

# MENU

Olives (V,VG,GF,DF)	4
Chilli Puffs (V,DF)	2.5
Salted Nuts (V,VG,GF,DF)	2.5
Focaccia (V)	4.5
Garlic bread (V)	5

## STARTERS

4 for £36

<b>Burrata (GF,V)</b> radish, dill, grilled mango	10
<b>Calamari Fritti</b> grilled asparagus, lemon mayo, lime	10
<b>Creamy Crab Toast</b> crispy Cavolo Nero & wasabi	10
<b>Gambas al Ajillo (GF)</b> king prawns served in a rich garlic & chilli butter sauce	11
<b>Pork Neck Pistachio Bombette (GF)</b> rolled with mortadella served over goat cheese fondue	10
<b>Beef Ragout Arancini</b> rice balls stuffed with slow cooked beef & Parmesan	9.5
<b>Beef Meatballs</b> rich tomato sauce, Cheddar cheese & sourdough bread	9
<b>Aubergine Parmigiana (V)</b> tomato sauce, Parmesan cheese & sourdough bread	9
<b>Roasted Pumpkin (V)</b> goat cheese fondue, pomegranate, coriander seeds	9

## BURGERS

All served with burger sauce, tomato, lettuce, red cabbage and skin on fries.

<b>Mozzarella &amp; Parma Ham</b>	16
<b>Cheddar &amp; Bacon</b>	16
<b>Fried Egg &amp; Truffle Mayo</b>	17
<b>Chicken Cheddar &amp; Bacon</b>	15
<b>Halloumi Burger (V)</b> with roasted vegetables	14



**(VG)\* vegan**      **(DF)\* dairy free**  
**(V)\* vegetarian**      **(GF)\* gluten free**

HEAD CHEF: MARCO BRINA

Not all ingredients are listed on the menu. Please inform the staff of any allergies. Allergen menu available upon requests. An optional 12.5% service charge will be added to your bill.

**THE STATION HOUSE PUB**

1 Churchfield Road, London, W3 6BH, tel: 020 8992 7110

## MAINS

<b>Pan-Fried Lamb (GF)</b> served over a bed of Roman-style artichokes, grilled artichokes and pickled shallot	19
<b>Seafood Sardinian Fregola Pasta</b> served in a rich tomato & crustaceous broth, courgette, squid, grilled king prawns	18
<b>Confit Cod Loin (GF)</b> served with stewed Cime di Rapa, pickled baby corn and lime velouté	22
<b>Roasted Cauliflower Steak (GF,V)</b> served with celeriac velouté, salsa verde, pomegranate	14
<b>Chicken Caesar Salad</b> lettuce, anchovies, bacon, croutons & dressing	14

## SUNDAY ROAST

All roasts are served with Yorkshire pudding, gravy and seasonal roasted vegetables

<b>28 Day Aged Rib-Eye</b>	19
<b>Half Chicken with Lemon &amp; Rosemary</b>	17
<b>Pork Belly</b>	18
<b>Vegetarian Puff Pastry</b>	16

## SIDES

Rocket & Parmesan (V,GF)	4
Tomato & Tropea Onion Salad (V,VG,GF,DF)	4
Cauliflower Cheese (V,GF)	5
Chilli & Garlic Cauliflower Bites (V,GF)	4
Stewed Cime di Rapa (V,VG,GF,DF)	4
Sweet Potato Fries (V)	4.5
Skin on Fries (V)	4
<b>add</b> bacon & cheese	1.5

## DESSERTS

<b>Tiramisu Brownie (V)</b>	6
<b>Crème Brûlée (V)</b>	6
<b>Nutella Roll (V)</b>	6
<b>Affogato (V)</b> a scoop of vanilla ice cream, shot of espresso	4
<b>Italian Gelato (V)</b> 3 scoops (vanilla, chocolate, passion fruit sorbet)	5



**PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING**