

PUFFING DEVIL

MEZZANINE. OBSERVATION CAR. BOILER STOKERS. TRACK BALLAST.

RESERVE SPACE FOR YOUR PARTY IN OUR UPSTAIRS BAR FOR DRINKS & CANAPÉS, BOWL FOOD OR BAR SNACKS. 80-100 OF YOU? HAVE THE PLACE TO YOURSELVES. ASK AT RECEPTION FOR MORE INFORMATION.

RAILHOUSE CAFE

THE CABIN

PRIVATE ROOM. FIRST CLASS. DINING CAR. SIGNAL BOX.

THE CABIN MAY BE HIRED PRIVATELY FOR UP TO 16 FOR BREAKFAST, LUNCH, DINNER, MEETINGS & PRESENTATIONS. ASK AT RECEPTION FOR MORE INFORMATION.

BREAKFAST

kedgerie; rice, flaked smoked haddock, 14:00
curry, soft-boiled egg, mango chutney **gf**

“ham” & egg; maple-glazed gammon, 15:00
fried egg, sautéed potatoes, salsa verde **gf**

full veggie; grilled halloumi, 12:00
smoked piquillo peppers, fried potato,
fried free-range egg, field mushroom,
slow-roasted tomato, baked beans, toast **v**

full English; smoked streaky bacon, 14:50
Lincolnshire sausage, black pudding,
fried free-range egg, field mushroom,
slow-roasted tomato, baked beans, toast

shakshuka; egg, feta, avocado, 11:00
sourdough **v**

scrambled egg, sourdough, 06:00
roasted cherry tomatoes **v** (see additions)

EGGS ARE FREE-RANGE & FROM BARRADALE FARM IN KENT

HOLLANDAISE
DUE TO THE NATURE OF HOLLANDAISE,
THESE DISHES ARE SERVED WARM RATHER THAN HOT

avocado & chard 06:50 / 11:00
Florentine; poached egg, hollandaise,
buckwheat, toasted pumpkin seeds, muffin **v**

smoked salmon Royale; 08:00 / 12:50
poached egg, herb hollandaise, muffin

Kassler ham Benedict; 07:00 / 11:50
poached egg, hollandaise, muffin

Burgerdict; 10:00
poached egg, dry-aged beef patty,
special hollandaise, tomato, muffin
with crispy bacon +01:50

seasonal mushrooms, poached egg, 09:50
sourdough toast **v** (see additions)

smashed avocado, dill salsa, 08:00
flame-grilled sourdough,
hazelnut & seed dukkah **vg/n** (see additions)

----- buttermilk pancakes -----
berries, triple-smoked
clotted cream, streaky bacon,
maple syrup **v** maple syrup
----- 09:50 -----

brioche french toast, 07:50
vanilla clotted cream, maple syrup **v**

granola, strawberries, 06:50
poached pear, Greek yoghurt **v**

quinoa & coconut porridge, goji, 06:50
mango & passion fruit compote, seeds **vg**

chia seed pot; acai, goji, 06:50
yoghurt, granola, nuts **v/n**

house muesli; nuts, seeds, honey **v/n** 05:00

ADDITIONS

oak-smoked salmon **gf** 04:00 slow-roasted tomatoes **vg/gf** 02:50

triple-smoked streaky bacon **gf** 03:50 baked beans **vg/gf** 02:50

Lincolnshire sausage 03:50 roasted field mushrooms **vg/gf** 03:00

crumbled feta **v/gf** 02:50 eggs (poached/fried) **v/gf** 03:50

chilli & oregano halloumi **v/gf** 03:00 toast; 02:50

avocado **vg/gf** 03:50 flame-grilled sourdough, farmhouse white,
wholegrain, gluten free, muffin **vg**

v: vegetarian / **vg:** vegan / **gf:** gluten-free / **n:** contains nuts
Please let us know if you have any allergies or intolerances.
We are happy to provide you with any information you may need.

