

SPRING 2020

# RAIL HOUSE CAFÉ

WEEKDAY BREAKFAST

100% OF SERVICE CHARGE GOES TO THE TEAM

## LARDER & BAKERY

quinoa & coconut porridge, goji, mango & passion fruit compote, seeds <b>vg</b>	06:50
house muesli; nuts, seeds, honey <b>v/n</b>	05:00
granola, strawberries, poached pear, Greek yoghurt <b>v</b>	07:00
chia seed pot; acai, goji, yoghurt, granola, nuts <b>v/n</b>	06:50
brioche french toast, vanilla clotted cream, maple syrup <b>v</b>	08:00
buttermilk pancakes; berry compote, clotted cream, maple syrup <b>v</b> triple-smoked streaky bacon, maple syrup	09:50 10:50

## HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, toasted pumpkin seeds, muffin <b>v</b>	06:50 / 11:00
oak-smoked salmon Royale; poached egg, hollandaise, muffin	08:20 / 12:70
Kassler ham Benedict; poached egg, hollandaise, muffin	07:00 / 11:50
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	10:00

due to the nature of hollandaise,  
these dishes are served warm rather than hot

eggs are free-range & from Barradale Farm in Kent

shakshuka; egg, feta, avocado, chilli, sourdough <b>gf</b> <i>see additions</i>	11:50	full veggie; fried free-range egg, grilled halloumi, smoked piquillo peppers, fried potato, roasted field mushroom, roasted cherry tomatoes, baked beans, toast <b>v</b>	13:00
kedgerree; rice, poached egg, curry, flaked smoked haddock, mango chutney <b>gf</b>	15:50		
'ham' & egg; maple-glazed gammon, fried egg, sautéed potatoes, salsa verde <b>gf</b>	15:20	full English; fried free-range egg, smoked streaky bacon, Lincolnshire sausage, black pudding, roast field mushroom, roasted cherry tomatoes, baked beans, toast	14:50
smashed avocado, sourdough, dill salsa dill salsa, chilli, coriander, hazelnut & seed dukkah <b>vg/n</b> <i>see additions</i>	08:80		
seasonal mushrooms, poached egg, toasted ciabatta <b>v</b> <i>see additions</i>	09:50	scrambled egg, sourdough, roasted cherry tomatoes <b>v</b> <i>see additions</i>	06:80

## ADDITIONS

oak-smoked salmon <b>gf</b>	04:00	grilled halloumi <b>v/gf</b>	03:50	roasted field mushrooms <b>vg/gf</b>	03:00
triple-smoked streaky bacon <b>gf</b>	03:50	crumbled feta <b>v/gf</b>	03:00	roasted tomatoes <b>vg/gf</b>	02:50
Lincolnshire sausages	03:50	toast;	02:50	avocado <b>vg/gf</b>	03:50
eggs (poached/fried) <b>v/gf</b>	03:50	flame-grilled sourdough / wholegrain / farmhouse white / gluten-free / muffin <b>vg</b>		baked beans <b>vg/gf</b>	02:50

Red Juice; carrot, apple, beetroot	05:50
Yellow Juice; pineapple, mint, anise	05:50
Green Juice; kale, spinach, cucumber, celery, apple, ginger	05:50
Gold Juice; coconut water, orange, carrot, turmeric	05:50
Single Speed; straight up apple / carrot / pineapple	04:80
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla	05:50
Avo Smoothie; avocado, acao, banana, date, almond, vanilla <b>n</b>	05:50
Goji Smoothie; acai, blueberry, banana, date, almond, vanilla <b>n</b>	05:50
Tea by Tea Palace; English Breakfast / Early Grey / chamomile / sencha / peppermint / mango	03:20
Coffee by Allpress; espresso / macchiato / cortado / cappuccino / flat white / latte / americano	02:60 - 03:50
Chocolate; hot / iced	03:50

## 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,  
or contact our events team:  
events@railhouse.cafe / 020 3906 7950

