

STATION TAVERN

Small plates & Sharers

- Roasted cauliflower soup, toasted chestnuts, sourdough (v) 5
- Salt baked beetroots, roast artichoke, orange & chicory salad, pumpkin seeds (ve) 5
- Angus beef blade & celeriac croquette, horseradish cream 6
- Butlers secret cheddar & Guinness rarebit (v) 7
- Buffalo mozzarella, roasted fig, orange & rocket pesto (v) 5
- Devon crab cake, pickled fennel & watercress, Rose harissa crème fraiche 7
- Pig in blanket sausage roll, English mustard, Dandelion salad 5.5
- Turkey, apricot & pistachio Scotch egg, caramelised onion chutney, Dandelion salad 5.5
- Honey roast chestnut camembert, roast fig & sourdough (v) 14
- 28 day aged Angus beef blade, chimichurri dressing, triple cooked chips, watercress & fennel salad 25

Mains

- Station Tavern burger, cheese, Camden Pale Ale onions, mixed leaf, ketchup, mayo, pickles, fries 15
- The ultimate plant burger, cheese, Camden Pale Ale onions, mixed leaf, ketchup, mayo, pickles, fries (v) 13
- 8oz 28 day aged Rump steak, Confit tomato, portabello mushroom, béarnaise sauce, watercress & chips 18.5
- Cumberland sausage, crushed root vegetables, savoy cabbage, onion rings, gravy 13
- Young's Original beer battered cod, triple cooked chips, mushy peas, tartare sauce & burnt lemon 15.5
- Slow cooked beef & Ale pie, crushed carrot, swede & lovage, savoy cabbage, gravy 14
- Pan roasted cod, samphire, lemon & leeks, pickled fennel 13.5
- Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v) 11

Sides

- Fries / triple cooked chips (ve) 4
- Crushed carrots & swede, lovage (v) 4
- Creamed leeks & butlers secret cheddar (v) 4
- Pickled fennel & watercress salad (ve) 4

Puddings

- Warm chocolate brownie, candied walnuts, walnut brittle & vanilla ice cream (ve) 5
- Spiced orange posset, charred orange, orange crisp & all butter shortbread crumb (v) 5
- Apple, fig, orange & crumble with custard or vanilla ice cream (v) 5
- Vanilla ice cream, shortbread & candied walnut affogato (ve) 5
- Cenarth brie, quince, figs, celery, seeded crackers (v) 7
- Date pudding, brandy butter ice cream (v) 5

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to be championing British farmers and producing fresh food sustainably

Tables of 6 or more are subject to a discretionary service charge of 12.5%

