

MIDDAY—5PM

# SUNDAY LUNCH

DAILY SPECIALS

## BITES

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

## EGGS

gluten free and vegan bread available

<b>EGGS BENEDICT</b>	12.50
poached eggs, bacon, muffin, hollandaise	
<b>EGGS LEAD STATION</b>	12.50
poached eggs, smoked salmon, spinach, muffin, hollandaise	
<b>EGGS FLORENTINE</b> v	11.50
poached eggs, spinach, muffin, hollandaise	
<b>AVOCADO &amp; EGGS</b> v	12
poached eggs, confit tomatoes, chimichurri, lime, coriander, sourdough	
w/ <b>BACON</b> OR <b>CHORIZO</b>	+3
w/ <b>SALMON</b>	+4.50
<b>HUEVOS RANCHEROS</b> v	14.50
tortilla, fried eggs, chipotle, ranch beans, avocado, crème fraîche, chilli	
w/ <b>BACON</b> OR <b>CHORIZO</b>	+3

## SPECIALS

Please see your server or check the board for details

## PLATES

<b>STEAK FRITES</b> gf	22
8oz flat iron, confit tomato, chimichurri, garlic and herb butter, peppercorn or bernaise sauce	
<b>BEER BATTERED HADDOCK</b>	19
chunky chips, mushy peas, tartar sauce, lemon	
<b>ROASTED CAULIFLOWER STEAK</b> ve gf	17.50
coriander houmous, harissa sauce, "cardamon yogurt", pomegranate	
<b>CLASSIC LS CHEESEBURGER</b>	18
cheddar, lettuce, tomato, red onion, coleslaw, fries	
<b>OJ'S BURGER</b>	18
chicken fillet, pulled jerk chicken, cheddar, baby gem, tomato, sriracha mayo, coleslaw, fries	
<b>THREE BEAN BURGER</b> ve	17.50
tomato, baby gem, sriracha mayo, coleslaw, fries	
<b>EXTRAS</b>	
bacon	+3
cheddar, blue cheese	+2
avocado, mushrooms,	+2
<b>SALADS</b>	
w/ <b>CHICKEN</b> OR <b>HALLOUMI</b>	+4.50
w/ <b>SEA BASS</b>	+6.50
<b>SUPERFOOD</b> ve	16.50
heirloom grains, edamame, spinach, kale, pomegranate, seeds, avocado, beetroot	
<b>LEAD STATION</b> gf v n	16
roasted butternut squash, maple glazed beetroot, goat's cheese, pistachio dukkah, pickled radicchio	
<b>JAPANESE KEWPIE SEA TROUT</b>	18.50
sesame & kewpie dressing, radish, cucumber, lamb's leaves, coriander	

## SUNDAY ROAST

two courses for 26 or three courses for 30

## STARTERS

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

## ROASTS

	18
roast potatoes, glazed carrots, root vegetable mash, green beans, Yorkshire pudding, gravy	
- <b>ROAST BEEF</b>	
- <b>CHICKEN BREAST</b>	
- <b>PORK BELLY</b>	
- <b>CHESTNUT &amp; BLUE CHEESE WELLINGTON</b> v	
- <b>NUT ROAST</b> ve	

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

## DESSERTS

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

## SIDES

<b>TEMPURA VEG</b> sriracha mayo ve	6.50
<b>ROCKET &amp; PARMESAN SALAD</b> v gf	4.50
<b>MIXED LEAF SALAD</b> ve gf	5
<b>TENDER STEM &amp; CAVOLO NERO</b> v gf	5.50
garlic & herb butter	
<b>FRIES</b> ve gf	4
<b>FRENCH FRITES</b> ve gf	4
<b>CHUNKY CHIPS</b> ve gf	4.50
<b>SWEET POTATO FRITES</b> ve gf	5
<b>TRUFFLE &amp; PARMESAN FRITES</b> 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.

@THELEADSTATION  
THELEADSTATION.CO.UK

