



The Station House

Served Monday - Saturday

Small Plates

- Roasted carrot & maple glazed parsnip soup**, toasted seeds, crispy sage, bread & Netherend Farm butter (V) 7.50
- Chilli roasted king prawns**, citrus mayo, charred lemon 10.95
- Burrata & harissa roasted squash**, red pepper houmous, flatbread, rocket, pickled red onion (V) 8.95
- Porchetta stuffed chicken thigh**, creamy lemon & tarragon sauce, grilled ciabatta 9.50
- Rioja braised chorizo**, garlic aioli, grilled ciabatta 9.50
- Wild mushroom & Stilton rarebit**, pickled red onion, rocket, roasted shallot dressing (V) 9.50
- Iberico ham croquettes**, garlic aioli 8.95
- Plant based 'lamb' koftas**, red pepper houmous, rocket & pickled red onion (VE) 8.50
- Sharing honey & rosemary Camembert**, pickled pear salad, cranberry sauce, garlic ciabatta (V) 15.50

Sandwiches

Served Monday to Saturday, until 5pm. With house salad & skin on fries.

- The Reuben**, salt cured beef brisket, Emmental cheese, mustard mayo, dill sauerkraut, on toasted ciabatta 14.25
- The Station House fish butty**, battered cod, rocket, dill pickles, tartare sauce, on toasted brioche style bun 13.50
- Chicken Caesar BLT**, sweet cure streaky bacon, lettuce, sun blushed tomato pesto, Caesar dressing, on toasted ciabatta 13.50
- Vegan 'Chicken' BLT**, plant based 'chicken' & 'bacon', sun blushed tomato pesto, lettuce, mayo, on toasted ciabatta (VE) 12.50

Salads

- Panko fried chicken Caesar**, cos leaves, Caesar dressing, sweet cure streaky bacon, garlic & herb croutons, anchovies, Parmesan shavings 16.75
- Stilton & harissa roasted squash salad**, baby leaf mix, candy beetroot, pickled pear, toasted pumpkin seeds, white balsamic & fig dressing (V) 16.50

Mains

- Traditional fish & chips**: wild caught Atlantic cod, chunky chips, mushy peas, tartare sauce, charred lemon **8oz** 18.25 **12oz** 21.50
- Wild mushroom risotto**, sun blushed tomato pesto, rocket, burrata, crispy sage (V) 16.50 **add a chicken breast** 3.50
- Duo of lamb**, lamb rump, served pink & shepherd's pie, minted greens, red wine jus 25.95
- Parma ham wrapped hake fillet**, new potatoes, samphire, white wine & tarragon sauce, charred lemon 22.95
- Confit leg of Gressingham duck**, dauphinoise potatoes, cavolo nero, port & morello cherry jus 21.50
- Pork, black pudding & haggis sausages**, creamy mash, grain mustard gravy, winter greens, crispy sage 16.25
- King prawns, mussels & nduja pappardelle pasta**, rich tomato & spinach sauce, charred lemon 19.50
- Chuck steak & bone marrow beef burger**, toasted brioche style bun, sweet cure streaky bacon, smoked Applewood Cheddar, lettuce, dill pickles, relish, skin on fries 19.50
- Garlic & Parmesan buttermilk fried chicken burger**, toasted brioche style bun, skin on fries, hot honey 17.95
- Upgrade to garlic & Parmesan skin on fries** 1.50
- Classic margherita**, stone baked sourdough pizza, rocket, Parmesan (V) 13.25
- Pepperoni, nduja & hot honey**, stone baked sourdough pizza, rocket, Parmesan 14.75
- Pizza toppings**: pepperoni, chorizo, Stilton, bacon, burrata, portobello mushrooms, Halkidiki & Kalamata olives 3.00
- Black Angus 10oz sirloin**, chunky chips, portobello mushroom, vine tomatoes, peppercorn sauce, homemade onion rings 29.50
- Black Angus 7oz fillet**, chunky chips, portobello mushroom, vine tomatoes, peppercorn sauce, homemade onion rings 31.50
- Make it surf & turf**, add three chilli roasted king prawns 6.00

Sharing 35 day aged, 14oz Black Angus Chateaubriand, served pink, garlic & Parmesan fries, buttered spinach, truffle mac 'n' cheese, portobello mushrooms, vine tomatoes, homemade onion rings, peppercorn sauce 59.50

Pair with a bottle of Chianti 35.00

- Tasty Lancashire cheese, onion & potato pie**, creamy mash, roasted carrots, rich gravy (V) 16.95
- 12 hour braised steak bourguignon pie**, creamy mash, roasted carrots, rich gravy 17.95

Sides

Triple cooked chips | Skin on fries | Homemade onion rings | House salad | Garlic ciabatta 4.50

Garlic & Parmesan skin on fries | Harissa roasted squash & hot honey | Caesar salad with anchovies

Truffle mac 'n' cheese | Dauphinoise potatoes 6.00

V: Vegetarian | VE: Vegan. Please ask to see our NGI & Vegetarian/Vegan menus

Download Our Loyalty App
Earn points while you spend





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Desserts

Chocolate fudge cake, indulgent chocolate cake with milk & white chocolate chunks, cream or vanilla ice cream 8.25

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 8.50

Cinnamon swirl cheesecake, pouring cream 8.50

Chocolate truffle cake with rich mousse & brownie pieces, pouring cream 8.50

Lemon, rose & pistachio gâteau, pouring cream 8.25

Hot cookie dough with Belgian chocolate chunks, vanilla ice cream & chocolate sauce 8.00

Affogato al Caffè: double espresso, scoop of vanilla ice cream & a shot of Amaretto 8.50

Spiced apple & blackberry crumble, hot custard 8.00

Includes 50p donation to the **Licensed Trade Charity**, supporting hospitality workers since 1793

Ice Cream

Grandpa Greene's Ice Cream - Award winning & locally made

Vanilla pod | Mint choc chip | Wild strawberry | Lotus biscuit | Luxury chocolate | Cookies & cream

Two scoops 4.00 | Four scoops 6.50

Vegan vanilla ice cream

Two scoops 4.00 | Four scoops 6.50

Only enough room for a drink?

Espresso Martini, vodka, Kahlua, fresh espresso, demerara 9.50

Gold Fashioned, bourbon, chocolate syrup, bitters, edible gold coin 9.50

Negroni, gin, Campari, vermouth 9.50

Seasonal

Nutcracker, brandy, Frangelico, cream, hazelnut syrup 8.75

Hot Toddy, bourbon, lemon juice, honey, hot water 8.75



Hot Drinks

Barista Drinks

Americano 3.45 **Macchiato** 3.45 **Cappuccino** 3.90 **Flat white** 3.70 **Latte** 3.90 **Green matcha latte** 4.20 **Espresso** 3.45

Jameson Irish whiskey coffee 5.75 **Mocha** 3.90 **Pot of tea** 3.00 **Herbal tea** 3.00

Hot chocolate 4.25 **Deluxe hot chocolate**, cream & marshmallows 4.75

Seasonal

Pumpkin spiced latte 4.40 **Gingerbread cappuccino** 4.40

Terry's Chocolate Orange hot chocolate, cream & marshmallows 5.25

Our Famous Roast

Available every Sunday from 18.95

We're famous around Stockport, and for good reason. For over 20 years we've been honing our craft to deliver the perfect roast from our family to yours, each and every Sunday.

Working with handpicked local suppliers to source the freshest produce, our well trained chefs are passionate about only serving the highest quality joints and the finest trimmings.

We really do take great pride at every step, and we'd love to have you join us.

Want to know what's on?

Scan the QR code to explore our latest menus & events.



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