RAILHOUSE.CAFE
@housecafes
#ridinghousecafe

DRINKS

JUICE OR COFFEE FOR THE ROAD?
EDENWARE COMPOSTABLE TAKE-AWAY CUP & LID +00:30
PROCEEDS GO TO WASTE AID UK

JUICE

red; 05:00/07:50
carrot, apple, beetroot

yellow; 05:00/07:50
pineapple, mint, star anise

green; 05:00/07:50
kale, spinach, cucumber, celery,
apple, ginger, lemon

gold; 04:50/07:00
coconut water, carrot, orange,
turmeric

SMOOTHIE

berry; 05:00/07:50
strawberry, raspberry, banana,
dates, coconut water, vanilla

avo; 05:00/07:50
avocado, cacao, banana, dates,
pumpkin seed milk, vanilla

goji; 05:00/07:50
goji, acai, blueberries, banana,
dates, almond milk, vanilla

HOT

TEA by TEA PALACE 03:20
English breakfast / Earl Grey /
chamomile / sencha / peppermint / mango

COFFEE by ALLPRESS 02:60-03:50

CHOCOLATE 03:50
hot / iced

EVERY PENNY OF SERVICE CHARGE
GOES TO THE TEAM SERVING YOU.

ALWAYS HAS, ALWAYS WILL.



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RAIL HOUSE CAFÉ

SPRING 2019 LUNCH

SMALL SHARING

green olives **vg/gf** 03:00

BREAD

sourdough roll, seaweed butter **v** 03:50
garlic clam bread 04:50
pea hummus, courgette loaf,
pickled carrot, sumac oil **v** 06:00
stilton & ricotta mousse, sourdough,
roasted chestnuts, balsamic onions **n** 07:00

07:00 EACH

masala lamb chop,
green chutney (each) **gf**
charred baby gem,
blue cheese, walnuts **vg/gf/n**
mac & cheese, shallot rings,
capers **v** (large 12:00)
confit duck +02:00 / +04:00

smoked almonds **vg/gf/n** 03:00

08:50 EACH

prawn & black bean wontons,
peanut hoisin **n**
crispy baby squid, chilli,
lime, garlic, tartare
soy & honey pork belly,
pickled shimeji,
tartare, sriracha

RAW

gin-cured salmon, avocado &
jalapeño mousse, coriander nam jim **gf** 10:50
yellowfin tuna tartare,
avocado, crispy shallots,
wasabi & mirin dressing 12:00
sea bass ceviche, corn,
radish, jalapeño dressing **gf** 10:50

DRINKS

golden beetroot, purple broccoli,
radicchio, kale, artichokes **vg/gf** 08:50
chopped salad; 07:50 / 12:50
avocado, palm heart, corn, onion,
croutons **vg** see extras
freekeh, feta, pomegranate, 07:50 / 12:50
cashews, mint, za'atar **n** see extras

extras:

toasted tofu +03:00 **vg/gf**
chilli & oregano halloumi +03:00 **v/gf**
chermoula king prawns +04:00 **gf**
lemongrass, lime & chilli chicken +03:00 **gf**
salt beef +03:00 **gf**

stir-fried quinoa, tofu, pak choi, cherry tomatoes, broccoli, chia **vg** see extras 13:00
truffled portobello & spinach Wellington, asparagus, spring beans, chestnuts **vg/n** 17:00
bass, prawn gyoza, soba noodles, honey, sesame 19:50
kedgeree; rice, flaked smoked haddock, curry, soft-boiled egg, mango chutney **gf** 14:00
coconut chicken, rice, peanuts, herbs **gf/n** 16:00
robata pork chop, burnt shallots, chilli lime glaze 15:00
port-braised short rib, smoked mash, courgette **gf** 22:00

chips, rosemary salt **vg/gf** 03:80
grilled sweet potato,
horseradish cream **v/gf** 04:00
green beans, satay dressing **v/n** 04:50
purple kale, chilli, garlic **vg/gf** 04:00
mixed leaves, mustard dressing **vg/gf** 03:50

v: vegetarian / **vg:** vegan / **gf:** gluten-free / **n:** nuts

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THE CABIN

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MEETINGS AND PRESENTATIONS.
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EDENWARE COMPOSTABLE TAKE-AWAY CUP & LID +00:30
PROCEEDS GO TO WASTE AID UK