## MASTERCLASS

Cheese & Champagne

Tuesday 17 March | 6.30pm | £48 per head  
book via our website

## EXPRESS TASTING MENUS

AVAILABLE FROM 6PM

### INTERRAILING

£30 per head | for 2, 4 or 6 guests  
+£15 for flight of 5 wine pairings (75ml)

parsnip hummus, grilled flatbread **vg**  
potted crayfish, flame-grilled sourdough  
Chardonnay - Sieur d'Arques

white bean & saffron skordalia **v/gf**  
Moscatel/Merseguera - Bodega Vinessens

kedgerree; smoked haddock, poached egg **gf**  
Pinot Noir - Espinos y Cardos

chicken kofta, tahini, chilli butter  
charred broccoli, red pepper aioli **v**  
confit duck gizzards, chives, parmesan **gf**

miso-glazed salmon, shimeji mushrooms **n**  
Sauvignon Blanc - Stoney Est.

beef cheeks, celeriac, porcini sauce  
Syrah - El Circo

### GREEN LINE

£26 per head | for 2, 4 or 6 guests  
+£15 for flight of 5 wine pairings (75ml)

sourdough roll, black tahini butter **v**  
parsnip hummus, grilled flatbread **vg**  
Field Blend White - Te Quiero

white bean & saffron skordalia **v/gf**  
Moscatel/Merseguera - Bodega Vinessens

coconut & cardamom dhal **vg/gf**  
Sauvignon Blanc - Stoney Est.

grilled pineapple, harissa yoghurt **vg**  
charred broccoli, red pepper aioli **v**  
panko halloumi, mojo rojo **v**

courgette & feta konafi, spring peas **v**  
Albariño - Lembranzas

tempeh, moromi, smoked aubergine **vg**  
Catarratto - Fabrizio Vella

RAILHOUSE.CAFE

@HOUSECAFES

#RAILHOUSECAFE

ANY ALLERGIES OR INTOLERANCES? LET US KNOW

# RAIL HOUSE CAFÉ

SPRING 2020 WEEKEND BRUNCH

<b>Bloody Moira;</b> Ketel One vodka, Amer Picon, tomato, English mustard, spices, celery, lager top	09:50
<b>Bloody Maria;</b> Ketel One Citroen vodka, Martini Bianco, tomato, spices, raspberries, lemon	10:20
<b>Bloody Mariko;</b> Ketel One vodka, Akashi-Tai Shiraume Umeshu plum sake, pineapple, tomato, wasabi	09:80

## ALL DAY

shakshuka; egg, feta, avocado, chilli, sourdough <b>gf see skewers &amp; additions</b>	11:50	buttermilk pancakes; berry compote, clotted cream, maple syrup <b>v</b>	09:80
kedgeriee; rice, poached egg, curry, flaked smoked haddock, mango chutney <b>gf</b>	15:50	triple-smoked streaky bacon, maple syrup	10:50
'ham' & egg; maple-glazed gammon, fried egg, sautéed potatoes, salsa verde <b>gf</b>	15:20	chia seed pot; acai, goji, yoghurt, granola, nuts <b>v/n</b>	06:50
smashed avocado, sourdough, dill salsa, chilli, coriander, hazelnut & seed dukkah <b>vg/n see skewers &amp; additions</b>	08:80		
scrambled egg, sourdough; triple-smoked streaky bacon, mushrooms oak-smoked salmon	08:80 09:80		
full English; smoked streaky bacon, Lincolnshire sausage, black pudding, fried free-range egg, field mushroom, roast cherry tomatoes, baked beans, toast	14:50		
full veggie; grilled halloumi, smoked piquillo peppers, fried potato, fried free-range egg, field mushroom, roast cherry tomatoes, baked beans, toast <b>v</b>	13:00		

## HOLLANDAISE

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 <b>v</b>	06:50 / 11:00
oak-smoked salmon Royale; poached egg, hollandaise, muffin	08:20 / 12:70
Kassler ham Benedict; poached egg, hollandaise, muffin	07:00 / 11:50
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	10:00

