ALMOND FAMILY PUBS

The Station House

Served Monday – Saturday

Small Plates

Sharing camembert, honey & rosemary baked, cranberry sauce, grilled ciabatta (V) 14.25

Roasted parsnip & butternut squash soup, sage crisps, grilled 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, grilled ciabatta 8.75

Tikka marinated king prawns, grilled ciabatta, charred lemon 9.75

Mushroom & crumbly blue arancini, truffle mayo, house salad (VE) 7.75

Smoked haddock & salmon melting middle fishcake, celeriac remoulade, charred lemon 8.75

Black pudding & apple potato cake, fried quail egg, pickled fennel salad, apple brown sauce 8.50

Salads

Grilled chicken Caesar salad, anchovies, crispy pancetta, garlic & herb croutons, parmesan 15.75

Burrata & harissa roasted butternut squash salad, sweet drop peppers, toasted seeds, pear, fig & white balsamic dressing (V) 15.25

Sandwiches *Served until 5pm*

On toasted ciabatta, with house salad & skin on fries

Chicken Caesar BLT, grilled chicken, crispy pancetta, Caesar dressing, lettuce, tomato 13.50

The Reuben, salt beef, Emmental cheese, mustard mayonnaise, dill sauerkraut 14.25

The Italian job, warm burrata, roasted peppers, rocket & pesto mayonnaise (V) 13.00

Vegan grilled 'chicken' BLT, plant based 'chicken', smoked 'bacon' lettuce, tomato, pesto mayonnaise (VE) 12.50

Mains

Confit Gressingham duck leg, dauphinoise potatoes, buttered cavolo nero, port & morello cherry jus 21.50

Red wine & rosemary braised lamb shank, buttery mash, winter greens, mint gravy 22.75

Roasted Mediterranean vegetables risotto, pesto drenched burrata, rocket (V) 16.75 **add chicken breast** 3.50

Paprika roasted cod loin, chorizo & five bean cassoulet, tenderstem broccoli, charred lemon 20.50

Pork, black pudding & haggis sausages, potato & apple mash, wholegrain mustard gravy, savoy cabbage, crispy onions 16.00

Sri Lankan curry, butternut squash & aubergine, basmati & wild rice, naan, lime chutney (VE) 16.50 **add chicken breast 3.50**

Black Angus 10oz sirloin, triple cooked chips, roasted mushroom, blistered cherry tomatoes, peppercorn sauce 27.95

Black Angus 10oz rump, triple cooked chips, roasted mushroom, blistered cherry tomatoes, peppercorn sauce 24.95

Traditional fish 'n' chips, battered cod, triple cooked chips, mushy peas, tartare sauce, charred lemon **8oz** 16.75 **12oz** 19.75

Buttermilk fried chicken burger, garlic & parmesan, toasted brioche bun, house salad, skin on fries, truffle honey 17.25

Butcher's burger, crispy pancetta, Applewood smoked cheddar, house salad, tomato chutney, skin on fries 18.00

Margherita hand stretched, stone-baked sourdough pizza, tomato, mozzarella (V) 12.75

Nduja & pepperoni hand stretched, stone-baked sourdough pizza, hot honey, rocket 14.75

Tasty Lancashire cheese, onion & potato pie, creamy mash, roasted carrots, mushy peas, gravy (V) 16.25

12h braised steak & craft dark ale pie, creamy mash, roasted carrots, mushy peas, gravy 17.25

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 **House salad** 4.00
Dauphinoise potatoes 4.50 **Garlic buttered tenderstem broccoli** 4.50 **Garlic bread** 4.00 **Garlic bread with cheese** 4.50

V: Vegetarian | VE: Vegan
NGI & Vegan menus available on request. See back of menu for allergen & tips information

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Desserts

Four layer chocolate fudge cake, served warm, with vanilla ice cream (V) 8.25
Luxury sticky toffee pudding, toffee sauce, vanilla ice cream (V) 8.25
Apple & blackberry crumble, hot vanilla custard (V) 7.75
Prosecco & blackcurrant cheesecake, pouring cream (V) 8.00
'Dubai chocolate' cheesecake, pouring cream (V) 8.50
Hot cookie dough, chocolate sauce, vanilla ice cream (V) 8.00
Chocolate orange mousse slice, vanilla ice cream (VE) 7.75
Grandpa Greene's ice cream two scoops 4.00 four scoops (V) 6.50
Vanilla pod, pistachio, wild strawberry, Lotus biscuit, luxury chocolate, clotted cream

Only enough room for a drink?

Espresso Martini Vodka, Kahlua, fresh espresso & demerara 9.25
Old fashioned Bourbon, demerara & bitters 9.50
Negroni Gin, Campari & Vermouth 9.50

Hot 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 **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 famous Roast is available every Sunday from 18.50

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