

THE STATION HOTEL BIRSTWITH

SET MENU

2 COURSES £20.00 3 COURSES £24.50

STARTERS

Soup of the Day, Fresh Locally Sourced Bread, Herby Croutons ^{VE/GF*}

Duck Liver and Port Parfait, Winter Onion Chutney, Toasted Sourdough ^{GF*}

Sticky Asian Style Pork Salad, Ginger, Toasted Sesame Seeds, Chilli, Pickled Mouli ^{GF}

Assortment of Warm Local Breads and Oil, Black Olive Tapenade, Balsamic Vinegar & Sun Blush Tomatoes ^{VE}

Parma Ham and Williams Pear Salad, Citrus Dressing, Hazelnut Brittle, Crusty Bread ^{GF*}

MAINS

Classic Coq Au Van with Bacon, Creamy Mash, Red Wine Sauce, Parsnip Crisps ^{GF}

Thick Farmhouse Sausages, Creamy Mash, Onion Rings, Rich Sweet Onion Gravy

Daleside Blonde Battered Haddock, Mushy Peas, Hand Cut Chips, Homemade Tartar Sauce ^{GF*}

Cauliflower and Sticky Date Tagine, Tunisian Pilaff Rice, Poppadom ^{VE/GF}

Wensleydale and Shiitake Mushroom Tartlet, Red Onion Relish, Poached Egg, Baby Leaf Salad, Skinny Fries ^V

DESSERTS

Chocolate Cappuccino Mousse, Mascarpone Foam ^{V/GF}

Amaretto Crème Brûlée, Sour Cherries, Home Made Shortbread Finger ^{V/GF*}

Sticky Toffee Pudding, Butterscotch Sauce, Honeycomb Ice Cream ^{V/GF}

Orange Persian Love Cake, Blood Orange Syrup, Vegan Vanilla Ice Cream ^{VE/GF}

Duo of Ice Cream ^{GF}

Ice Cream - Vanilla, Chocolate, Strawberry, Honeycomb

Vegan - Vanilla, Peanut Chip, Mint Choc Chip

GLUTEN & ALLERGIES

If you have a specific dietary requirement or food allergy please let us know before ordering.

We are unable to guarantee that any dish is completely free from traces of gluten or other known allergens as our food is prepared in a kitchen where cereals containing gluten, nuts and other allergens are present.

For full details of all allergens please ask.

GF – Gluten Free. GF* - Gluten Alternative Available. V -Vegetarian. VE* – Vegan Alternative Available.