

The STATION INN

FOOD MENU



LUNCH, DINNER, LIGHT BITES,
SUNDAY ROAST, KIDS & DRINKS

WELCOME...

Linda, Andrew and the rest of the team offer you a warm welcome to The Station Inn. Nestled in the beautiful hills surrounding Kendal, The Station Inn is the perfect place to unwind with a drink, relax with a meal or enjoy a cosy overnight stay with the family.

(VG) = VEGAN
(V) = VEGETARIAN
(GF) = GLUTEN FREE

Full allergen information is available on request from our team. As we do not list all allergens on our menus, please inform us of any specific allergens you may have before ordering.

LUNCHTIME MENU

SERVED MONDAY – SATURDAY 12 – 3PM

WRAPS All 9.95

ALL SERVED IN A SOURDOUGH WRAP, WITH A SALAD GARNISH, HOMEMADE COLESLAW AND LIGHTLY SALTED CRISPS

CHEESE AND PICKLE (V)**

Cheddar cheese, sweet pickle and cos lettuce.

BACON, LETTUCE AND TOMATO**

Crispy bacon, cos lettuce, tomato and creamy mayonnaise.

TUNA MAYONNAISE**

Tuna chunks in creamy mayonnaise with cos lettuce.

CHICKEN, PESTO AND SUNDRIED TOMATO**

Grilled chicken, green pesto, sundried tomato and cos lettuce.

SAUSAGE & RED ONION

Cracked Black pepper sausages with caramelised red onions.

HAND BATTERED FISH GOUJONS

Flaky battered cod goujons with cos lettuce and tartare sauce.

SOUTHERN FRIED CHICKEN

Chicken breast strips coated in seasoned southern fried crispy breadcrumbs, served with cos lettuce and mayonnaise.

QUORN CHICKEN, PESTO AND SUNDRIED TOMATO** (VG)

Pieces of Quorn chicken, pesto and sundried tomato and cos lettuce.

****GF wraps available please ask your server**

JACKET POTATOES

ALL SERVED WITH BUTTER, SALAD GARNISH AND COLESLAW

CHEESE (V/GF)	8.50	CHILLI (GF)	7.95
BEANS (V/GF)	7.95	TUNA MAYONNAISE (GF)	7.95
PRAWNS IN MARIE ROSE SAUCE (GF)	8.95	VEGAN CHEESE (VG/GF)	8.50
BBQ PULLED PORK (GF)	8.95	CHEESE & BEANS (V/GF)	8.95

STARTERS

MEDITERRANEAN TOMATO & RED PEPPER SOUP (VG)

6.00

With a warm tin loaf & butter portion.

STICKY CHICKEN BAO BUNS

7.50

Fried chicken pieces in bao buns, drizzled with our sticky BBQ Korean sauce, garnished with chilli peppers, spring onion and coriander.

SEABASS, GINGER & LIME FISHCAKES (GF)

7.25

Served with a salad garnish and Szechuan sauce.

DUCK BON BONS

7.00

Shredded duck with aromatic Chinese spices in panko crumbs, served with a salad garnish and hoisin sauce.

BLACK PUDDING FRITTERS (GF)

6.75

Sliced black pudding rounds cooked in handmade batter. Served with a salad garnish and Cumberland & Port sauce.

VEGETABLE GREEN GYOZAS (VG)

6.50

Served on a bed of salad leaves with our homemade gyoza sauce.

BRIE WEDGES (V)

7.25

Triangular coated brie wedges, served on a bed of mixed leaves with cranberry sauce.

SOUTHERN FRIED CHICKEN GOUJONS

6.95

Chicken breast strips coated in seasoned southern fried crispy breadcrumbs, served with a salad garnish and BBQ sauce.

SCOTCH EGG (GF)

7.50

A boiled egg wrapped in sausage meat, coated in breadcrumbs on a bed of sauteéd black pudding, drizzled with whiskey sauce.

SWEET POTATO FALAFEL BITES (VG/GF)

6.75

Spicy and exotic falafels with chunks of sweet potato, chickpeas and fiery Indian spices, served with a salad garnish and a curried mayonnaise dip.

SALADS

GREEK SALAD (V/GF)

13.25

Sliced cucumber, cherry tomatoes, diced peppers, sliced red onions, mixed olives and feta cheese with an olive oil and herb dressing.

CHICKEN CEASAR

13.50

Crispy cos lettuce, garlic and herb croutons and grilled chicken breast topped with parmesan shavings, smothered in a Caesar dressing.

Why not add bacon for 1.50?

SALMON (GF)

13.95

Mixed salad leaves, sliced cucumber, cherry tomatoes, diced peppers and sliced red onion topped with a grilled salmon, drizzled with a sweet chilli sauce.

SHARERS

HOUSE SHARER

18.00

Chicken goujons, brie wedges, sticky chicken bao buns, duck bon bons, black pudding fritters, garlic bread and a scotch egg, served with hoisin sauce and BBQ sauce.

CHEESY NACHOS (V/GF)

11.00

Dorito tortilla chips topped with nacho cheese sauce, sour cream, tomato salsa and guacamole.

Why not top them with BBQ pulled pork or Chilli con Carne for 3.00.

TOPPED CHIPS

A LARGE BOWL OF CHUNKY CHIPS
TOPPED WITH YOUR CHOICE OF;

BBQ PULLED PORK (GF) 10.00

Pulled pork in BBQ sauce.

CHILLI CON CARNE (GF) 10.00

Beef mince in chilli con carne sauce.

STICKY KOREAN CHICKEN 10.00

Fried chicken pieces in BBQ Korean sauce.

HUNTERS CHICKEN (GF) 10.00

Chicken pieces, bacon, cheese and BBQ sauce.

PASTA

SPAGHETTI BOLOGNAISE 13.75

Minced beef in a bolognese sauce, on a bed of spaghetti. Served with garlic bread.

CHICKEN AND BACON PASTA 13.95

Farfalle pasta with grilled Chicken strips and pieces of grilled bacon served in a creamy garlic sauce.

LASAGNE 13.75

Tender mince beef in a ragu sauce, layered with green pasta sheets, topped with creamy bechamel sauce. Served with a salad garnish and garlic bread.

VEGAN SPAGHETTI BOLOGNAISE (VG) 13.25

Soya mince in a bolognese sauce, served on a bed of spaghetti.

MAINS

HAND BATTERED COD & CHIPS 15.95

*Gluten free option available

Cooked in handmade batter, served with tartare sauce, lemon wedge, chips and a choice of garden or mushy peas.

Add bread & butter 1.00

GAMMON STEAK (GF) 15.95

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

Add an extra egg or pineapple for 1.00

TRIO OF SAUSAGE 14.25

A pork & apple sausage, cracked black pepper pork sausage and pork & leek sausage, served on a bed of creamy mash potato, garden peas and a veal jus gravy.

HUNTERS CHICKEN (GF) 15.25

A chicken breast topped with streaky bacon, cheese and sticky BBQ sauce. Served with chips, garden peas and grilled tomato.

SCAMPI 13.95

Served with chips, tartare sauce, lemon wedge and a choice of garden or mushy peas.

CHILLI CON CARNE 14.95

Tender minced beef in a chilli con carne sauce, sour cream and tortilla chips. Served with white rice or chips.

THAI RED CURRY (VG) 14.95

Sweet potato and mixed peppers cooked in a Thai red curry sauce. Served with rice crackers and a choice of white rice or chips.

KATSU CHICKEN CURRY 14.95

Chicken fillet cooked in panko breadcrumbs. Served with katsu curry sauce, salad garnish and a choice of rice or chips.

MOULES FRITES 13.00

Whole shell mussels in a creamy garlic, white wine and parsley sauce. Served with fries.

VEGAN CHILLI CON CARNE (VG) 14.95

Soya mince in a chilli con carne sauce. Served with white rice and tortilla chips.

CHEF'S SPECIALS

PAN SEARED SEABASS 17.95

Served with roasted new potatoes, wilted spinach, in a lemon and chorizo butter sauce garnished with watercress.

BRAISED BEEF CHEEKS 16.95

Served on a bed of creamy horseradish mashed potato, green beans, roasted fennel and veal jus gravy.

RUMP OF LAMB 17.50

Served with dauphinoise potatoes, roasted baby carrots, minted peas and veal jus gravy

PERI PERI CHICKEN 16.50

Half a roast chicken marinated in a peri peri sauce, served with sweet potato fries, corn on the cob and seasoned coleslaw.

CHESTNUT ROAST (VG/GF) 15.50

Served with baby potatoes, vegetables and vegan gravy.

SMOKED HADDOCK RISOTTO (GF) 14.25

Risotto rice mixed with smoked haddock, sliced leeks, parsley and parmesan. Served with a poached egg and lemon oil.

FROM THE GRILL

8oz RUMP STEAK (GF) 17.50

This cut of steak is lean and tender with a rich and generous depth of flavour. Served with chips, grilled tomato and mushrooms.

8oz SIRLOIN STEAK (GF) 23.00

Naturally lean with bold, beefy flavours. Served with chips, grilled tomato and mushrooms.

MIXED GRILL 23.50

Lamb chop, pork sirloin, picanha steak, gammon steak and a Cumberland sausage. Served with a fried egg, chips, garden peas and grilled tomato.

Go large;

Add a chicken breast and onion rings 3.50

SURF & TURF 22.50

6oz flat iron steak with king prawns. Served with chips, garden peas and grilled tomato.

ADD A SAUCE

PEPPERCORN	3.00
STILTON & PEPPERCORN	3.00
KATSU CURRY	3.00
GARLIC BUTTER	3.00
GRAVY	2.50

HANDMADE PIES

STEAK & ONION 15.95

The traditional pie. Served with mushy peas and veal jus gravy and a choice of chips or mashed potatoes.

SEAFOOD PIE (GF) 15.25

Tender salmon, smoked haddock, king prawns and white fish in a creamy leek sauce, topped with creamy mashed potatoes and a sprinkling in gluten free breadcrumbs. Served with vegetables.

CHEESE & ONION (V) 15.50

The old school classic. Served with chips and salad.

CHICKEN & MUSHROOM 15.75

A wholesome pie. Served with vegetables & veal jus gravy and a choice of chips or mashed potatoes.

COTTAGE PIE (GF) 14.95

Tender minced beef, peas, and carrots topped with creamy mashed potato. Served with a beetroot salad and pickled cabbage.

BEEF & ALE SUET PUDDING 15.95

Tender chunks off beef marinated in Swan Blonde ale. Served with vegetables and onion veal jus gravy and a choice of chips or mashed potatoes.

A LITTLE TOO MUCH?

TRY OUR 'GOLDEN YEARS MENU' FOR SMALLER APPETITES
SERVED MONDAY TO FRIDAY, 12PM- 3PM.

SEE THE FULL CHOICE OF DISHES LATER IN THE MENU.

SIZZLERS

ALL SIZZLERS SERVED ON A SIZZLING PLATE WITH SAUTEED PEPPERS & ONIONS AND A SIDE OF SKIN-ON-FRIES. **UPGRADE TO SWEET POTATO FRIES FOR 1.50**

HOT CHILLI SRIRACHA CHICKEN SIZZLER (GF) 15.50

Tender chicken marinated in a hot chilli sriracha sauce.

ITALIAN BEEF SIZZLER (GF) 15.50

Beef strips in an Italian seasoning.

GARLIC PRAWN SIZZLER (GF) 15.50

Succulent prawns cooked with garlic, chilli Flakes and paprika.