TEA by TEA PALACE 03:20
COFFEE by ALLPRESS 02:60-03:50

JUICE

red; 05:00/07:50
carrot, apple, beetroot
yellow; 05:00/07:50
pineapple, mint, star anise
green; 05:00/07:50
kale, spinach, cucumber, celery, apple,
ginger, lemon

gold; 05:00/07:50
coconut water, orange, carrot, turmeric

SMOOTHIE

berry; 05:00/07:50
strawberry, raspberry, banana, dates,
coconut water, vanilla

avo; 05:00/07:50
avocado, cacao, banana, dates,
pumpkin seed milk, vanilla

goji; 05:00/07:50
goji, acai, blueberries, banana,
dates, almond milk, vanilla

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RAIL HOUSE CAFÉ

SPRING 2019
D I N N E R

THE CABIN

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BREAD		SMALL SHARING		RAW	
green olives <i>vg/gf</i>	03:00	smoked almonds <i>vg/gf/n</i>	03:00		
	07:00 EACH		08:50 EACH		
sourdough roll, seaweed butter <i>v</i>	03:50	masala lamb chop, green chutney (each) <i>gf</i>		prawn & black bean wontons, peanut hoisin <i>n</i>	gin-cured salmon, avocado & jalapeño mousse, coriander nam jim <i>gf</i>
garlic clam bread	04:50	charred baby gem, blue cheese, walnuts <i>vg/gf/n</i>		crispy baby squid, chilli, lime, garlic, tartare	yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing
pea hummus, courgette loaf, pickled carrot, sumac oil <i>v</i>	06:00	mac & cheese, shallot rings, capers <i>v</i> (large 12:00) confit duck +02:00 / +04:00		soy & honey pork belly, pickled shimeji, tartare, sriracha	sea bass ceviche, corn, radish, jalapeño dressing <i>gf</i>
stilton & ricotta mousse, sourdough, roasted chestnuts, balsamic onions <i>n</i>	07:00				

APERITIFS

Garden Leave; Hendrick's gin, Champagne, elderflower	11:00	golden beetroot, purple broccoli, radicchio, kale, artichokes <i>vg/gf</i>	08:50	chips, rosemary salt <i>vg/gf</i>	03:80
Umeboshi Negroni; Tanqueray gin, Noilly Prat, Campari, Akashi Tai plum umeshu, plum bitters	10:00	chopped salad; avocado, palm heart, corn, onion, croutons <i>vg see extras</i>	07:50 / 12:50	grilled sweet potato, horseradish cream <i>v/gf</i>	04:00
Saffron Spritz; saffron-infused Tanqueray gin, rhubarb liqueur, Champagne, tonic water	11:00	stir-fried quinoa, tofu, pak choi, cherry tomatoes, broccoli, chia <i>vg see extras</i>	13:00	green beans, satay dressing <i>v/n</i>	04:50
Bitter Lake; Campari, Dubonnet, Champagne, soda	11:00	<i>extras:</i> toasted tofu +03:00 <i>vg/gf</i> / chilli & oregano halloumi +03:00 <i>v/gf</i> / salt beef +03:00 <i>gf</i> / chermoula king prawns +04:00 <i>gf</i> / lemongrass, lime & chilli chicken +03:00 <i>gf</i>		purple kale, chilli, garlic <i>vg/gf</i>	04:00
		truffled portobello & spinach Wellington, asparagus, spring beans, chestnuts <i>vg/n</i>	17:00	mixed leaves, mustard dressing <i>vg/gf</i>	03:50
		black bean, truffled sweet potato & quinoa burger, vegan tzatziki, tomato <i>vg</i>	12:50		
		bass, prawn gyoza, soba noodles, honey, sesame	19:50		
		kedgeree; rice, flaked smoked haddock, curry, soft-boiled egg, mango chutney <i>gf</i>	14:00		
		blackened miso cod, carrot purée, hazelnut miso glaze <i>gf/n</i>	20:00		
		coconut chicken, rice, peanuts, herbs <i>gf/n</i>	16:00		
		robata pork chop, burnt shallots, chilli lime glaze	15:00		
		port-braised short rib, smoked mash, courgette <i>gf</i>	22:00		
		smoked Applewood cheeseburger, tomato relish, mayo, gherkin	13:00		
		Sandwich la Sandwich; buttermilk-fried chicken, Comté, chipotle mayo, chicken broth	13:00		

