



THE
STATION
HOUSE
BISTRO

HOT STONE STEAKS

A BRAND NEW, INTERACTIVE DINING EXPERIENCE

This method of cooking steak involves no added oil & the quick cooking at high temperature results in an incredibly tasty & tender steak

Your steak is given a quick sear in the kitchen & then delivered to your table on a hot lava stone for you to finish cooking to your preference



The stones remain hot for a good while so if a section of your steak is too rare, simply place it back on the hot stone for a little longer

CAUTION: Do not touch the stone!

RIBEYE STEAK (10 OZ) - 34.95

BUTTERFLY FILLET STEAK (8 OZ) - 37.95

Served with Hasselback Potatoes, Vine Tomatoes, Broccoletti dressed in Extra Virgin Olive Oil, Garlic & Chilli & a choice of either Peppercorn sauce (*Contains Mustard*), Blue Cheese sauce, Garlic Mushroom sauce or Garlic Butter

Add King Prawns, pan-fried in Garlic Butter & White Wine for 5.95

Dishes may contain traces of peanuts, nuts, sesame seeds, eggs, milk, shellfish, soya, mustard, celery and gluten. Please advise your server of any allergies or dietary requirements

(V) = Vegetarian
(NG) = Non-Gluten Recipe
(VE) = Vegan
🥜 = Contains Nuts

TO BEGIN

Mixed Spiced Marinated Olives (V) - 4.50

Bread Basket - 2.95

Basket of freshly baked Ciabatta Bread, served with Butter
(*Non-gluten option available*)

STARTERS

Pizza Rosmarino (VE) - 8.25 (Full size) / 6.25 (Small)

Our home made, long proof Pizza Dough, dressed with Rosemary, Sea Salt & Extra Virgin Olive Oil
Add Fior Di Latte Mozzarella for 1.00,

Pizza Garlic Bread (VE) - 7.95 (Full size) / 6.75 (Small)

Our home made, long proof Pizza Dough, dressed with Fresh Garlic in Extra Virgin Olive Oil. Served with or without Tomato - *Add Fior Di Latte Mozzarella for 1.00*
(*Non-gluten option available*)

Antipasto Misto 🥜 - 16.95

Selection of Italian Cured Meats, sourced from some of the finest Salumifici in Italy. Served with traditional Giardiniera Pickles, Olives, Mozzarella & Rocket, garnished with Gran Moravia shavings & Balsamic Glaze

Funghi All'aglio (V) - 8.95

Mushrooms cooked in a herby White Wine, Cream, Garlic & Shallot sauce. Served with Toasted Sourdough Bread
(*Non-gluten option available*)

Bresaola Della Valtellina - 13.45

Air cured Fillet of Beef imported from the Lombardy region, sliced thinly & served on a bed of Rocket. Dressed with Extra Virgin Olive Oil infused with Lemon, Gran Moravia shavings & Black Pepper

Bruschetta Pomodoro (V) - 8.95

Toasted Sourdough Bread with fresh Baby Plum Tomato, Extra Virgin Olive Oil & Oregano. *Add Apulian Burrata (3.75) or DOP Parma Ham (2.50)*
(*Non-gluten option available*)

Bruschetta - Roast Pepper & Tomato (V) - 10.45

Toasted Sourdough Bread with Roast Pepper & Tomato garnished with Rocket, Gran Moravia shavings, Balsamic Glaze, Italian Dressing & Basil Oil.
Add Apulian Burrata (3.75) or DOP Parma Ham (2.50)
(*Non-gluten option available*)

Bruschetta - N'duja e Burrata - 10.85 🍷🍷🍷

Warm, spicy N'duja Salami served on toasted Sourdough Bread, topped with a whole Apulian Burrata, Rocket & Gran Moravia shavings. finished with Italian Dressing, Basil Oil & Balsamic Glaze

Tiger Prawns (NG) - 12.95 🍷🍷🍷

Juicy King Prawns, Pan fried with White Wine, Garlic Butter, Baby Plum Tomatoes & Chilli Flakes
Available without chilli