HALLOUMI SIZZLER (GF) 15.50

Grilled halloumi in a sweet chilli sauce.

TOMATO VEGAN MEATBALL SIZZLER (VG) 15.50

Vegan meatballs marinated in a tomato-based sauce.

SIDES

CHUNKY CHIPS (GF) 3.25

Add cheese £1

FRIES (GF) 3.25

Add cheese £1

SWEET POTATO FRIES (GF) 3.75

ONION RINGS 3.25

DRESSED SIDE SALAD 3.25

BABY POTATOES 3.50

GLAZED VEGETABLES 3.50

GARLIC BREAD 3.25

Add cheese £1

GRAVY 2.50

KATSU CURRY SAUCE 3.00

BURGERS & DOGS

ALL SERVED WITH FRIES & BBQ DIP. **UPGRADE TO SWEET POTATO FRIES FOR 1.50**

CHEESE & BACON BURGER 14.95

A choice of two thinly pressed steakburgers or two southern fried chicken fillets, served on a rose roll with burger sauce, topped with streaky bacon, Monterey Jack cheese, lettuce, tomato and gherkin.

PULLED PORK BURGER 14.95

A thinly pressed steakburger topped with BBQ pulled pork. Served on a rose roll with lettuce and gherkin.

KOREAN CHICKEN BURGER 14.95

A southern fried chicken fillet, served on a rose roll topped with sticky BBQ Korean sauce with lettuce, spring onion and coriander.

MOVING MOUNTAINS BURGER (VG) 14.95

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

HOT DOGS 13.95

Beechwood smoked frankfurter, served in a brioche bun, topped with Monterey Jack cheese, crispy shallots and our house sauce.

WHY NOT ADD A TOPPING?

CHILLI CON CARNE 3.00

BBQ PULLED PORK 3.00

ENJOY ONE OF OUR MANY CASK ALES OR WINES WITH YOUR MEAL.

SEE OUR FULL DRINKS LIST LATER IN THE MENU.

DESSERTS

ALL £7.25

LEMON AND BERRY CHEESECAKE (VG/GF)

A light lemon flavoured filling topped with summer fruits on a golden biscuit base. Served with a scoop of strawberry ice cream.

STICKY TOFFEE PUDDING

A homemade sticky toffee pudding in butterscotch sauce. Served with vanilla ice cream or custard.

PEAR & TOFFEE APPLE CRUMBLE (GF)

A homemade pear and toffee apple crumble. Served with a choice of ice cream or custard.

VG with vegan ice cream

RED VELVET BROWNIE

A homemade red velvet brownie. Served with vanilla ice cream.

ETON MESS (GF)

Fresh strawberries, vanilla ice cream and crispy meringue. Served with strawberry sauce and topped with cream.

RASPBERRY AND WHITE CHOCOLATE COOKIE

A homemade hot and gooey cookie, served with vanilla ice cream and raspberry sauce.

CHOCOLATE FUDGE CAKE (GF)

Two layers of dark, rich and moist chocolate fudge sponge layered with chocolate fudge icing. Served with vanilla ice cream.

RASPBERRY AND WHITE CHOCOLATE COOKIE SUNDAE

Homemade pieces of gooey cookies and vanilla ice cream. Served with raspberry sauce and topped with cream.

CHURROS (VG)

Tossed in cinnamon sugar. Served with chocolate sauce.

TRIO OF ICE CREAM

A scoop of vanilla, strawberry and chocolate.

Dairy free strawberry & vanilla ice cream are available

**GOT THE
LITTLE ONES
WITH YOU?**

**ASK FOR OUR
KID'S MENU.**

**...AND BE SURE TO
CHECK OUT OUR
BEER GARDEN AND
PLAY GROUND!**

**REMEMBER TO
COME BACK
AND VISIT US
FOR SUNDAY
LUNCH.**

**A FULL ROAST WITH A CHOICE
OF LAMB, BEEF, PORK, GAMMON
OR CHESTNUT ROAST, WITH
ALL THE TRIMMINGS.**

SEE MORE OVER THE PAGE.

