

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

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

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

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

single speed; 04:50/07:00
straight up apple, carrot or pineapple

SMOOTHIE

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

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

goji; blueberries, acai, 05:00/07:50
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.



PUFFING DEVIL

MEZZANINE. OBSERVATION CAR. FIRST STEAM LOCOMOTIVE.

ENJOY OUR POPULAR UPSTAIRS BAR ANY TIME, OR CONSIDER RESERVING.
BOOK SPACE FOR YOUR PARTY, FOR DRINKS & CANAPÉS,
BOWL FOOD OR BAR SNACKS. 80-100 OF YOU? HAVE THE PLACE TO YOURSELVES.

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

aged 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

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

JUICE OR COFFEE FOR THE ROAD?
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

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**

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

Sandwich la Sandwich; 13:00
buttermilk-fried chicken, aged Comté,
pickled carrot, chipotle mayo,
chicken broth
Reuben sandwich; 12:00
salt beef, Emmental, sauerkraut
smoked Applewood cheeseburger, 13:00
tomato relish, mayo, gherkin
truffled black bean, sweet potato & 12:50
quinoa burger, vegan tzatziki, tomato **vg**

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

Please let us know if you have any allergies or intolerances.
We are happy to provide you with any information you need.

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 AND PRESENTATIONS.
ASK AT RECEPTION FOR MORE INFORMATION.

EVERY PENNY OF SERVICE CHARGE
GOES TO THE TEAM SERVING YOU.
ALWAYS HAS, ALWAYS WILL.



JUICE

red; carrot, apple, beetroot 05:00/07:50
yellow; pineapple, mint, anise 05:00/07:50
green; kale, cucumber, spinach, 05:00/07:50
celery, apple, ginger, lemon
gold; coconut water, orange, 05:00/07:50
carrot, turmeric
single speed; 04:50/07:00
straight up apple, carrot or pineapple

SMOOTHIE

berry; strawberry, raspberry, 05:00/07:50
banana, dates, coconut water, vanilla
avo; cacao, banana, dates, 05:00/07:50
pumpkin seed milk, vanilla
goji; acai, blueberries, 05:00/07:50
banana, dates, almond milk, vanilla

PUFFING DEVIL

MEZZANINE. OBSERVATION CAR. FIRST STEAM LOCOMOTIVE.

ENJOY OUR POPULAR UPSTAIRS BAR ANY TIME, OR CONSIDER RESERVING.
BOOK SPACE FOR YOUR PARTY, FOR DRINKS & CANAPÉS,
BOWL FOOD OR BAR SNACKS. 80-100 OF YOU? HAVE THE PLACE TO YOURSELVES.

RAIL HOUSE CAFÉ

SPRING 2019
D I N N E R

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 AND PRESENTATIONS.
ASK AT RECEPTION FOR MORE INFORMATION.

green olives *vg/gf* 03:00

SMALL SHARING

smoked almonds *vg/gf/n* 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

aged 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

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, 12:00
avocado, crispy shallots,
wasabi & mirin dressing
sea bass ceviche, corn, 10:50
radish, jalapeño dressing *gf*

APERITIFS

Garden Leave; 11:00
Hendrick's gin, Champagne, elderflower
Umeboshi Negroni; 10:00
Tanqueray gin, Noilly Prat, Campari,
Akashi Tai plum umeshu, plum bitters
Saffron Spritz; 11:00
saffron-infused Tanqueray gin,
rhubarb liqueur, Champagne,
tonic water
Bitter Lake; 11:00
Campari, Dubonnet, Champagne, soda