Caprese Salad (V) - 9.85

Fresh Mozzarella & Vine Tomatoes, served on a bed of Mixed Leaf Salad, garnished with Rocket & Basil Oil

MAINS

Tiger Prawns (NG) - 19.45 🍷🍷🍷

Juicy King Prawns, pan fried with White Wine, Garlic Butter, Sweet Baby Plum Tomatoes & Chilli Flakes - *Available without Chilli*

Merluzzo Zucchine (NG) - 23.95

Freshly Baked Cod with Slowly Roasted Peppers, Courgette, Sweet Baby Plum Tomatoes, marinated with White Wine, Lemon, Garlic & Shallots

Merluzzo Pomodoro (NG) - 23.45

Freshly Baked Cod with Sweet Baby Plum Tomatoes, marinated with White Wine, Lemon, Garlic & Shallots

Pollo Alla Crema (NG) - 19.45

Tender, locally sourced, Free Range Chicken Fillets, cooked in White Wine with a luxurious Mushroom, Shallot, Thyme & Cream sauce

Hot Stone Steak - 10 oz Ribeye 34.95 / 8oz Fillet 37.45

Premium, tender steaks, cooked to perfection at your table on hot lava stones... **by you!** Served with Hasselback Potatoes, Broccoletti, Roasted Vine Tomatoes & a choice of sauce: *Peppercorn (contains Mustard), Blue Cheese, Garlic Mushroom or Garlic Butter*

Porchetta - 23.95

A true taste of Italy - Aromatic Roast Suckling Pig from Salumificio Gerini, Tuscany, who have been producing traditional Italian Salumi since the 18th Century

The Pork is rolled with Garlic & Herbs, marinated in White Wine & Lemon then roasted, resulting in tender meat with a crispy edge.

Served with a rich Red Wine & Red Onion Jus

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P I Z Z A

Our Pizza Dough is freshly made in house, following our family recipe, using only the finest flours & ingredients. We long-proof our dough at cold temperature for superior texture & flavour. Our Tomato Sauce is made from specially selected Italian Tomatoes which retain their natural sweetness

Margherita (V) - 11.95

As classic as pizza gets - Fior Di Latte, Tomato & Basil Oil

Funghi (V) - 13.75

Tomato & Fior Di Latte, with Thyme sautéed Mushrooms

Prosciutto - 13.75

Tomato, Fior Di Latte, & Italian Roast Ham

Salame Piccante (With Chilli Flakes) - 13.95

Tomato & Fior Di Latte, with Spianata Piccante (Italian spicy Salami) - *Available without Chilli Flakes*

Salsiccia E Friarielli - 14.95

A true Italian classic - Tomato, Fior Di Latte, Italian Sausage, Friarielli Broccoli Spears & Fresh Chilli

Meat Feast - 16.25

Tomato & Fior Di Latte, Italian Sausage, Spianata Piccante, Italian Roast Ham, Spicy N'Duja Salami & Salami Napoli

Volcano - 16.95 🔥🔥🔥

A folded pizza with Tomato, Fior Di Latte, spicy N'duja Salami, Spianata Piccante, Jalapenos, Chilli Flakes & Luigi's homemade Chilli Oil - *Very hot!*

Pizza Della Nonna 🥜 - 17.25

Tomato & Fior Di Latte, with spicy N'duja Salami, Friarielli Broccoli Spears, Blue Cheese & Walnuts

Vegetariana (V) - 14.25

Tomato & Fior Di Latte, with Grilled Aubergine, Courgette & Tomato, Mushrooms, Olives & Friarielli Broccoli with a little Garlic

Al Crudo - 15.65

Tomato & Fior Di Latte, with DOP Parma Ham, garnished with Rocket & Gran Moravia Shavings

Pizza Boscaiola - 15.95

Tomato & Fior Di Latte, with Spianata Piccante, Mushrooms & Blue Cheese

Pizza Valtellina - 17.45

White base, Fior Di Latte, Bresaola (Thinly Sliced Air Cured Italian Fillet of Beef), Rocket, Extra Virgin Olive Oil infused with Lemon, Gran Moravia Shavings & Black Pepper