GOLDEN YEARS MENU

DESIGNED FOR THOSE WITH A SMALLER APPETITE
SERVED MONDAY – FRIDAY 12 – 3PM
MAIN COURSE £9.95 ADD A STARTER OR DESSERT FOR £4.50 EACH

STARTERS

MEDITERRANEAN TOMATO & RED PEPPER SOUP (VG)

Served with a warm tin loaf & butter portion.

PRAWN COCKTAIL (GF)

Served in a Marie rose sauce on a bed of cos lettuce.

GARLIC BREAD Add cheese 50p

SOUTHERN FRIED CHICKEN GOUJONS

Chicken breast strips coated in seasoned southern fried crispy breadcrumbs, served with a salad garnish and BBQ sauce.

MAINS

HAND BATTERED COD & CHIPS

A smaller piece of cod, cooked in handmade batter, served with tartare sauce, lemon wedge, chips and a choice of garden or mushy peas.

***Gluten free option available**

SPAGHETTI BOLOGNAISE

Minced beef in a bolognese sauce served on a bed of spaghetti, served with garlic bread.

HUNTERS CHICKEN (GF)

Half a chicken breast topped with streaky bacon, cheese and sticky BBQ sauce, served with chips, garden peas and grilled tomato.

5oz GAMMON STEAK (GF)

Served with chips, garden peas and a choice of egg or pineapple.

COTTAGE PIE (GF)

Tender minced beef, peas, and carrots topped with creamy mashed potato, served with a beetroot salad and pickled cabbage.

VEGAN SPAGHETTI BOLOGNAISE (VG)

Soya mince in a bolognese sauce, served on a bed of spaghetti.

PORK SAUSAGES

Two pork and leek sausages, served with creamy mashed potato, garden peas and gravy.

SCAMPI

Served with chips, tartare sauce, lemon wedge and a choice of garden or mushy peas.

DESSERT

STICKY TOFFEE PUDDING

Homemade sticky toffee pudding in butterscotch sauce, served with vanilla ice cream or custard.

CHOCOLATE FUDGE CAKE (GF)

Two layers of dark, rich and moist chocolate fudge sponge layered with chocolate fudge icing. Served with vanilla ice cream.

CHURROS (VG)

Tossed in cinnamon sugar, served with chocolate sauce.

TRIO OF ICE CREAM (GF)

A scoop of vanilla, strawberry and chocolate.

SUNDAY LUNCH

SERVED SUNDAY, 12 – 8PM

DID YOU KNOW THAT ALL OF OUR MEATS ARE LOCALLY SOURCED? WE SUPPORT LOCAL BUSINESSES LIKE THE FANTASTIC FARMS IN LANCASHIRE AND CUMBRIA. IT'S A GREAT WAY TO ENJOY A FAMILY-FRIENDLY MEAL AND SUPPORT LOCAL BUSINESSES

RUMP OF LAMB 17.00

Served with buttery carrot & swede mash, roast potatoes, Yorkshire pudding, roasted Chantilly carrots and seasonal vegetables with a jug of veal jus gravy.

ROAST TOPSIDE OF BEEF 15.50

Served with buttery carrot & swede mash, roast potatoes, Yorkshire pudding, roasted Chantilly carrots and seasonal vegetables with a jug of veal jus gravy.

ROAST PORK 15.00

Served with buttery carrot & swede mash, roast potatoes, Yorkshire pudding, roasted Chantilly carrots and seasonal vegetables with a jug of veal jus gravy.

ROAST GAMMON 15.00

Served with buttery carrot & swede mash, roast potatoes, Yorkshire pudding, roasted Chantilly carrots and seasonal vegetables with a jug of veal jus gravy.

TRIO OF MEAT 16.50

Can't decide between beef, pork or gammon?