golden beetroot, purple broccoli, radicchio, kale, artichokes *vg/gf* 08:50
chopped salad; avocado, palm heart, corn, onion, croutons *vg* see extras 07:50 / 12:50
stir-fried quinoa, tofu, pak choi, cherry tomatoes, broccoli, chia *vg* see extras 13:00
extras: toasted tofu +03:00 *vg/gf* / chilli & oregano halloumi +03:00 *v/gf* / salt beef +03:00 *gf* /
chermoula king prawns +04:00 *gf* / lemongrass, lime & chilli chicken +03:00 *gf*
truffled portobello & spinach Wellington, asparagus, spring beans, chestnuts *vg/n* 17:00
black bean, truffled sweet potato & quinoa burger, vegan tzatziki, tomato *vg* 12:50
bass, prawn gyoza, soba noodles, honey, sesame 19:50
kedgeree; rice, flaked smoked haddock, curry, soft-boiled egg, mango chutney *gf* 14:00
blackened miso cod, carrot purée, hazelnut miso glaze *gf/n* 20:00
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
smoked Applewood cheeseburger, tomato relish, mayo, gherkin 13:00
Sandwich la Sandwich; buttermilk-fried chicken, Comté, chipotle mayo, chicken broth 13:00

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

RAILHOUSE.CAFE
@housecafes
#railhousecafe

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

We are happy to provide you with
any information you need.

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

EVERY PENNY OF SERVICE CHARGE
GOES TO THE TEAM SERVING YOU.
ALWAYS HAS, ALWAYS WILL.



PUFFING DEVIL

MEZZANINE. OBSERVATION CAR. FIRST STEAM LOCOMOTIVE.

ENJOY OUR POPULAR UPSTAIRS BAR ANY TIME, OR CONSIDER RESERVING.
BOOK SPACE FOR YOUR PARTY, FOR DRINKS & CANAPÉS,
BOWL FOOD OR BAR SNACKS. 80-100 OF YOU? HAVE THE PLACE TO YOURSELVES.

RAIL HOUSE CAFÉ

SPRING 2019 BRUNCH

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 AND PRESENTATIONS.
ASK AT RECEPTION FOR MORE INFORMATION.

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

aged masala lamb chop, 08:50
green chutney gf

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

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

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

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

single speed; 04:50/07:00
straight up apple, carrot or pineapple

SMOOTHIE

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

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

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

Every penny of service charge goes to the
team serving you. Always has, always will.

PUFFING DEVIL

MEZZANINE. OBSERVATION CAR. FIRST STEAM LOCOMOTIVE.

ENJOY OUR POPULAR UPSTAIRS BAR ANY TIME, OR CONSIDER RESERVING.
BOOK SPACE FOR YOUR PARTY, FOR DRINKS & CANAPÉS,
BOWL FOOD OR BAR SNACKS. 80-100 OF YOU? HAVE THE PLACE TO YOURSELVES.

RAIL HOUSE CAFÉ

SPRING 2019 BRUNCH

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 AND PRESENTATIONS.
ASK AT RECEPTION FOR MORE INFORMATION.

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

kedgeree; 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

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

aged masala lamb chop, 08:50
green chutney gf

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

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

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

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

single speed; 04:50/07:00
straight up apple, carrot or pineapple

SMOOTHIE

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

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

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

Every penny of service charge goes to the
team serving you. Always has, always will.

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

Gewürztraminer Bodegas Pirineos - Somontano, Spain, 2016	10:50 / 27:50 / 40:00
From a leading cooperative in the Pyrenean foothills. Notes of jasmine, honeysuckle and ripe peaches on the nose. On the palate, gently aromatic at first, leading to lemon & lime, with a mineral backbone and bracing acidity. Great with our wontons, squid or bass.	

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

REFRESHMENTS

COCKTAILS

BEGINNINGS

RIGHT ON THYME	Champagne, thyme-infused Lillet Blanc, coconut, lemon	11:00
SNOW COMPARISON	Zubrowka vodka, apple, blueberry, lemon, orgeat, rhubarb bitters ⁿ	09:50
GOLDEN NEGRONI	Tanqueray gin, Martini Bianco, Suze	10:00
BASIL DAIQUIRI	basil-infused Appleton white rum, lime, sugar, salt	09:00
BROTHER'S RUIN	Tanqueray 10 gin, Aperol, raspberries, grapefruit, lemon Angostura bitters	10:00
SMOKEHOUSE TOMMY'S	La Penca mezcal, Cynar, agave, lime, red chilli	11:00

