

# ROYAL STATION HOTEL

# JUNCTION BAR

## Small Plates

Designed to share, aim at 5 per 2 people or have as a starter

### Sourdough Selection ~ VEA/GFA £7.00

Olive oil, Balsamic vinegar, whipped butter & sea salt

Add hummus or olives £3

### Garlic & Herb Ciabatta £6.00

Add Mozzarella cheese £1

### Halloumi Bites ~ V/GFA £7.50

Tomato & chilli jam, spring onions

### Mini Cumberland Sausages & Warm Chorizo £7.50

Honey & Mustard Glaze

### Nduja, Honey & Lime Chicken Wings ~ GF/DF £8.00

### Scampi Popcorn £8.00

Tartare sauce, charred lemon

### King Prawns ~ GFA/DFA £8.00

Chilli, garlic, pinot grigio, paprika butter, charred lemon, toasted sourdough

## Sharing

### Loaded Fries or Nachos ~

V/GFA/VEA £12.00

Melted cheese, guacamole, sour cream, jalapenos

Add beef chilli or pulled pork £4

## Classics

### Risotto of the Day ~ VEA £18.00

Vegetable Risotto, Parmesan Cheese

### Pie of the Day

Triple cooked chips, mushy peas, red wine jus £19.00

### Cumberland Sausage Swirl £16.00

Mashed Potatoes, onion gravy, seasonal greens, crispy onions

Upgrade your mash £1

### Beer Battered Fleetwood Haddock Fillet ~ GFA £17.50

Triple cooked chips, mushy peas, tartare sauce, charred lemon

### Mac 'n' Cheese £16.00

Macaroni pasta, Lancashire cheese sauce, parmesan breadcrumb crust

Add Bacon Lardons or Warm Chorizo £2

Add Truffle oil £1

## Sauces - All £4

### Peppercorn Sauce

### Red Wine Jus

### Whipped Garlic Butter ~ GF

### Diane Sauce

### Blue Cheese ~ GF

GF = Gluten Free V = Vegetarian VE = Vegan DF + Dairy Free

A - Adaptable

Please speak to our staff about food allergies & intolerances when placing your order.

## Grill

### 8oz Steak Frites ~ GFA/DFA £24.00

Whipped garlic butter, skin-on fries, rocket & shallot salad

### 10oz Ribeye ~ GFA/DFA £32.00

Rocket & shallot salad, chunky chips, roast cherry vine tomatoes

“Surf & Turf” add 3 Garlic Prawns £3.50

### Horseshoe Gammon Steak ~ £18.00 GFA/DFA

Poached hens egg, pineapple chutney, chunky chips, roast cherry vine tomatoes

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## Vegetables – All £4.50

### Tenderstem Broccoli ~ DFA/GF

Romesco sauce, toasted sesame seeds

### Roast Lancashire Carrots ~ GF

Thyme & orange glazed, fennel seeds

### Buttered Savoy Cabbage ~ GF/DFA

Bacon Lardons

### Pickled Red Cabbage & Beetroot ~ GF/DFA

### Steamed Seasonal Vegetables ~ GF/DFA

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## Side Salads – All £4

- Rocket, Parmesan, Pickled Shallot & Balsamic Salad ~ GF
- House Dressed Mixed Leaf Salad ~ GF/DFA

## Potatoes

### Ale Battered Onion Rings ~ £4.00 VEA/GFA

### Truffle & Parmesan Fries ~ £5.75 GFA

### Sea-Salted Skin On Fries ~ £4.50 VEA/GFA

### Triple Cooked Chips ~ £4.50 VEA/GFA

### Mashed Potatoes ‘Your Way’ ~ V/GF

Choice of Lancashire Cheese, Truffled, Wholegrain Mustard or Plain & Simple

## Burgers – £15

Brioche bun VEA, baby gem, tomato, skin-on fries, secret burger sauce, coleslaw

- Buttermilk Crispy Fried Chicken ~ GFA/DFA
- Cumbrian Angus Beef ~ DFA
- Moving Mountains Vegan ~ VE £14.00

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## Burger Add-ons

Bacon	£2.00
Black Pudding	£1.50
Chorizo	£2.00
Pulled Pork	£3.00
Hash Brown	£1.50
Lancashire Cheese	£1.50
Blue Cheese	£1.50
Smoked Applewood	£1.50
Vegan Cheese	£1.50
Gherkins	£1.00
Onion Rings	£1.50
Crispy Onions	£1.00
Chilli Jam	£1.00