

5 PM—9 PM

SUNDAY DINNER

DAILY SPECIALS

BITES

BREAD SELECTION v	8
Chorlton sourdough, focaccia, ciabatta, crostini, whipped butter or olive oil & balsamic vinegar	
BOCCONCINI v	6
green pesto	
CHILLI EDAMAME ve gf	6
MINI CHORIZO POT	6
NOCELLARA OLIVES ve gf	4.50
lemon and oregano marinade	
CLASSIC LS DIPS v	12.50
pita, crudités and two dips: houmous, tomato salsa, tzatziki, sour cream and cheddar	
W/ AN EXTRA DIP	+2

SALADS

W/ CHICKEN OR HALLOUMI	+4.50
W/ SEA BASS	+6.50
SUPERFOOD ve	16.50
heirloom grains, edamame, spinach, kale, pomegranate, seeds, avocado, beetroot	
LEAD STATION gf v n	16
roasted butternut squash, maple glazed beetroot, goat's cheese, pistachio dukkah, pickled radicchio	
JAPANESE KEWPIE SEA TROUT	18.50
sesame & kewpie dressing, radish, cucumber, lamb's leaves, coriander	

SPECIALS

Please see your server or check the board for details

SUNDAY ROAST

two courses for 26 or three courses for 30

STARTERS

MUSHROOMS ON TOAST v	10.50
wild mushrooms, roast baby onions, tarragon & truffle jus, brioche, crispy shallots	
'NDUJA CROQUETTES	11
rocket salad, crème fraîche	
LS SALMON FISHPAKE	13
salsa, dill mayonnaise	

ROASTS

roast potatoes, glazed carrots, root vegetable mash, green beans, Yorkshire pudding, gravy	
- ROAST BEEF	
- CHICKEN BREAST	
- PORK BELLY	
- CHESTNUT & BLUE CHEESE WELLINGTON v	
- NUT ROAST ve	

MIXED ROAST*	27
any three roasts with all the trimmings (*not available as part of set menu)	

DESSERTS

STICKY TOFFEE PUDDING v	7
caramel sauce, salted caramel ice cream	
DOUBLE CHOCOLATE BROWNIE v	7
chocolate sauce, white chocolate snow, vanilla ice cream	
ICE CREAMS v & SORBETS ve	6
ask your server for flavours	

PLATES

SMOKED TOMATO & ANCHOVY BRUSCHETTA	9
tiger's milk	
CLASSIC LS CHEESEBURGER	18
smoked applewood, lettuce, tomato, pickles, crispy shallots, brioche bun, skinny fries, coleslaw (vegan three bean burger also available)	
OJ'S BURGER	18
chicken fillet, pulled jerk chicken, cheddar, baby gem, tomato, sriracha mayo, coleslaw, fries	
EXTRAS	
bacon	+3
blue cheese, cheddar	+2
mushrooms, avocado	+2
STEAK AND CHIPS gf	
confit tomato and bernaise, garlic & herb butter, chimichurri or peppercorn sauce	
- 8oz 28 DAY DRY AGED SIRLOIN	28
- 8oz FLAT IRON	22
BEER BATTERED HADDOCK	19
chunky chips, mushy peas, house tartar sauce, lemon	
ROASTED CAULIFLOWER STEAK ve gf	17.50
coriander houmous, harissa sauce, "cardamon yogurt", pomegranate	
PAN FRIED SEA BASS gf	21
chilli and ginger pak choi, carrot sambal, miso soup	
SIDES	
TEMPURA VEG sriracha mayo ve	6.50
ROCKET & PARMESAN SALAD v gf	4.50
MIXED LEAF SALAD ve gf	5
TENDER STEM & CAVOLO NERO v gf	5.50
garlic & herb butter	
FRIES ve gf	4
FRENCH FRITES ve gf	4
CHUNKY CHIPS ve gf	4.50
SWEET POTATO FRIES ve gf	5
TRUFFLE & PARMESAN FRIES v gf	5.50

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. Please ask your server about gluten-free modifiable dishes.

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