RAILHOUSE.CAFE
@housecafes
#railhousecafe

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SPRING 2019 BRUNCH

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shakshuka; egg, feta, avocado, 11:00
parsley, sourdough v

kedgerree; rice, flaked smoked haddock, 14:00
curry, soft-boiled egg, mango chutney gf

“ham” & egg; maple-glazed gammon, 15:00
fried egg, sautéed potatoes, salsa verde gf

seasonal mushrooms, 09:50
poached egg, sourdough toast v

scrambled egg, sourdough 08:50
with bacon & mushrooms 09:50
with smoked salmon

avocado, sourdough, dill salsa, 08:00
hazelnut & seed dukkah vg/n
poached/fried eggs +03:50
crumbled feta +02:50
oak-smoked salmon +04:00
triple-smoked streaky bacon +03:50

----- buttermilk pancakes -----
berries, triple-smoked 09:50
clotted cream, streaky bacon,
maple syrup v maple syrup

**DUE TO THE NATURE OF HOLLANDAISE,
THESE DISHES ARE SERVED WARM RATHER THAN HOT**

avocado & chard 06:50 / 11:00
Florentine; poached egg, hollandaise,
buckwheat, toasted pumpkin seeds, muffin v

smoked salmon Royale; 08:00 / 12:50
poached egg, herb hollandaise, muffin

Kassler ham Benedict; 07:00 / 11:50
poached egg, hollandaise, muffin

Burgerdict; 10:00
poached egg, dry-aged beef patty,
special hollandaise, tomato, muffin
with crispy bacon + 01:50

Please let us know if you
have any allergies or intolerances.

sourdough roll, seaweed butter v 03:50

stilton & ricotta mousse, sourdough, 07:00
roasted chestnuts, balsamic onions n

pea hummus, courgette loaf, sumac oil v 06:00

charred baby gem, blue cheese, 07:00
walnuts v/gf/n

mac & cheese, shallot rings v 07:00 / 12:00
(confit duck +02:00 / +04:00)

chopped salad; 07:50 / 12:50
avocado, palm heart, corn, onion,
croutons vg see extras

freekeh, feta, pomegranate, 07:50 / 12:50
cashews, mint, za'atar n see extras

extras:

toasted tofu +03:00 vg/gf
chilli & oregano halloumi +03:00 v/gf
chermoula king prawns +04:00 gf
lemongrass, chilli & lime chicken +03:00 gf
salt beef +03:00 gf

stir-fried quinoa, tofu, pak choi, cherry tomatoes, broccoli, chia vg see extras 13:00

bass, prawn gyoza, soba noodles, honey, sesame 19:50

coconut chicken, rice, peanuts, herbs gf/n 16:00

robata pork chop, burnt shallots, chilli lime glaze 15:00

chips, rosemary salt vg/gf 03:80

grilled sweet potato, 04:00
horseradish cream v/gf

crispy baby squid, chilli, 08:50
lime, garlic, tartare

yellowfin tuna tartare, 12:00
avocado, crispy shallots,
wasabi & mirin dressing

soy & honey pork belly, 08:50
pickled shimeji, tartare, sriracha

masala lamb chop, green chutney gf 08:50

Reuben sandwich; 12:00
salt beef, Emmental, sauerkraut

Sandwich la Sandwich; 13:00
buttermilk-fried chicken, aged Comté,
pickled carrot, chipotle mayo,
chicken broth

