

# 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

### SANDWICHES All 9.95

ALL SANDWICHES 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 bread 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 and sweet & sour onions, with our homemade gyoza sauce.

### BRIE WEDGES (V)

7.25

Triangular coated brie wedges, served on a bed of rocket 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 sautéed 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 CAESAR

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

### BREAD BOARD (V)

16.00

A selection of sourdough bread, fennel bread, rye bread and white bread, served with butter, balsamic vinegar and olive oil.

### 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 (GF)

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

**BBQ PULLED PORK** 10.00  
Pulled pork in BBQ sauce.

**CHILLI CON CARNE** 10.00  
Beef mince in chilli con carne sauce.

**STICKY KOREAN CHICKEN** 10.00  
Chicken pieces in BBQ Korean sauce.

**HUNTERS CHICKEN** 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 TAGLIATELLE** 13.95  
Tagliatelle, cherry tomatoes, diced chicken in a soft cream cheese sauce. Served with garlic bread.

**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.

**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.

**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.

**SCAMPI** 13.95  
Served with chips, tartare sauce, lemon wedge and a choice of garden or mushy peas.

**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.

**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 in a Thai red curry sauce. Served with white rice or chips.

**KATSU CHICKEN CURRY** 14.95  
Chunks of chicken cooked in a katsu curry sauce. Served with white 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

**GRILLED PORK CHOP (GF)** 16.95  
Served with creamy chive mashed potato, vegetables and veal jus gravy.

**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.

**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.

**RUMP OF LAMB** 17.50  
Served with dauphinoise potatoes, roasted baby carrots, minted peas and veal jus gravy.

**CHESTNUT ROAST (VG/GF)** 15.50  
Served with baby potatoes, vegetables and vegan gravy.

## 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, 12 PM - 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**

<b>HOT CHILLI SRIRACHA CHICKEN SIZZLER (GF)</b>	15.50
Tender chicken marinated in a hot chilli sriracha sauce.	
<b>ITALIAN BEEF SIZZLER (GF)</b>	15.50
Beef strips in an Italian seasoning.	
<b>CITRUS PRAWN SIZZLER (GF)</b>	15.50
Succulent prawns cooked with coriander and lime.	
<b>HALLOUMI SIZZLER (GF)</b>	15.50
Grilled halloumi in a sweet chilli sauce.	
<b>TOMATO VEGAN MEATBALL SIZZLER (VG)</b>	15.50
Vegan meatballs marinated in a tomato-based sauce.	

## SIDES

<b>CHUNKY CHIPS (GF)</b>	3.25
Add cheese £1	
<b>FRIES (GF)</b>	3.25
Add cheese £1	
<b>SWEET POTATO FRIES (GF)</b>	3.75
<b>ONION RINGS</b>	3.25
<b>DRESSED SIDE SALAD</b>	3.25
<b>BABY POTATOES</b>	3.50
<b>GLAZED VEGETABLES</b>	3.50
<b>GARLIC BREAD</b>	3.25
Add cheese £1	
<b>GRAVY</b>	2.50
<b>KATSU CURRY SAUCE</b>	3.00

## BURGERS & DOGS

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

<b>CHEESE &amp; BACON BURGER</b>	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.	
<b>PULLED PORK BURGER</b>	14.95
A thinly pressed steakburger topped with BBQ pulled pork. Served on a rose roll with lettuce and gherkin.	
<b>KOREAN CHICKEN BURGER</b>	14.95
A southern fried chicken fillet, served on a rose roll topped with sticky BBQ Korean sauce with lettuce, spring onion and coriander.	
<b>MOVING MOUNTAINS BURGER (VG)</b>	14.95
Served on a brioche bun, with vegan cheese, vegan mayonnaise, lettuce, tomato and gherkin.	
<b>HOT DOGS</b>	13.95
Beechwood smoked frankfurter, served in a brioche bun, topped with Monterey Jack cheese, crispy shallots and our house sauce.	

<b>WHY NOT ADD A TOPPING?</b>	
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

<b>LEMON AND BERRY CHEESECAKE (VG/GF)</b>
A light lemon flavoured filling topped with summer fruits on a golden biscuit base. Served with a scoop of strawberry ice cream.
<b>STICKY TOFFEE PUDDING</b>
A homemade sticky toffee pudding in butterscotch sauce. Served with vanilla ice cream or custard.
<b>PEAR &amp; TOFFEE APPLE CRUMBLE (GF)</b>
A homemade pear and toffee apple crumble. Served with a choice of ice cream or custard. <b>VG with vegan ice cream</b>
<b>RED VELVET BROWNIE</b>
A homemade red velvet brownie. Served with vanilla ice cream.
<b>ETON MESS (GF)</b>
Fresh strawberries, vanilla ice cream and crispy meringue. Served with strawberry sauce and topped with cream.

<b>RASPBERRY AND WHITE CHOCOLATE COOKIE</b>
A homemade hot and gooey cookie, served with vanilla ice cream and raspberry sauce.
<b>CHOCOLATE FUDGE CAKE (GF)</b>
Two layers of dark, rich and moist chocolate fudge sponge layered with chocolate fudge icing. Served with vanilla ice cream.
<b>RASPBERRY AND WHITE CHOCOLATE COOKIE SUNDAE</b>
Homemade pieces of gooey cookies and vanilla ice cream. Served with raspberry sauce and topped with cream.
<b>CHURROS (VG)</b>
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.

# 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

Southern Comfort	35%
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	40%
10 year old	40%
Glenfiddich single malt	40%
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	46%
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

Captain Morgan 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](mailto:thestationinn.oxenholme@gmail.com)

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