

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.

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BREAKFAST

kedgeriee; 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.
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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.



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RAIL HOUSE CAFÉ

SUMMER 2019 LUNCH

SMALL SHARING

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

BREAD

sourdough roll, seaweed butter **v** 03:50
garlic clam bread 04:50
artichoke dip, sourdough toast **v** 06:50
charred bell pepper & walnut romesco, pomegranate molasses, grilled pita **vg/n** 06:00

07:00 EACH

aged masala lamb chop, green chutney (each) **gf**
bamboo shoot ceviche, burnt peach **vg/gf**
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

burrata, burnt orange, pistachios, pomegranate, nigella, mint **gf/n** 10:50
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing 12:00
sea bass ceviche, corn, radish, jalapeño dressing **gf** 10:50

DRINKS

bulgur wheat, grilled broccoli, cashews, sumac soy yoghurt **vg/n** 11:00
chopped salad; avocado, palm heart, corn, onion, croutons **vg** see extras 07:50 / 12:50
freekeh, feta, pomegranate, cashews, mint, za'atar **n** see extras 07:50 / 12:50

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**

pea falafel, burnt lemon labneh, courgette & broad bean salad, toasted seeds **v** 13:50
truffled portobello & spinach Wellington, asparagus, spring beans, chestnuts **vg/n** 17:00
sea bream, grilled artichokes, broad beans, crushed peas **gf** 18:50
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, compressed peach, fennel, burnt aubergine **gf** 17:00
coffee grind short rib, smoked mash, roast onion, chipotle oil **gf** 21:50

chips, rosemary salt **vg/gf** 03:80
grilled sweet potato, horseradish cream **v/gf** 04:00
crispy new potatoes, chilli **vg** 04:00
green beans, satay dressing **v/n** 04:50
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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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

JUICE

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

SMOOTHIE

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

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RAIL HOUSE CAFÉ

SUMMER 2019
D I N N E R

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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
artichoke dip, sourdough toast **v** 06:50
charred bell pepper & walnut romesco, pomegranate molasses, grilled pita **vg/n** 06:00

07:00 EACH

aged masala lamb chop, green chutney (each) **gf**
bamboo shoot ceviche, burnt peach **vg/gf**
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

burrata, burnt orange, pistachios, pomegranate, nigella, mint **gf/n** 10:50
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing 12:00
sea bass ceviche, corn, radish, jalapeño dressing **gf** 10:50

APERITIFS

Right on Thyme; Champagne, thyme-infused Lillet Blanc, coconut, lemon 11:00
Golden Negroni; Tanqueray gin, Martini Bianco, Suze 10:00
Snow Comparison; Zubrowka vodka, apple, blueberry, lemon, orgeat, rhubarb bitters **n** 09:50
Smokehouse Tommy's; La Penca mezcal, Cynar, agave, lime, red chilli 11:00

bulgur wheat, grilled broccoli, cashews, sumac soy yoghurt **vg/n** see extras 11:00
chopped salad; avocado, palm heart, corn, onion, croutons **vg** see extras 07:50 / 12:50
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**
pea falafel, burnt lemon labneh, courgette & broad bean salad, toasted seeds **v** 13:50
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
sea bream, grilled artichokes, broad beans, crushed peas **gf** 18:50
kedgeree; rice, flaked smoked haddock, curry, soft-boiled egg, mango chutney **gf** 14:00
Cajun bass, butter bean purée, coconut chutney, charred lime 19:50
coconut chicken, rice, peanuts, herbs **gf/n** 16:00
robata pork chop, compressed peach, fennel, burnt aubergine **gf** 17:00
coffee grind short rib, smoked mash, roast onion, chipotle oil **gf** 21:50
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
crispy new potatoes, chilli **vg** 04:00
green beans, satay dressing **v/n** 04:50
kale, chilli, garlic **vg/gf** 04:00
mixed leaves, mustard dressing **vg/gf** 03:50

RAILHOUSE.CAFE
@housecafes
#railhousecafe

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shakshuka; egg, feta, avocado, parsley, sourdough v	11:00
kedgeriee; rice, flaked smoked haddock, curry, soft-boiled egg, mango chutney gf	14:00
"ham" & egg; maple-glazed gammon, fried egg, sautéed potatoes, salsa verde gf	15:00
seasonal mushrooms, poached egg, sourdough toast v	09:50
scrambled egg, sourdough with bacon & mushrooms with smoked salmon	08:50 09:50
avocado, sourdough, dill salsa, 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	08:00
buttermilk pancakes	09:50
berries, triple-smoked clotted cream, maple syrup v	09:50
avocado & chard Florentine; poached egg, hollandaise, buckwheat, toasted pumpkin seeds, muffin v	06:50 / 11:00
smoked salmon Royale; poached egg, herb hollandaise, muffin	08:00 / 12:50
Kassler ham Benedict; poached egg, hollandaise, muffin	07:00 / 11:50
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin with crispy bacon + 01:50	10:00

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sourdough roll, seaweed butter v	03:50
charred bell pepper & walnut romesco, pomegranate molasses, grilled pita vg/n	06:00
burrata, burnt orange, pistachios, pomegranate, nigella, mint gf/n	10:50
bamboo shoot ceviche, burnt peach vg/gf	07:00
mac & cheese, shallot rings v (confit duck +02:00 / +04:00)	07:00 / 12:00
chopped salad; avocado, palm heart, corn, croutons vg see extras	07:50 / 12:50
freekeh, feta, pomegranate, cashews, mint, za'atar n see extras	07:50 / 12:50
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	
pea falafel, burnt lemon labneh, courgette & broad bean salad, toasted seeds v	13:50
sea bream, grilled artichokes, broad beans, crushed peas gf	18:50
coconut chicken, rice, peanuts, herbs gf/n	16:00
robata pork chop, compressed peach, fennel, burnt aubergine gf	17:00
chips, rosemary salt vg/gf	03:80
grilled sweet potato, horseradish v/gf	04:00
crispy new potatoes, chilli vg	04:00