EASY

GREEN BELT	Appleton VX rum, pistachio, lime, coconut water, celery bitters ⁿ	09:50
TEARDROP	Luksusowa vodka, Soave, bergamot liqueur, apple, lemon, cherry bitters	10:00
RUM & RHUBARB	Foursquare spiced rum, Aperol, apple, lime, orange bitters	09:00
SOUTHERN COLLINS	Tanqueray gin, banana liqueur, lemon, ginger, soda	10:00

HOUSE

TROPICALIA	Koko Kanu rum, pomegranate, elderflower, kiwi, raspberries	09:50
TENNESSEE STUD	Jack Daniel's bourbon, salted maple water, grapefruit bitters	10:00
SLOE MOTION	Calvados, Antica Formula, sloe gin, lemon, pineapple, egg white	10:50
HIGH TIKI	Appleton VX rum, Aperol, orange, ginger beer, orange bitters	09:50

TAXI

SUFFOLK PATOIS	pineapple-infused Appleton white rum, Aspull cider, cream, vanilla	09:50
GOOD OLD FASHIONED	banana-macerated Jim Beam Dbl. Oak bourbon, sugar, Angostura bitters	10:50
HONEY COCO	coconut-washed Espolon white tequila, lime, salted honey	10:00
BIRDS & BEES	Tanqueray gin, lemon, honey, chamomile	09:00
MAID IN BORDEAUX	Champagne, mango-macerated Sauternes, St. Germain, lemon, mint	12:00
DÉJÀ BREW (IMPROVED ESPRESSO MARTINI)	Luksusowa vodka, Kahlua, Fernet Branca, espresso	10:00

BEER & CIDER

PILSNER/GOLDEN

PLATFORM PILSNER (pint) 3.9%	05:30
SAMUEL ADAMS BOSTON LAGER (pint) 4.8%	06:00
VEDETT BLOND (330ml) 5.2%	06:25
CAMDEN HELLS (330ml) 4.6%	05:75
ANCHOR STEAM (330ml) 4.9%	06:25

DARK/STOUT

REDCHURCH HOXTON STOUT (330ml) 6%	06:50
THE KERNEL PORTER (330ml) 5.5%	06:75
CHIMAY BLUE (330ml) 9%	08:50

ALE/PALE

COOPERS PALE ALE (330ml) 4.5%	06:00
BROOKLYN EIPA (355ml) 6.8%	07:50
TIM TAYLOR'S LANDLORD (500ml) 4.3%	06:75
SAISON DUPONT (330ml) 6.5%	07:00
VEDETT IPA (330ml) 5.5%	06:25
BREWDOG VAGABOND ^{gf} (330ml) 4.5%	06:25

FRUIT/CIDER

LIEFMANS FRUITESSE (330ml) 3.8%	06:00
ASPALL DRAUGHT CIDER (330ml) 5.5%	05:50

WHITE/BLOND

BRUGSE ZOT BLOND (330ml) 6%	07:00
VEDETT WHITE (330ml) 4.7%	06:25
HITACHINO NEST WHITE (330ml) 5.5%	07:50
LA TRAPPE BLONDE (330ml) 6.5%	07:00
DELIRIUM TREMENS (330ml) 8.5%	08:00
PAUWEL KWAK AMBER (330ml) 8.4%	08:25

please let us know if you have any allergies/intolerances & we will provide you with any information you need

SEASONAL

SPRING / SUMMER

PROVENÇAL FROSE	09:00
frozen Carteron 'Cuvée Elégance' 2017, strawberries, lemon	

STRAIGHT EDGE

HOUSE RASPBERRY SODA	06:50
fermented raspberry, lemon, orgeat, soda ⁿ	
HOUSE SMOKED LEMONADE	06:50
charred lemons & limes, brown sugar, soda	