

THE LEAD STATION

SUNDAY

EGGS

EGGS BENEDICT	£8.50
Poached eggs, parma ham or bacon, toasted muffin, hollandaise sauce	
EGGS LEAD STATION	£8.50
Poached eggs, smoked salmon, spinach, toasted muffin, hollandaise sauce	
AVOCADO ON TOASTED SOURDOUGH (v)	£7.50
Poached eggs, confit tomatoes, chimichurri, lime — 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

6oz FLAT IRON STEAK (gf)	£14
Skinny fries. Choose chimichurri, garlic & herb butter or bearnaise sauce	
BEER BATTERED HADDOCK	£12
Chunky chips, pea purée, tartar sauce	
ROASTED SWEET POTATO (ve) (n) (gf)	£11
Charred sweetcorn, crispy polenta, chimichurri, dukkha	
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	

NIBBLES Any four for £18 (excluding dips)

BREAD SELECTION (v)	£3.50
TEMPURA VEGETABLES (ve)	£5
Sriracha mayo	
CHICKEN SATAY SKEWERS (n)	£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	

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

Two courses for £19 or three courses for £24

STARTERS

SEASONAL SOUP OF THE DAY (ve) £6	
Bread & butter	
TREACLE CURED SALMON (gf) £7	
Pickled beets, apples, red vein sorrel	
HAM HOCK TERRINE £7	
Celeriac remoulade, pickles, sourdough	
LEAD STATION BRUSCHETTA (ve) £7	
Toasted sourdough, heritage tomatoes, olives, basil, sauce vierge	

ROASTS All £14

ROAST TOPSIDE OF BEEF,	
LEMON & THYME MARINATED CHICKEN BREAST	
OR CONFIT ROAST PORK BELLY	
Roast potatoes, maple & rosemary glazed carrots, root vegetable mash, green beans, gravy, Yorkshire pud	
BLUE CHEESE & CHESTNUT WELLINGTON (v)	
Roast potatoes, maple & rosemary glazed carrots, root vegetable mash, green beans, gravy, Yorkshire pud	
SALT BAKED CELERIAC (ve)	
Roast potatoes, maple & rosemary glazed carrots, root vegetable mash, green beans, gravy	

DESSERTS

STICKY TOFFEE PUDDING (v) £7	
Caramel sauce, salted caramel ice cream	
VANILLA CRÈME BRÛLÉE (v) £6.50	
Sablé biscuit	
SELECTION OF ICE CREAMS (v) & SORBETS (ve) (gf) £6.50	

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	

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	

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>			