

STARTERS

SOUP OF THE DAY

Served with a warm bread roll and butter

CAULIFLOWER BITES

Crispy cauliflower in a salt and white pepper tempura batter served with curried mayonnaise

MAINS

SUNDRIED TOMATO LINGUINE

Linguine in a tomato-based sauce with Mediterranean vegetables, sundried tomatoes and spinach.

SIGNATURE SALAD

Tomato, red onion, cucumber, sugar snap peas, garden peas, broccoli, spinach, rocket and quinoa, topped with French dressing.

PENANG CURRY

An aromatic coconut sauce with cauliflower, green beans, mangetout and peppers, served with white rice.

MOROCCAN-STYLE PILAF ROAST

Moroccan-spiced brown rice mixed with sultanas, apricots and dried cranberries, served with new potatoes and tender stem broccoli.

MOVING MOUNTAIN BURGER

Served in a brioche bun with vegan cheese, vegan mayonnaise, cos lettuce, gherkin and tomato.

MEATBALL SIZZLERS

Vegan meatballs marinated in a tomato-based sauce.

DESSERT

CHURROS

Tossed in cinnamon sugar, served with a chocolate dip.

APPLE & BLACKBERRY CRUMBLE

Served with dairy free vanilla ice cream

ICE CREAM

3 scoops of dairy free vanilla ice cream

Station Inn

GLUTEN-FREE OPTIONS

STARTERS

SOUP OF THE DAY

Served with gluten free bread & butter

PRAWN COCKTAIL

Served in a Marie Rose sauce on a bed of cos lettuce

CHICKEN GOUJONS

Gluten free breaded chicken goujons served with a BBQ dip

MAINS

COD & CHIPS

In gluten free flour, served with tartare sauce, lemon wedge, chunky chips and a choice of garden or mushy peas

HUNTERS CHICKEN

A large bowl of chips topped with cheese sauce, chicken pieces, streaky bacon and sticky BBQ sauce.

CHICKEN SCHNITZEL

Chicken breast in gluten-free golden crispy breadcrumbs, served with chips, garden peas and a choice of garlic or chilli butter.

PRAWN SALAD

Freshly cooked prawns served on a bed of tomatoes, red onions, cucumber, sugar snap peas, rocket and spinach, topped with a Marie-Rose sauce.

GAMMON STEAK

Bar gammon steak served with chips, garden peas and a choice of egg, pineapple or both.

PENANG CURRY

An aromatic coconut sauce with cauliflower, green beans, mangetout and peppers, served with white rice.

MOROCCAN-STYLE PILAF ROAST

Moroccan-spiced brown rice mixed with sultanas, apricots and dried cranberries, served with new potatoes and tender stem broccoli.

DESSERTS

APPLE & BLACKBERRY CRUMBLE

Served with a choice of ice cream or custard

ETON MESS

Same description as main menu

TSOUXDE Z

TRIO OF ICE CREAM

Chocolate, strawberry & vanilla ice cream

16/4 Guides