Why not have a slice of all three?

Served with buttery carrot & swede mash, roast potatoes, Yorkshire pudding, roasted Chantilly carrots and seasonal vegetables with a jug of veal jus gravy.

LUXURY CHESTNUT ROAST (VG) 15.00

Served with roasted baby potatoes, roasted Chantilly carrots and seasonal vegetables with a jug of vegan gravy.

EXTRAS

Cauliflower Cheese 3.50

Pigs in Blankets 3.00

DRINKS

DRAUGHT

Wainwright Gold	4.1%
Swan Blonde	4%
Timothy Taylor's	
Landlord	4.3%
Heineken	5%
Birra Moretti	4.8%
Inch's Cider	4.5%
Worthington's	
Creamflow	3.4%
Camden Pale Ale	4%
Carling	4%
Guinness	4.1%
Strongbow Dark Fruit	4%
Theakston Mild	3.5%
Cruzcampo	4.4%

RUM

Captain Morgan Spiced	35%
Captain Morgan Dark	40%
Captain Morgan	
Black Spiced	40%
Kraken	40%
Sailor Jerry Spiced	40%
Malibu	18%
Bacardi	37.5%

VODKA

The Lakes Vodka	40%
Grey Goose	40%
Smirnoff	37.5%
Smirnoff Raspberry	
Crush	35%
Smirnoff Vanilla	37.5%
Kin Toffee Vodka	20.3%
The Lakes Salted	
Caramel Vodka Liqueur	25%

WHISKEY

The Lakes	
Blended Whiskey	46.6%
The Lakes Single Malt	52%
Jack Daniels	40%
Jack Daniels Honey	35%
Bell's	40%
The Famous Grouse	40%
Glenmorangie	
12 year old	40%
Monkey Shoulder	40%
Laphroaig single malt	
10 year old	40%
Glenfiddich single malt	
12 year old	40%
Glen Moray single malt	40%
Jameson	40%

GIN

The Lakes Classic Gin	46%
The Lakes Elderflower	25%
The Lakes Pink	
Grapefruit	46%
The Lakes Rhubarb & Rosehip	
Gin Liqueur	25%
Gordon's	37.5%
Gordon's Pink	35%
Malfy Grapefruit	41%
Whitley Neill	
Raspberry	41.3%
Whitley Neill	
Blood Orange	41.3%
Whitley Neill	
Rhubarb & Ginger	41.3%
Hendrick's	41.4%
Bombay Sapphire	40%
Tanqueray	41.3%
Tanqueray Royale	41.3%
Tanqueray Sevilla	41.3%

COCKTAILS & SPRITZ

£8.95 EACH OR
2 OF THE SAME FOR £15

APEROL SPRITZ

Aperol, Prosecco & soda

GORDONS PINK SPRITZ

Gordons pink gin, prosecco & lemonade

CHAMBORD SPRITZ

Chambord, House white wine, soda

PASSIONFRUIT MARTINI

Vanilla vodka, passionfruit puree, passoa, vanilla syrup

STRAWBERRY DAIQUIRI

Malibu strawberry, strawberry puree, lime juice, sugar syrup

MOJITO

Bacardi white rum, lime juice, mint, sugar syrup & soda

WHISKEY SOUR

Laphroaig single malt, lemon juice, sugar syrup

CHERRY BAKEWELL

Amaretto, cherry syrup, lime juice, cranberry juice

NEGRONI

Tanqueray Gin, Campari & sweet Vermouth

BERRY BLUSH

Smirnoff Raspberry vodka, cranberry juice, lemonade

MOCKTAILS

£8.95 EACH OR
2 OF THE SAME FOR £15

ALCOHOL FREE PINK GIN SPRITZ 0%

Gordons pink gin 0%, bubble
gum syrup & lemonade

RHU-BERRY SPRITZ 0%

Whitley Neill rhubarb & ginger
0% with lemonade or soda

SEVILLA SPRITZ 0%

Tanquary Flor de Sevilla, orange
juice, alcohol free sparkling
wine, soda water

0% DRINKS

Gordon's Zero	0%
Gordon's Pink Zero	0%
Tanqueray Sevilla Zero	0%
Whitley Neill	
Rhubarb & Ginger Zero	0%
Swan Zero	0%
Heineken Zero	0%
Guinness Zero	0%
Moretti Zero	0%
Old Mout Pineapple &	
Raspberry Zero	0%
Thatchers Zero	0%

