

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
Jerk Chicken Thigh <i>gf</i> – pineapple salsa, coriander shoots	8
Celeriac Steak <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

ALA 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
Kentucky Fried Oyster Mushrooms <i>ve gf</i> – smoky pepper seasoning, ranch dressing, parsley shoots	8

MAINS

Harissa Spiced Aubergine Schnitzel <i>ve</i> – Italian ragout, crispy alliums, capers, confit garlic, basil cress, skinny fries	21
Charred Hispi Cabbage Salad <i>ve gf</i> – crispy alliums, pickled chilli & cucumber, 12/22 marinated fennel, mixed leaves, lambs lettuce, mustard miso dressing	12/22
Prawn & Crayfish Salad <i>gf</i> - Pineapple salsa, pickled radish & cucumber, baby watercress, lambs lettuce, rocket, pickled lemon dressing	13/24
Crispy Leg Salad <i>gf</i> – duck, chicken, watermelon, crispy alliums, pickled radish & cucumber, mixed leaves, lambs lettuce, rocket, ponzu dressing	13/24