Capo Stazione - 17.75

The Station Master's Special - Fior Di Latte, Spianata Piccante, Roast Ham, Mushrooms, Italian Sausage, Friarielli Broccoli, Grilled Aubergine, Courgette, Tomato & a little Garlic

Mare E Monte 🥜 - 17.75

King Prawns sautéed in White Wine, Garlic Butter & Chilli, Spianata Piccante, Roast Ham & Pistachio Nuts



Scan to see our current Special Pizza

Extra Toppings

DOP Parma Ham - £2.50
All other extra toppings - £2.00

Please ask your server about our gluten free bases & vegan pizza options. N.B. Pizzas with gluten free bases are cooked in the same ovens as our regular pizzas

S I D E D I S H E S

Rosemary Potatoes (VE) (NG) - 4.95

Tender Roast Potatoes with Extra Virgin Olive Oil, Garlic & Fresh Herbs - a simple, rustic flavour

Mixed Leaf Salad (VE) - 4.45

A traditional Italian Green Salad with Fennel & Tomatoes, complimented with an Italian dressing
(Non-gluten option available)

Broccoletti (VE) - 5.25

Tenderstem Broccoli Spears, dressed with Garlic, Extra Virgin Olive Oil & Fresh Chilli
(Also available without Chilli/Garlic - Non-gluten option available)

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PASTA

King Prawn Linguine - 17.95 🍴🍴🍴

King Prawns Pan Fried with White Wine, Garlic Butter, Baby Plum Tomatoes & Chilli Flakes.
Served with Linguine Pasta - *Available without Chilli*

Agnolotti D'astice Alla Thermidor - 20.50

Fresh Agnolotti pasta with a Lobster filling, in our luxurious Home Made Thermidor Sauce. Crowned with succulent King Prawns, pan fried with White Wine & Garlic Butter
Contains Mustard

Ravioli N'duja e Pecorino - 16.95 🍴🍴🍴

Ravioli filled with Spicy N'duja Salami & Pecorino Cheese, served in our N'duja & Tomato Sauce with Baby Plum Tomatoes, Rocket & Gran Moravia shavings

Girasoli Rossi (VE) - 16.95

Sunflower Shaped Vegan Pasta with a Chickpea & Mixed Vegetable filling, served with Grilled Vegetables & a rich Tomato & Herb Sauce. *Contains Celery*

Tortellini Spinaci e Ricotta (V) 🌱 - 16.95

Fresh Tortellini filled with Spinach & Ricotta Cheese, garnished with Rocket & Gran Moravia Shavings.
Served with your choice of sauce:

Tomato, Tomato & Cream or Pesto & Cream
Contains Nuts

Parmigiana (NG) (V) - 15.45

Made following Luigi's Nonna's Recipe: Layers of Aubergine, homemade Tomato & Shallot Sauce, Mozzarella & Gran Moravia - *Contains Eggs*

Lasagne Casareccia - 15.75

Homemade Lasagne. following Luigi's Mama's recipe: Bolognese, Italian Roast Ham, Boiled Egg, rich Tomato & Béchamel Sauce, Parmesan & Mozzarella.
Contains Celery

Garlic Mushroom Linguine (V) - 14.45

Mushrooms cooked in a White Wine, Cream, Shallot & Garlic sauce. Served with Linguine Pasta

CHILDREN'S MENU

Pasta Formaggio (V) - 7.95

Nice & Simple - Tender, plain Pasta in a homemade Cheese Sauce

Lasagne Casareccia - 7.95

A smaller portion of our homemade Lasagne, following Luigi's Mama's recipe: Bolognese, Italian Roast Ham, Boiled Egg, rich Tomato & Béchamel Sauce, Parmesan & Mozzarella. *Contains Celery*