smoked Applewood cheeseburger, 13:00
tomato relish, mayo, gherkin

truffled black bean, sweet potato & 12:50
quinoa burger, vegan tzatziki, tomato vg

green beans, satay dressing v/n 04:50

purple kale, chilli, garlic vg/gf 04:00

mixed leaves, mustard dressing vg/gf 03:50

DRINKS

Taittinger Brut Réserve NV 11:00
Prosecco, Bella Modella 07:50
Rail Mary 09:50

Mango Tea Bellini; 10:00
prosecco, cold brew mango tea, peach

Breakfast Martini; 09:50
Tanqueray gin, Cointreau, marmalade,
elderflower, lemon

**JUICE OR COFFEE FOR THE ROAD?
COMPOSTABLE TAKE-AWAY CUP & LID +00:30
PROCEEDS GO TO WASTE AID UK**

TEA by TEA PALACE 03:20
COFFEE by ALLPRESS 02:60-03:50

JUICE

red; 05:00/07:50
carrot, apple, beetroot

yellow; 05:00/07:50
pineapple, mint, star anise

green; 05:00/07:50
kale, spinach, cucumber, celery,
apple, ginger, lemon

gold; 05:00/07:50
coconut water, carrot, orange, turmeric

SMOOTHIE

berry; 05:00/07:50
strawberry, raspberry, banana,
dates, coconut water, vanilla

avo; 05:00/07:50
avocado, cacao, banana, dates,
pumpkin seed milk, vanilla

goji; 05:00/07:50
goji, acai, blueberries, banana,
dates, almond milk, vanilla

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SPRING 2019 BRUNCH

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shakshuka; egg, feta, avocado, 11:00
parsley, sourdough v

kedgerree; rice, flaked smoked haddock, 14:00
curry, soft-boiled egg, mango chutney gf

“ham” & egg; maple-glazed gammon, 15:00
fried egg, sautéed potatoes, salsa verde gf

seasonal mushrooms, 09:50
poached egg, sourdough toast v

scrambled egg, sourdough 08:50
with bacon & mushrooms 09:50
with smoked salmon

avocado, sourdough, dill salsa, 08:00
hazelnut & seed dukkah vg/n
poached/fried eggs +03:50
crumbled feta +02:50
oak-smoked salmon +04:00
triple-smoked streaky bacon +03:50

----- buttermilk pancakes -----
berries, triple-smoked 09:50
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sourdough roll, seaweed butter v 03:50

stilton & ricotta mousse, sourdough, 07:00
roasted chestnuts, balsamic onions n

pea hummus, courgette loaf, sumac oil v 06:00

charred baby gem, blue cheese, 07:00
walnuts v/gf/n

mac & cheese, shallot rings v 07:00 / 12:00
(confit duck +02:00 / +04:00)

chopped salad; 07:50 / 12:50
avocado, palm heart, corn, onion,
croutons vg see extras

freekeh, feta, pomegranate, 07:50 / 12:50
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extras:

toasted tofu +03:00 vg/gf
chilli & oregano halloumi +03:00 v/gf
chermoula king prawns +04:00 gf
lemongrass, chilli & lime chicken +03:00 gf
salt beef +03:00 gf

stir-fried quinoa, tofu, pak choi, cherry tomatoes, broccoli, chia vg see extras 13:00

bass, prawn gyoza, soba noodles, honey, sesame 19:50

coconut chicken, rice, peanuts, herbs gf/n 16:00

roast rib of beef, all the trimmings 19:00

chips, rosemary salt vg/gf 03:80

grilled sweet potato, 04:00
horseradish cream v/gf

crispy baby squid, chilli, 08:50
lime, garlic, tartare

yellowfin tuna tartare, 12:00
avocado, crispy shallots,
wasabi & mirin dressing

soy & honey pork belly, 08:50
pickled shimeji, tartare, sriracha

masala lamb chop, green chutney gf 08:50

Reuben sandwich; 12:00
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tomato relish, mayo, gherkin

