

STATION TAVERN

Small plates

- Roasted cauliflower soup, toasted chestnuts, sourdough 5
Salt baked beetroots, roast artichoke, orange & chicory salad, pumpkin seeds (ve) 5
Devon crab cakes, pickled fennel & watercress, Rose harissa crème fraiche 7
Angus beef blade & celeriac croquettes, horseradish cream 6

Sharers

- 28 day aged Angus beef blade, chimichurri dressing, triple cooked chips, watercress & fennel salad 25
Honey roast chestnut camembert, roast fig & sourdough (v) 14

Sunday roasts

All served with garlic & lemon thyme roast potatoes, carrot & swede mash, maple roast carrot & parsnip, buttered leek, cauliflower & cabbage, unlimited Yorkshire puddings & gravy

- Roast 28 day aged sirloin of Aberdeen Angus, braised short rib & salt beef brisket stuffing 17
Roast stuffed pork belly 16

Sides

- Savoy cabbage in a garlic & bacon cream 4
Pigs in blankets 4
Creamed leeks & butlers secret cheddar (v) 4

Mains

- Station Tavern burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles and fries 15
The plant burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries (v) 13
Young's beer battered cod, triple cooked chips, mushy peas, Tartare sauce 15.5
Cumberland sausage, crushed root vegetables, savoy cabbage, red onion rings, gravy 13
Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v) 11

Puddings

- Warm chocolate brownie, candied walnuts, walnut brittle & vanilla ice cream 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 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%

