

THE STATION HOTEL BIRSTWITH

LUNCH MENU

1 COURSE £15.50 2 COURSES £20.00 3 COURSES £24.50

STARTERS

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

Chicken Liver and Port Parfait, Sour Cherry Preserve, Toasted Sourdough Crisps ^{GF*}

Sticky Asian Style Beef 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}

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 Fish and Chips, Mushy Peas, Hand Cut Chips, Homemade Tartar Sauce ^{GF*}

Pea and Mint Risotto, Toasted Feta Cheese, Fresh Mint Oil ^{V/GF}

Tofu Meatball Korma, Sweet Pickled Onions, Coconut Rice, Baby Coriander ^{GF}

DESSERTS

Lemon Posset, Raspberry Coulis, Shortbread ^{V/GF}

Vanilla Crème Brûlée, Home Made Shortbread ^{GF}

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

Citrus 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.