

STATION ROASTS

THE MAIN EVENT

STATION'S JOINT OF THE WEEK - £19

Station's weekly special locally sourced joint of the week from our butchers

Wine recommendations:

With Pork a gls of Angelo a crisp & fruity Sicilian white, or super juicy Pinot Noir Beef, a glass of full bodied Argentinian Malbec

Lamb, a glass of our big Lebanese dark cherry and spice forward Ksara

ROAST CHICKEN - £18

Lemon, garlic and herb infused chicken breast (gfo)

Recommended wine; A glass of softly citrusy Pecorino Italian white

WELLINGTON - £17

Jerusalem artichoke, leek and chestnut (veo)

Recommended wine; A glass of tropical fruit & floral Chenin Blanc, OR, a ripe & juicy Merlot

All our roasts are served with:

Garlic & rosemary roasted potatoes, cider braised red cabbage, garlic fried greens, agave roasted red onions, roasted carrots, cauliflower cheese croquette, a giant yorkie (not vegan) and proper gravy - all are available as extra sides dishes too

SIDES

Station South sage & onion stuffing £5 (ve)
Sticky chipolatas, with an onion and bacon crumb £6.50
Pan fried greens £4 (ve, gf)
Pulled lamb croquettes £6.50
Extra gravy £2 (veo, gfo)



TO FINISH

£6.50

FRUIT 'CRUMBLE'

Seasonal winter spiced fruit topped with a granola and seed crumble, served with Devon custard or ice cream (gf,veo)

STICKY TOFFEE PUDDING

Sticky toffee pudding with caramel sauce and ice cream

DESSERT OF THE WEEK

This week's sweet treat - ask server for details

CHOCOLATE BROWNIE SUNDAE

Pieces of our gooey chocolate brownie layered with vanilla icecream and drizzled with chocolate sauce (gf)

Recommended - a glass of pudding wine, or maybe an espresso martini? Do have a look at our full cocktail and coffee lists for more options....

KIDS ROAST

JOINT OF THE WEEK, CHICKEN OR VEGAN SAUSAGE -£IO

With roast potatoes and carrots, greens, a yorkie (not vegan), and proper gravy (gfo)

KIDS DESSERT

CHOCOLATE BROWNIE - £5.00

Warm chocolate brownie with vanilla ice cream (gf)

GRANDPA GREEN'S ICE CREAM - £3.95

Your own individual tub of vanilla, chocolate, strawberry, or vegan mango & passionfruit