ALMOND FAMILY PUBS

The Station House

Served Sundays, from 12pm

Vegan & Veggie Menu

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

Small Plates

Roasted carrot & maple glazed parsnip soup, toasted seeds, crispy sage, bread (VE) 7.50
Burrata & harissa roasted squash, red pepper houmous, flatbread, rocket, pickled red onion (V) 8.95
Wild mushroom & Stilton rarebit, pickled red onion, rocket, roasted shallot dressing (V) 9.50
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

Roasts

Choose from:

Vegetable roast, a mix of chestnuts, vegetables, seeds & herbs, polenta crust (VE) 18.95
Plant based stuffed 'turkey' joint (VE) 21.95

Served with:

Honey roasted carrots & parsnips, triple cooked roasties, buttery mash, Vimto braised red cabbage, garlic buttered greens, bottomless gravy, homemade Yorkshire pudding (V)
(VE Alternative sides available)

Three sides for 15.00

Garlic & Parmesan skin on fries (V) 6.00 | Truffle mac 'n' cheese (V) 6.00
Harissa roasted squash & hot honey (V) 6.00 | Cauliflower gratin (V) 6.00 | Dauphinoise potatoes (V) 6.00

Mains

Wild mushroom risotto, sun blushed tomato pesto, rocket, burrata, crispy sage (V) 16.50 **add plant based 'chicken'** 3.50
Classic margherita, stone baked sourdough pizza, rocket, Parmesan (V) 13.25
Goan 'chicken' curry, plant based 'chicken', basmati & wild rice, flatbread, spiced coriander dip, charred lime (VE) 18.95
Plant based 'chicken' salad, cos leaves, 'bacon', garlic & herb croutons, citrus dressing (VE) 16.75

Sides

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

Garlic & Parmesan skin on fries (V) | Harissa roasted squash & hot honey (V)
Truffle mac 'n' cheese (V) | Dauphinoise potatoes (V) 6.00

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

Upgrades

Extra coffee shot 0.50 **Swap to oat milk** 0.50 **Syrups** Vanilla, Caramel, Hazelnut, Pistachio 0.50
Ask a member of the team for our full range

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

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Desserts

Chocolate fudge cake, indulgent chocolate cake with milk & white chocolate chunks, cream or vanilla ice cream (V) 8.25
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (V) 8.50
Cinnamon swirl cheesecake, pouring cream (V) 8.50
Chocolate truffle cake with rich mousse & brownie pieces, pouring cream (VE) 8.50
Lemon, rose & pistachio gâteau, pouring cream (V) 8.25
Hot cookie dough with Belgian chocolate chunks, vanilla ice cream & chocolate sauce (V) 8.00
Affogato al Caffè: double espresso, scoop of vanilla ice cream & a shot of Amaretto (V/VE available) 8.50
Spiced apple & blackberry crumble, hot custard (V) 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
Nutcracker, brandy, Frangelico, cream, hazelnut syrup 8.75
Hot Toddy, bourbon, lemon juice, honey, hot water 8.75

Our Full Menu

Available Monday - Saturday

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

See the 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)
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