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quinoa burger, vegan tzatziki, tomato vg

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Rail Mary 09:50

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elderflower, lemon

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COFFEE by ALLPRESS 02:60-03:50

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pineapple, mint, star anise

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kale, spinach, cucumber, celery,
apple, ginger, lemon

gold; 05:00/07:50
coconut water, carrot, orange, turmeric

SMOOTHIE

berry; 05:00/07:50
strawberry, raspberry, banana,
dates, coconut water, vanilla

avo; 05:00/07:50
avocado, cacao, banana, dates,
pumpkin seed milk, vanilla

goji; 05:00/07:50
goji, acai, blueberries, banana,
dates, almond milk, vanilla

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REFRESHMENTS

BAR FOOD

garlic clam bread 04:50
not available during brunch service

mac & cheese, 07:00 / 12:00
shallot rings, capers v
confit duck +02:00 / +04:00

yellowfin tuna tartare, 12:00
crispy shallots, avocado,
wasabi & mirin dressing

prawn & black bean 08:50
wonton, peanut hoisin n
not available during brunch service

crispy baby squid, 08:50
chilli, lime, garlic, tartare

soy & honey pork belly, 08:50
pickled shimeji, tartare,
sriracha

masala lamb chop, (each) 07:00
green chutney gf

sea bass ceviche, corn, 10:50
radish, jalapeño dressing gf
not available during brunch service

truffled black bean, 12:50
sweet potato & quinoa burger,
vegan tzatziki, tomato vg

Sandwich la Sandwich; 13:00
buttermilk-fried chicken,
aged Comté, chipotle mayo,
chicken broth

smoked Applewood 13:00
cheeseburger, relish, mayo

chips, rosemary salt vg/gf 03:00
green olives vg/gf 03:00
smoked almonds vg/gf/n 03:00

BEER & CIDER

LAGER / PILSNER

PLATFORM PILSNER 05:30
(PINT) 3.9%

SAMUEL ADAMS 06:00
BOSTON LAGER
(PINT) 4.8%

VEDETT BLOND 06:25
Puurs, Belgium (330ml) 5.2%

CAMDEN HELLS 05:75
London, UK (330ml) 4.6%

ANCHOR STEAM 06:25
San Francisco, USA (330ml) 4.9%

BLOND/AMBER

BRUGSE ZOT BLOND 07:00
Bruges, Belgium (330ml) 6%

LA TRAPPE 07:00
TRAPPIST BLONDE
Tilburg, Holland (330ml) 6.5%

DELIRIUM TREMENS 08:00
Melle, Belgium (330ml) 8.5%

PAUWEL KWAK AMBER 08:25
Buggenhout, Belgium (330ml) 8.4%

ALE/SAISON

SAISON DUPONT 07:00
Hainaut, Belgium (330ml) 6.5%

TIMOTHY TAYLOR'S 06:75
LANDLORD
Keighley, UK (500ml) 4.3%

PALE

VEDETT IPA 06:25
Puurs, Belgium (330ml) 5.5%

COOPERS PALE ALE 06:00
Adelaide, Australia (330ml) 4.5%

BROOKLYN EIPA 07:50
New York, USA (355ml) 6.8%

BREWDOG VAGABOND gf 06:25
Aberdeen, UK (330ml) 4.5%

WHITE

VEDETT WHITE 06:25
Puurs, Belgium (330ml) 4.7%

HITACHINO NEST WHITE 07:50
Honshu, Japan (330ml) 5.5%

DARK

CHIMAY BLUE 08:50
Chimay, Belgium (330ml) 9%

REDCHURCH 06:50
HOXTON STOUT
London, UK (330ml) 6%

THE KERNEL PORTER 06:75
London, UK (330ml) 5.5%

FRUIT/CIDER

ASPALL DRAUGHT CIDER 05:50
Suffolk, UK (330ml) 5.5%

LIEFMANS FRUITESSE 06:00
Oudenaarde, Belgium (330ml) 3.8%

COCKTAILS

FIZZ

SAFFRON SPRITZ saffron-infused Tanqueray gin, rhubarb liqueur, Champagne, tonic 11:00

