

SUNDAY ROASTS

THE MAIN EVENT

STATION'S JOINT OF THE WEEK - £19

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

*Recommended wine; With pork; a glass of Mon Roc a crisp French white, or fruit-forward Joie de Vigne Grenache/Pinot Noir
With lamb; a glass of elegant Portuguese Castello D'Alba*

ROAST BEEF - £19

Roast beef topside with garlic, thyme and mustard rub (gfo)

Recommended wine; a glass of fruity medium bodied Argentinian Malbec

ROAST CHICKEN - £18

Lemon and tarragon marinated chicken supreme (gfo)

Recommended wine; a glass of fresh & fruity Gavi di Gavi La Contessa white

APRICOT AND WALNUT HARVEST ROAST - £17

A golden plant-based roast of walnuts, buttery cashews, and jewel-like apricots, delicately seasoned with fresh herbs. (veo)

Recommended wine; A glass of floral & fruity Quercus Pinot Bianco

All our roasts are served with:

Garlic & rosemary roasted potatoes, braised red cabbage, garlic sauteed greens, root vegetable crush, cauliflower cheese croquette, yorkshire pudding (not vegan) and proper gravy - all are available as extra side dishes too.

SIDES

Station South leek, onion & apricot stuffing (ve) - £5

Sticky chipolatas, with soy & maple onions with bacon crumb - £6.50

Garlic greens (ve, gf) - £4

Extra gravy (veo) - £2

House Fries - £4.50

add Parmesan + £1

ve-vegan/veo-vegan on request/v-vegetarian/veo-vegetarian on request/gf-gluten free/gfo-gluten free on request.

If you have food allergies & intolerances please speak to the team when ordering.

An optional 10% service charge will be added onto tables and shared across the whole team.

Station South Guest WIFI: brewsandbikes

MAIN

MAC N CHEESE WITH CHICKEN SUPREME - £13.50

Deliciously cheesy macaroni with panko and herb crumb (v)

SANDWICHES

ROAST BEEF OR VEGAN SAUSAGES (VEO) - £11

Toasted ciabatta, maple & soy caramelised onions, cheese, crispy shallots and dressed rocket served with a gravy dip.

GRILLED HALLOUMI (V) - £10.50

Toasted ciabatta, cranberry chilli chutney, dressed rocket, pickled red onion and toasted almonds.

KIDS ROAST

JOINT OF THE WEEK, CHICKEN OR VEGAN SAUSAGE - £10

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

TO FINISH All £6.50

QUINCE & BLACKBERRY CRUMBLE

Ginger and cardamom crumble topping, layered over caramelised quince, apple, and blackberries with salted caramel ice cream or custard. (veo,gf)

STICKY TOFFEE PUDDING

Sticky toffee pudding with caramel sauce and ice cream (v)

CHOCOLATE BROWNIE SUNDAE

Goey and indulgent 54% cocoa brownie chunks, lotus biscuit, vanilla ice cream, chocolate sauce (v,gfo)

BREAD AND BUTTER PUDDING

Nordic inspired bread and butter pudding made with Danish pastry and gently spiced with cardamom and cinnamon. Served warm with a spoon of fresh mixed berry compote and custard.

KIDS DESSERT

CHOCOLATE BROWNIE - £5.00

Warm chocolate brownie with vanilla ice cream (gf)

GRANDPA GREENE'S ICE CREAM - £3.95

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

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