RED WINE

LAS MONDES MERLOT

This Merlot is rich in both colour
and flavour. Its supple, ripe
frame is filled with black berry
fruit and plum notes.

Chile - 13%

WATERVALE SHIRAZ

Robust yet easy drinking this
juicy, fruit filled Shiraz has a soft
mouthfeel with a touch of spice.

Australia - 13.5%

TORO PINTADO MALBEC

A rich yet balanced Malbec with
lush black fruit flavours. Round,
juicy and refreshing.

Argentina - 13%

PLENO TEMPRANILLO

Voted a Star Buy in the
Telegraph, this smart red packs
a lot of wine in its medium
bodied frame.

Spain - 14%

ROSÉ WINE

ANGELS FLIGHT ZINFANDEL

This fruity white Zinfandel is
juicy and medium sweet with
crisp acidity providing a fresh
finish.

USA - 9.5%

FLAVORELLI PINOT GRIGIO ROSÉ

A refreshing, vibrant rosé with
subtle red fruit flavours. Easy
drinking and dry.

Italy - 12%

PLENO GARNACHA ROSÉ

Raspberry pink in colour, this
Spanish rosé is fresh bright and
attractive. With intense red
berry fruit aromas.

Spain - 11%

WHITE WINE

WOOLLOOMOOLOO CHARDONNAY

This unoaked Chardonnay
delivers juicy tropical fruit
flavours with a crisp, refreshing
finish.

Australia - 11%

FLAVORELLI PINOT GRIGIO

A classic, dry and vibrant Pinot
Grigio with delicate flavours
reminiscent of white flowers,
apple and citrus.

Italy - 12%

PLENO VIURA

This is a crisp and balanced dry
white wine from the north of
Spain. It is fresh with vibrant
flavours of tropical fruit.

Spain - 11%

MIRROR LAKE SAUVIGNON BLANC

This fresh, crisp Marlborough
Sauvignon Blanc combines fresh
gooseberry and passion fruit
notes.

New Zealand - 12.5%

LAS MONDES SAUVIGNON BLANC

Las Mondes is an easy-drinking,
zesty Sauvignon Blanc with
tropical fruit flavours. It's ripe,
round and refreshing.

Chile - 12.5%

SPARKLING

TIAMO PROSECCO SPUMANTE NV

Clean and fruity, this lively
sparkling wine is full of citrus
and stone fruit, making it
perfect for an aperitif or any
occasion.

Italy - 20cl Bottle - 10.5%

BOTTER PROSECCO DOC NV

Flavours of pear, white peach
and apple, with a subtle
effervescence and a delicate
texture.

Italy - 75cl Bottle - 10.5%

NOT JUST FOOD...

Complete with a **dog friendly bar** and rooms,
an **outdoor play area** and **comfortable accommodation**,
we're the perfect spot for everyone.

PLANNING A FUNCTION OR EVENT?

We offer a buffet service for larger events and parties.
Contact us to start planning your perfect night.

FIND US ON FACEBOOK AND INSTAGRAM FOR UPCOMING EVENTS AND SPECIAL MENUS!

COME AND SEE US! WE'RE OPEN...

Sunday to Thursday: 12 noon – 10pm
Friday to Saturday: 12 noon – 11pm

OR CONTACT US...

01539 324018

thestationinn.oxenholme@gmail.com

The Station Inn, Oxenholme, LA9 7RF