## ADDITIONS

oak-smoked salmon <b>gf</b>	04:00	roasted field mushrooms <b>vg/gf</b>	03:00	eggs (poached/fried) <b>v/gf</b>	03:50
triple-smoked streaky bacon <b>gf</b>	03:50	slow-roasted tomatoes <b>vg/gf</b>	02:50	avocado <b>vg/gf</b>	03:50
Lincolnshire sausages	03:50	toast;	02:50	baked beans <b>vg/gf</b>	02:50
grilled halloumi <b>v/gf</b>	03:50	flame-grilled sourdough / wholegrain / farmhouse white / gluten-free / muffin <b>vg</b>		chips <b>vg</b>	03:80
crumbled feta <b>v/gf</b>	03:00			grilled sweet potato, horseradish cream <b>v/gf</b>	04:20

## FROM 12

sourdough roll, black tahini butter <b>v</b>	03:50	coconut chicken, rice, peanuts, herbs <b>gf/n</b>	16:50
chicken buttered flatbread	04:00	smoked Applewood cheeseburger, relish, mayo, brioche bun, gherkin	12:50
parsnip hummus, grilled flatbread <b>vg</b>	05:80	Sandwich la Sandwich; buttermilk chicken, Comté, chipotle mayo, broth	12:80
potted crayfish, flame-grilled sourdough	07:00		
crispy sesame squid, koji yuzu mayo	08:80		
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	12:50		

## BOWLS

truffled mac & cheese, shallot rings, capers <b>v</b>	08:00 / 13:20
coconut & cardamom dhal, roast peppers, cauliflower, sugar snaps <b>vg/gf</b>	08:50 / 13:80
chopped salad; avocado, palm heart, corn, red onion, croutons <b>vg</b>	07:50 / 12:50

ADD SKEWERS TO YOUR BOWLS

## SKEWERS

confit duck gizzards, chives, parmesan <b>gf</b>	01:80
chicken kofta, tahini, chilli butter	03:70
ginger sesame chicken thigh <b>gf</b>	04:00
charred broccoli, red pepper aioli <b>v</b>	02:80
panko halloumi, mojo rojo <b>v</b>	03:50
grilled pineapple, harissa yoghurt <b>vg/gf</b>	02:00
octopus, hduja, lime yoghurt <b>gf</b>	07:50
chermoula king prawns <b>gf</b>	04:80

100% OF SERVICE CHARGE GOES TO THE TEAM

## PUNCH BOWLS

**Kentucky Bucket**  
Maker's Mark bourbon, Aspell Draught cider, mango tea, maple syrup, orange bitters, anise

**Chamomile Cup**  
prosecco, Tanqueray gin, Cointreau, elderflower, chamomile tea, lemon, citrus sugar

**Pyrenean Pot**  
Lillet Blanc, Cava Rosado, grapefruit, pomegranate  
£45 each - serving 4 generously

## GROWLERS

all draught beers available in growlers  
small: 1 ½ pints large: 3 ½ pints

## EXPRESS TASTING MENUS

AVAILABLE FROM 4.30PM

## INTERRAILING

£30 per head | for 2, 4 or 6 guests  
+£15 for flight of 5 wine pairings (75ml)

parsnip hummus, grilled flatbread **vg**  
potted crayfish, flame-grilled sourdough  
Chardonnay - Sieur d'Arques

white bean & saffron skordalia **v/gf**  
Moscatel/Merseguera - Bodega Vinessens

kedgeriee; smoked haddock, poached egg **gf**  
Pinot Noir - Espinos y Cardos

chicken kofta, tahini, chilli butter  
charred broccoli, red pepper aioli **v**  
confit duck gizzards, chives, parmesan **gf**

miso-glazed salmon, shimeji mushrooms **n**  
Sauvignon Blanc - Stoney Est.

