

STATION TAVERN

Small plates

- British Smokey barbeque chicken wings, ranch dressing 6.5
- Salt & pink peppercorn tempura courgette, lime mayonnaise (ve) 4
- Heritage tomato, whipped goats cheese, basil, sherry balsamic reduction & toasted sunflower seeds (ve) 5.5
- Confit duck leg bon-bon, pickled blackberries, cucumber & spring onion salad, chilli jam 7.5
- Hot smoked salmon & horseradish rillette, pickled beetroot, toasted beer sourdough, English pea shoots 6.5

Sharers

- Caramelised red onion & herb baked brie, with toasted beer sourdough & chilli jam (v) 13
- 28 day aged 16oz British beef feather steak, garlic & parsley triple cooked chips, chimichurri, ranch dressing 35

Mains

- Pan seared lemon sole, caper & shallots, acid butter, garlic & parsley triple cooked chips, sautéed asparagus 16.5
- Hot smoked salmon niçoise salad, Jersey Royals, heritage tomatoes, soft boiled egg 13
- Young's Original beer battered cod, triple cooked chips, crushed peas, Tartare sauce & charred lemon 15.5
- Station Tavern burger, cheese, Camden Pale Ale onions, lettuce, ketchup, mayo, pickles, fries 15
- Station Tavern plant burger, cheese, Camden Pale Ale onions, lettuce, ketchup, mayo, pickles, fries (ve) 15
- Buttermilk chicken burger, chimichurri, lettuce, onion, tomato, sriracha mayo, pickles, fries 15
- Pan seared duck breast, hispi cabbage, pickled blackberries, confit duck leg bon-bon, beetroot puree 22
- Pork, caramelised apricot & sage sausages, hispi cabbage, new season spring onion mash & gravy 12.5
- Young's beer battered halloumi, triple cooked chips, crushed peas, Tartare sauce & charred lemon (v) 14.5
- 28 day aged flat iron steak, triple cooked chips, confit tomato & grilled flat mushroom béarnaise sauce 17.5
- Caramelised watermelon steak, heritage tomato, sherry balsamic reduction, asparagus spears, basil, English pea shoots salad & whipped goats cheese (ve) 12

Sides

- Fries/triple cooked chips (ve) | heritage tomato & pea shoot salad (ve) | sautéed asparagus & lemon butter (v) 4

Puddings

- Dark chocolate mousse, fresh English raspberries, raspberry & white chocolate cookie, chocolate soil (v) 5
- Spiced earl grey poached pear, coconut yoghurt, English summer berry salad, candied walnuts (ve) 5
- Traditional British sticky toffee pudding, vanilla ice cream (v) 5
- Vanilla ice cream, chocolate soil & candied walnut affogato (ve) 5
- Cambridge burnt cream with a white chocolate cookie (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%