RAIL HOUSE CAFE

SUMMER 2019 BRUNCH

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crispy baby squid, chilli, lime, garlic, tartare	08:50
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	12:00
soy & honey pork belly, pickled shimeji, tartare, sriracha	08:50
aged masala lamb chop, green chutney gf	08:50
Reuben sandwich; salt beef, Emmental, sauerkraut	12:00
Sandwich la Sandwich; buttermilk-fried chicken, aged Comté, pickled carrot, chipotle mayo, chicken broth	13:00
smoked Applewood cheeseburger, tomato relish, mayo, gherkin	13:00
truffled black bean, sweet potato & quinoa burger, vegan tzatziki, tomato vg	12:50
green beans, satay dressing v/n	04:50
kale, chilli, garlic vg/gf	04:00
mixed leaves, mustard dressing vg/gf	03:50

DRINKS

Right on Thyme; Champagne, thyme-infused Lillet Blanc, coconut, lemon	11:00
Maid in Bordeaux; Champagne, mango-macerated Sauternes, St. Germain, lemon, mint	12:00
Déjà Brew; Luksusowa vodka, Kahlua, Fernet Branca, espresso	10:00
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, beetroot	05:00/07:50
yellow; pineapple, mint, anise	05:00/07:50
green; kale, cucumber, spinach, celery, apple, ginger, lemon	05:00/07:50
gold; coconut water, carrot, orange, turmeric	05:00/07:50
single speed; straight up apple, carrot or pineapple	04:50/07:00
SMOOTHIE	
berry; strawberry, raspberry, banana, dates, coconut water, vanilla	05:00/07:50
avo; cacao, banana, dates, pumpkin seed milk, vanilla	05:00/07:50
goji; acai, blueberries, banana, dates, almond milk, vanilla	05:00/07:50

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shakshuka; egg, feta, avocado, parsley, sourdough v	11:00
kedgeriee; rice, flaked smoked haddock, curry, soft-boiled egg, mango chutney gf	14:00
"ham" & egg; maple-glazed gammon, fried egg, sautéed potatoes, salsa verde gf	15:00
seasonal mushrooms, poached egg, sourdough toast v	09:50
scrambled egg, sourdough with bacon & mushrooms with smoked salmon	08:50 09:50
avocado, sourdough, dill salsa, 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	08:00
----- buttermilk pancakes ----- berries, triple-smoked clotted cream, streaky bacon, maple syrup v maple syrup	09:50
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin with crispy bacon + 01:50	10:00

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

avocado & chard Florentine; poached egg, hollandaise, buckwheat, toasted pumpkin seeds, muffin v	06:50 / 11:00
smoked salmon Royale; poached egg, herb hollandaise, muffin	08:00 / 12:50
Kassler ham Benedict; poached egg, hollandaise, muffin	07:00 / 11:50

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RAIL HOUSE CAFÉ

SUMMER 2019 BRUNCH

sourdough roll, seaweed butter v	03:50
charred bell pepper & walnut romesco, pomegranate molasses, grilled pita vg/n	06:00
burrata, burnt orange, pistachios, pomegranate, nigella, mint gf/n	10:50
bamboo shoot ceviche, burnt peach vg/gf	07:00
mac & cheese, shallot rings v (confit duck +02:00 / +04:00)	07:00 / 12:00
chopped salad; avocado, palm heart, corn, onion, croutons vg see extras	07:50 / 12:50
freekeh, feta, pomegranate, cashews, mint, za'atar n see extras	07:50 / 12:50
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	
pea falafel, burnt lemon labneh, courgette & broad bean salad, toasted seeds v	13:50
sea bream, grilled artichokes, broad beans, crushed peas gf	18:50
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, horseradish v/gf	04:00
crispy new potatoes, chilli vg	04:00

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soy & honey pork belly, pickled shimeji, tartare, sriracha	08:50
aged masala lamb chop, green chutney gf	08:50
Reuben sandwich; salt beef, Emmental, sauerkraut	12:00
Sandwich la Sandwich; buttermilk-fried chicken, aged Comté, pickled carrot, chipotle mayo, chicken broth	13:00
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truffled black bean, sweet potato & quinoa burger, vegan tzatziki, tomato vg	12:50
green beans, satay dressing v/n	04:50
kale, chilli, garlic vg/gf	04:00
mixed leaves, mustard dressing vg/gf	03:50

DRINKS

Right on Thyme; Champagne, thyme-infused Lillet Blanc, coconut, lemon	11:00
Maid in Bordeaux; Champagne, mango-macerated Sauternes, St. Germain, lemon, mint	12:00
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COFFEE by ALLPRESS	02:60-03:50
JUICE	
red; carrot, apple, beetroot	05:00/07:50
yellow; pineapple, mint, anise	05:00/07:50
green; kale, cucumber, spinach, celery, apple, ginger, lemon	05:00/07:50
gold; coconut water, carrot, orange, turmeric	05:00/07:50
single speed; straight up apple, carrot or pineapple	04:50/07:00
SMOOTHIE	
berry; strawberry, raspberry, banana, dates, coconut water, vanilla	05:00/07:50
avo; cacao, banana, dates, pumpkin seed milk, vanilla	05:00/07:50
goji; acai, blueberries, banana, dates, almond milk, vanilla	05:00/07:50

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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
Sumarroca, Cava Rosado Catalonia, Spain, NV	08:50 / 39:00
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
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From a leading Pyrenean cooperative. Gently aromatic at first, leading to lemon & lime, with a mineral backbone. 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 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	