Pasta Bolognese - 7.95

Tender Pasta served with our homemade Bolognese sauce - *Contains Celery*

Parmigiana (V) (NG) - 7.95

A smaller portion of our homemade Parmigiana, following Luigi's Nonna's recipe: Layers of Aubergine, homemade Tomato & Shallot Sauce, Mozzarella & Gran Moravia - *Contains Egg*

CHILDREN'S PIZZA

Pizza Margherita (V) - 7.45

Start with a classic Margherita Pizza & add any combination of extra toppings - perfect for our little pizzaioli

Extra Toppings - 1.25

Blue Cheese
Friarielli Broccoli
Hot & Spicy N'duja
Italian Sausage
Grilled Vegetables

Mushrooms
Olives
Parma Ham
Pepperoni
Pineapple

Roast Ham
Roasted Peppers
Salami Napoli
Sweetcorn
Walnuts

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N.B. Pizzas with gluten free bases are cooked in the same ovens as our regular pizzas*

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DESSERTS

Tiramisu Classico (NG) 🥜 - 7.25

Soft Sponge base with a layer of Mascarpone Cream, decorated with Coffee soaked Sponge layers & dusted with Cocoa Powder

Tiramisu Al Pistacchio 🥜 - 7.50

A wonderful twist on this classic dessert. Delicate Finger Biscuits, Marscapone & Pistacchio cream

Delizia Al Limone 🥜 - 7.25

A traditional Italian dessert, originating in Sorrento: Lemon Cake dome, filled with a light Sponge & Lemon Cream

Chocolate & Caramel Tart (VE) (NG) 🥜 - 7.25

A crisp Chocolate Tartlet, with an decadent Chocolate & Caramel centre. Served warm with vegan Vanilla Ice Cream

Budino Cioccolato 🥜 - 7.50

A hot Double Chocolate Pudding, served with either Vanilla Gelato or Pouring Cream

Cheesecake Frutti Di Bosco (NG) 🥜 - 7.25

Gluten free base with a rich, creamy topping, a Fruit Of The Forest sauce & Mixed Berries

GELATO

Gelato is an Italian style of Ice Cream. With less air & more flavouring, it has a denser quality & is richer in flavour - distinguishing it from other Ice Creams. It is said Gelato originates from the 'Renaissance Period' over 400 years ago.

Choose from following flavours (subject to availability):

Fig & Walnut 🥜, Pear & Ricotta, Amarena (Cherry), Chocolate, Pistacchio 🥜, Stracciatella (Vanilla & Chocolate), Strawberry, Vanilla

Also available:

Lemon Sorbet & Raspberry Sorbet

*All Gelato flavours are Non-Gluten, excluding Amarena (Cherry), Lemon & Raspberry sorbets
All Gelato may contain nuts. Please ask your server about our Vegan Ice Cream options*

1 Scoop - 2.95

2 Scoops - 4.95

3 Scoops - 6.75

4 Scoops - 7.45

Italian Pasticcini 🥜 - 1.45 each or 3 for 3.75

Traditional Italian miniature pastries in a variety of flavours - *Please ask regarding available options*

HOT DRINKS

Espresso - 2.75

Double Espresso - 3.15

Cappuccino - 3.50

Latte - 3.50

Flat White - 3.50

Americano - 2.75

Mocha - 3.65

Hot Chocolate - 3.50

Herbal/Fruit Tea - 2.45

Yorkshire Tea - 2.45

LIQUEUR COFFEE

Irish Coffee - 6.25

Bailey's Coffee - 6.25

Sambuca Coffee - 6.25

Brandy Coffee - 6.25

Bailey's Hot Chocolate - 6.25

Frangelico Hot Chocolate - 6.25

Add Another Espresso Shot - 0.75

Add A Shot Of Assorted Syrups - 0.50

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PASTICCERIA



APPOLINE

Available in Lemon, Chocolate or Pistachio



CANNOLI

Available in Lemon, Chocolate, Pistachio or Salted Caramel



BOCCONOTTI

Chocolate & Hazelnut filling

All Pasticcini contain Nuts 🌰, Dairy, Eggs, Soya & may contain other Allergens



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