

THE LEAD STATION



Sunday Menu

Roast Dinner

2 Course 28/3 Course 34

Confit Garlic Houmous <i>ve gfo</i> – jerk infused rapeseed oil, crispy alliums, homemade focaccia	7
Beer Battered Haddock Goujons – homemade tartare sauce, lemon	8
Kentucky Fried Oyster Mushrooms <i>ve gf</i> – smoky pepper seasoning, ranch dressing, parsley shoots	8
Vegan Roast <i>ve</i>	20
Chestnut & Blue Cheese Wellington	20
Garlic & Thyme Chicken Supreme	22
Roast Topside of Beef	24
Slow Cooked Shoulder of Lamb <i>+4 supplement</i>	26
Pan Seared Duck Breast <i>+6 supplement</i>	32
8oz 28 Days Dry Aged Sirloin Steak <i>+8 supplement</i>	36
All served with garlic, thyme & rosemary potatoes, braised carrot, roasted parsnip, buttered greens, sweet potato puree, Yorkshire pudding and chefs red wine gravy. <i>gfo, veo</i>	
Chocolate Brownie <i>v gfo</i> – chocolate soil, raspberry coulis, malteser ice cream	9
Sticky Toffee Pudding <i>v</i> – salted caramel sauce, vanilla ice cream	9
Ice Cream or Sorbets <i>v, gf, ve</i> – ask for flavours	8

A LA CARTE

SMALLS

Curried Cauliflower Soup <i>gfo</i> – crispy curry leaves, cardamon & lemon oil, coconut milk, homemade focaccia	9
Salt & Pepper Cauliflower Leaves <i>ve gf</i> – pickled chilli, toasted sesame, coriander shoots	8
Confit Chorizo Sausage <i>gfo</i> – garlic & cider reduction, chives, basil shoots, homemade focaccia	9

MAINS

Harissa Spiced Aubergine Schnitzel <i>ve</i> – Italian ragout, crispy alliums, capers, confit garlic, basil cress, skinny fries	21
Superfood Salad <i>ve gfo</i> – kale, spinach, Lambs lettuce, pickled red cabbage, roasted tender stem broccoli, edamame beans, avocado, dill & pink peppercorn bulgur wheat, pickled lemon dressing	8/15
Add Crispy Chicken Strips	4/8
Add Halloumi	4/8
Add Smoked Salmon	4/8
Prawn & Crayfish Salad <i>gf</i> - Pineapple salsa, pickled radish & cucumber, baby watercress, lambs lettuce, rocket, pickled lemon dressing	12/22
Crispy Fried Jerk Chicken Thigh Salad <i>gf</i> – chicken, watermelon, crispy alliums, pickled radish & cucumber, mixed leaves, lambs lettuce, rocket, ponzu dressing	12/22

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Sides

Fries <i>ve gf</i>	4
Triple Cooked Chips <i>v gf</i>	5
Buttered Mash <i>v veo</i>	5
Buttered Greens <i>v veo</i>	5
Sauteed Shallots & Oyster Mushrooms <i>v veo</i>	6
Garlic Butter Tender Stem <i>v</i>	6
LS Signature Salad <i>v veo</i>	6
Beer Battered Pickled Shallot Rings <i>v</i>	6

Desserts

Chocolate Brownie <i>v gfo</i> – raspberry coulis, malteser ice cream	9
Sticky Toffee Pudding <i>v</i> – salted caramel sauce, vanilla ice cream	9
Peanut Butter Parfait <i>n gf</i> – brûlée banana, caramelized banana gelée, blueberry gel, basil shoots	12
Vanilla & Hibiscus Cream Tart <i>ve gf</i> – poached rhubarb, rhubarb & raspberry emulsion, hibiscus meringue	10
Cappuccino Crème Brûlée <i>v gfo</i> – sable biscuit, milk foam	10
Ice Creams <i>v</i> and Sorbets <i>ve</i>	8