

# THE STATION SUNDAY LUNCH

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**Main Course £12.95   2 Courses £17.95   3 Courses £22.95**

**Soup of the Day**<sup>(v)(+)(rgf)</sup>

Granary Bread

**Wild Mushroom Ravioli**<sup>(v)</sup>

Sautéed Mushrooms, Sun-blush Tomatoes

**Tempura Black Pudding**

Poached Egg, Red Onion

**Primavera Risotto**<sup>(v)(+)(gf)</sup>

Garden Peas, Courgettes, Spring Onions

**Classic Prawn Cocktail**

Buttered Brown Bread

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**Roast Topside of Beef**<sup>(rgf)</sup>

Roast Potatoes, Yorkshire Pudding, Carrot & Swede Mash, Seasonal Vegetables, Pan Juice Gravy

**Roast Loin of Pork**<sup>(rgf)</sup>

Roast Potatoes, Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Carrot & Swede Mash, Seasonal Vegetables, Pan Juice Gravy

**Slow Roast Shoulder of Lamb**<sup>(rgf)</sup>

Roast Potatoes, Yorkshire Pudding, Carrot & Swede Mash, Seasonal Vegetables, Pan Juice Gravy

**Nut Roast**<sup>(v)(+)(rgf)</sup>

Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Vegetarian Gravy

*If you would like additional gravy, Yorkshire puddings, roast potatoes or vegetables with your roast please do not hesitate to ask.  
We are more than happy to bring you more :-)*

**Yorkshire Chorizo & Tiger Prawn Tagliatelle**

Roasted Tomato Sauce

**Chicken Breast**

Chasseur Sauce, Creamy Mash, Seasonal Vegetables

**Additional Side Dishes - £3.00**

Creamy Mash Potato, Thick-Cut Chips, Skinny Fries, Cauliflower Cheese, Seasonal Vegetables

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**Creamy Rice Pudding**<sup>(gf)</sup>

Raspberry Jam

**Chocolate Mousse**

Lavender Tuille

**Sticky Toffee Pudding**

Toffee Sauce

**Yorkshire Ice-cream**<sup>(rgf)</sup>

Station-made: Madagascan Vanilla, Coconut, Kirsch Black Cherry

*Northern Block - Chocolate & Sea Salt, Roasted Strawberry, Ginger Caramel, Hazelnut & Tonka Bean*

*Vegan: Strawberry & Yazu, Peanut Chip, Sicilian Lemon Sorbet, Raspberry & Sorrel Sorbet*

Served with a Biscuit Crumb, Cinder Toffee & Meringue Pieces

£1.50 per scoop

(v) vegetarian (+) vegan

(gf) gluten free or (rgf) gluten free by request.

Whilst we offer gluten-free menu options, we are not a gluten free kitchen.

Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs.

Please inform a senior member of staff if you have any allergens or specific dietary requirements.

If you have a red envelope and wish to order any of the items from this menu the main courses will be charged at £12.95 and starters and desserts will be charged at our normal a la carte menu price.