BITTER LAKE Campari, Dubonnet, Champagne, soda 11:00

PINK + WHITE Koko Kanu coconut rum, Campari, lemon, prosecco 09:50

GARDEN LEAVE Hendrick's gin, Champagne, elderflower, lemon 11:00

SHORT

HERB RITTS basil-infused Ketel One vodka, ginger, lime, egg white 09:00

STARBOARD Foursquare spiced rum, Plymouth sloe gin, apricot, lime 09:50

GREEN SMOKE Ilegal mezcal, cucumber, elderflower, lemon 12:50

BERRY GIMLET Tanqueray gin, blackberry, raspberry, strawberry lime 09:00

ROCKS

GELATERIA Appleton white rum, Chartreuse, pistachio, lemon, egg white 09:50

UMEBOSHI NEGRONI Tanqueray gin, Noilly Prat, Campari, Akashi Tai plum umeshu, plum bitters 10:00

HOLY SMOKE Laphroaig 10yo Scotch, Cocchi Barolo Chinato, Angostura, Peychaud's & cherry bitters 11:00

CHERRY MASH Jack Daniel's, cherry brandy, Maraschino, Noilly Prat, cherry bitters 10:50

LONG

CORAL LEAF rosemary-infused Ketel One vodka, raspberry, orange, lime, ginger ale 09:50

KICKING MULE Evan Williams honey bourbon, chilli, lime, ginger ale 09:00

PINEAPPLE EXPRESS Koko Kanu coconut rum, mango, pineapple, kiwi, lime 09:50

GIN, GIN & GINGER Tanqueray gin, Plymouth sloe gin, lime, plum bitters, ginger ale 10:50

SEASONAL SPECIALS

We often have seasonal specials on offer. Ask to find out more.

classic & non-alcoholic cocktails also available

[railhouse.cafe](#) Please let us know if you have any allergies
[@housecafes](#) or intolerances. We are happy to provide
[#railhousecafe](#) you with any information you need.

WINE LIST

WHITE

175ml glass / 500ml carafe / 750ml bottle

Rioja Blanco (Tempranillo) Finca Manzanos - Rioja, Spain, 2016	08:50 / 23:00 / 33:00
Sauvignon Blanc Sherwood Estate, 'Stoney Range' - Waipara, New Zealand, 2017	09:50 / 26:00 / 38:00
Folle Blanche organic Pierre Luneau Papin, Domaine du Verger - Loire, France, 2017	08:50 / 23:50 / 34:00
Trebbiano Cielo e Terra, 'Terre Allegre' - Puglia, Italy, 2017	06:50 / 17:00 / 24:00
Fernão Pires/Verdelho Ai Galera, 'Mistico' - Tejo, Portugal, 2017	07:50 / 19:00 / 27:00
Chardonnay Sieur d'Arques, 'Toques et Clochers' - Limoux, France, 2015	09:50 / 26:00 / 38:00
Pinot Grigio Bella Modella, 'La Farfalla' - Veneto, Italy, 2016	08:00 / 21:00 / 30:00
Riesling Wéingut Max Ferdinand Richter, 'Signature' - Mosel, Germany, 2017	10:50 / 27:50 / 40:00
Picpoul de Pinet Famillie Morin, 'Cuvée Caroline' - Languedoc, France, 2016	08:00 / 23:00 / 33:00
Albariño Alma Atlántica, 'Alba Martín' - Rías Baixas, Spain, 2017	47:00
Gavi (Cortese) Bergaglio Cinzia, Tassarolo, 'La Fornace' - Piedmont, Italy, 2016	39:00
Pinot Blanc Stopham Estate - West Sussex, UK, 2015	48:00
Sancerre (Sauvignon Blanc) Gérard Fiou, 'Artisan Vigneron' - Loire, France, 2017	53:00
Verdejo organic Isaac Cantalapiedra, 'Cantayano' - Castilla y Leon, Spain, 2017	43:00
Chablis (Chardonnay) Gérard Tremblay - Burgundy, France, 2017	54:00
Soave (Gargenaga) ILatium Morini - Veneto, Italy, 2017	37:00

