



**No Gluten
Ingredients**

The Station House

Sundays (full menu available Monday - Saturday)

Small Plates

- Sharing camembert, honey & rosemary baked**, cranberry sauce, NGI bread (V) 14.25
Roasted parsnip & butternut squash soup, sage crisps, warm artisan roll, Netherend farm salted butter (V) 7.50
Panko fried melting middle burrata, harissa roasted squash, rocket, hot honey, toasted seeds (V) 8.25
Nduja roasted chicken thigh, NGI bread 8.75
Tikka marinated king prawns, NGI bread, charred lemon 9.75

Roasts

Choose from:

- 35 day aged beef sirloin marinated with black garlic & rosemary** 21.50
Red wine & rosemary braised lamb shank 23.50
 ½ **Shropshire chicken, skin on, lemon & herb rub** 19.50
Vegetable roast mix of chestnuts, vegetables, seeds & herbs, polenta crust (VE) 18.50

Served with

Honey roasted carrots & parsnips, triple cooked roasties, seasonal greens, gravy, gluten free Yorkshire pudding

Three sides for 12.00

- Cauliflower gratin** 5.00 **Dauphinoise potatoes** 4.50 **Tenderstem broccoli** 4.50 **Colcannon mash** 4.50
Harissa roasted butternut squash 4.50 **Pigs in Blanket** 4.50

Mains

- Paprika roasted cod loin**, chorizo & five bean cassoulet, tenderstem broccoli, charred lemon 20.50
Sri Lankan curry, butternut squash & aubergine, basmati & wild rice, naan, lime chutney (VE) 16.50 **add chicken breast 3.50**
Traditional fish 'n' chips, battered cod, triple cooked chunky chips, mushy peas, tartare sauce, charred lemon **10oz** 16.75 **12oz** 19.75
Margherita pizza, on an NGI base tomato, mozzarella (V) 12.75
Nduja & pepperoni pizza, on an NGI base, hot honey, rocket 14.75

Sides *Add a little extra*

- Triple cooked chips** 4.50 **Skin on fries** 4.50 **Homemade onion rings** 4.50 **Paprika dusted corn ribs** 4.50
Garlic buttered tenderstem broccoli 4.50 **House salad** 4.00 **Garlic bread** 4.00 **Garlic bread with cheese** 4.50

Desserts

- Prosecco & blackcurrant cheesecake**, pouring cream 8.00
Chocolate orange mousse slice, vanilla ice cream (VE) 7.75
Grandpa Greene's ice cream, two scoops 4.00 four scoops 6.50
 Vanilla pod, pistachio, wild strawberry, Lotus biscuit, luxury chocolate, clotted cream
Vegan vanilla ice cream, two scoops 4.00 four scoops 6.50

Hot Drinks

Americano 3.45 **Bianco** 3.45 **Cappuccino** 3.90 **Flat white** 3.70 **Latte** 3.90

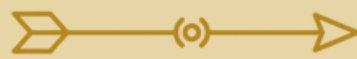
Green matcha latte 4.90 **Espresso** 3.45 **Mocha** 3.90 **Pot of tea** 3.00 **Herbal tea** 3.00

Hot chocolate 4.25 **Deluxe hot chocolate** (Whipped cream & marshmallows) 4.75

Our full menu is available Monday - Saturday

Each dish is prepared with the finest seasonal ingredients,
making every visit a memorable dining experience.

See the full menu



TIPS

We add a discretionary 10% service charge to your bill as most of us now use cards over cash. Our fantastic team receive 100% of tips. We're more than happy to take this off, just let us know.

FOOD ALLERGIES & INTOLERANCES

Before ordering, please speak to the team about your requirements

(V)-Vegetarian | (VE)-Vegan | Please ask our team for an NGI menu (No Gluten Ingredients)

Please note our kitchen appliances are shared so we cannot guarantee our dishes are completely vegan/allergen free