Montesor 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>		

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>			