FIZZ

125ml glass / 750ml bottle

Bella Modella, Prosecco Veneto, Italy, NV	07:50 / 36:00
Taittinger, 'Brut Reserve' Champagne, France, NV	11:00 / 65:00
Taittinger, 'Prestige Rosé' Champagne, France, NV	80:00
Nyetimber Classic Cuvée Sussex, England, NV	75:00
Ruinart, 'Blanc de Blancs' Champagne, France, NV	100:00

ROSÉ & ORANGE

175ml glass / 500ml carafe / 750ml bottle

Grenache/Syrah Carteron, 'Cuvée Elégance' - Provence, France, 2017	09:00 / 24:50 / 35:00
Montepulciano/Sangiovese Cantina Tollo, 'Madregale' - Abruzzo, Italy, 2017	07:00 / 19:00 / 27:00
Moscatel/Merseguera org. Vinessens, 'Tragolargo' - Levante, Spain, 2016	09:00 / 24:50 / 35:00

WINE OF THE WEEK

175ml glass / 500ml carafe / 750ml bottle

Macabeo Bodegas Castano, 'Molino Loco' - Murcia, Spain, 2018	07:00 / 19:00 / 27:00
Intense white peach and melon aromas are complemented by a sweet honey perfume in the background. The wine's rich juiciness results in a fresh, mellow palate with delicate yet distinct fruit flavours.	

125ml glasses are available on house selections / vintages may vary

RED

175ml glass / 500ml carafe / 750ml bottle

Rioja (Tempranillo) Finca Manzanos - Rioja, Spain, 2016	08:50 / 23:00 / 33:00
Grenache/Shiraz/Mourvedre Fairview, 'Goats do Roam' - Western Cape, South Africa, 2017	09:50 / 26:00 / 38:00
Syrah Baron de Badassière - Languedoc, France, 2017	08:50 / 23:00 / 33:00
Montepulciano d'Abruzzo organic Fuedo Antico, 'Altopiano' - Abruzzo, Italy, 2017	07:00 / 18:50 / 26:00
Pinot Noir Espinosa Y Cardos, Santa Macarena - Anconagua Valley, Chile, 2016	10:00 / 26:50 / 39:00
Cabernet Sauvignon/Merlot Winery of Good Hope, 'Oceanside' - Stellenbosch, South Africa, 2015	08:00 / 21:00 / 30:00
Malbec organic Château du Cèdre, 'Cedre Héritage' - Cahors, France, 2015	11:00 / 30:00 / 44:00
Primitivo Tenute Rubino, 'Salento' - Puglia, Italy, 2017	09:00 / 25:00 / 36:00
Shiraz Dandelion Vineyards, 'Lionheart' - Barossa Valley, Australia, 2017	45:00
Beaujolais (Gamay) Frédéric Berne, 'Granit Rose' - Burgundy, France, 2017	48:00
Carmenere organic/biodynamic Villalobos, 'Lobo' - Colchagua Valley, Chile, 2017	56:00
Grenache Willunga 100 - McLaren Vale, Australia, 2016	42:00
Lirac (Rhône Blend) Guillaume Gonnet - Rhône, France, 2016	52:00
Barbera organic/biodynamic Guerila - Vipava Valley, Slovenia, 2016	62:00
Petit Verdot organic/biodynamic William Downie - Riverland, Australia, 2015	48:00
Rioja Reserva (Tempranillo) Benito Urbina, 'Especial' - Rioja, Spain, 1998	56:00