beef cheeks, celeriac, porcini sauce  
Syrah - El Circo

## GREEN LINE

£26 per head | for 2, 4 or 6 guests  
+£15 for flight of 5 wine pairings (75ml)

sourdough roll, black tahini butter **v**  
parsnip hummus, grilled flatbread **vg**  
Field Blend White - Te Quiero

white bean & saffron skordalia **v/gf**  
Moscatel/Merseguera - Bodega Vinessens

coconut & cardamom dhal **vg/gf**  
Sauvignon Blanc - Stoney Est.

grilled pineapple, harissa yoghurt **vg**  
charred broccoli, red pepper aioli **v**  
panko halloumi, mojo rojo **v**

courgette & feta konafi, spring peas **v**  
Albariño - Lembranzas

tempeh, moromi, smoked aubergine **vg**  
Catarratto - Fabrizio Vella

ANY ALLERGIES OR INTOLERANCES? LET US KNOW

SPRING 2020

# RAIL HOUSE CAFÉ

LUNCH & DINNER

100% OF SERVICE CHARGE GOES TO THE TEAM

## BREAD

sourdough roll, black tahini butter v	03:50
chicken buttered flatbread	04:00
artichoke dip, flame-grilled sourdough v	06:80
parsnip hummus, grilled flatbread vg	05:80
potted crayfish, flame-grilled sourdough	07:00

## SMALL

king oyster mushroom 'scallops & caviar' vg/gf	06:70
crispy sesame squid, koji yuzu mayo	08:80
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	12:50
pork belly meatball, prunes, mushroom cream	07:00

## BOWLS

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## SKEWERS

white bean & saffron skordalia, aubergine, baked ricotta, pomegranate v/gf	07:50 / 12:50
rigatoni, kale & almond pesto, asparagus, parmesan, chia seeds v/n	08:50 / 13:80
kedgerree; rice, poached egg, curry, flaked smoked haddock, mango chutney gf	09:50 / 15:50
truffled mac & cheese, shallot rings, capers v	08:00 / 13:20
coconut & cardamom dhal, roast peppers, cauliflower, sugar snaps vg/gf	08:50 / 13:80
chopped salad; avocado, palm heart, corn, red onion, croutons vg	07:50 / 12:50

confit duck gizzards, parmesan gf	01:80
chicken kofta, tahini, chilli butter	03:70
ginger sesame chicken thigh gf	04:00
charred broccoli, red pepper aioli v	02:80
panko halloumi, mojo rojo v	03:50
grilled pineapple, harissa yoghurt vg/gf	02:00
octopus, hduja, lime yoghurt gf	07:50
chermoula king prawns gf	04:80

ADD SKEWERS TO YOUR BOWLS

## LUNCHTIME BOWLS

superfood salad; broccoli, squash, bulgur wheat, alfalfa, seeds vg	08:00 / 13:20	freekeh, feta, pomegranate, cashews, mint, sesame, za'atar v/n	08:00 / 13:20
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## PLATES

courgette & feta konafi, spring peas, broad beans, mint, dill v	13:80
tempeh, moromi miso, smoked aubergine, green tahini vg	15:70
cod, pancetta, spinach, butter beans, herb oil gf	19:00
coconut chicken, rice, peanuts, herbs gf/n	16:50
rump of spring lamb, marrowfat mushy peas, mustard sauce gf	19:80
smoked Applewood cheeseburger, relish, mayo, brioche bun, gherkin	12:50
Sandwich la Sandwich; buttermilk chicken, Comté, chipotle mayo, broth	12:80

## EVENING SPECIALS - AVAILABLE FROM 6PM

miso-glazed salmon, shimeji mushrooms, dashi broth n	19:50
beef cheeks, celeriac, spring ceps gf	20:80

## SUGGESTED WINE PAIRING

Albariño - Lembranzas
Catarratto - Fabrizio Vella
Rioja Blanco - Gatito Loco
Chardonnay - Sieur d'Arques
Malbec - Château du Cédre
Field Blend Red - Te Quiero
Primitivo - Tenute Rubino

## AFTER

chips vg	03:80	passion fruit cheesecake v	07:00
crispy new potatoes, chilli vg	04:50	apple tarte tatin, ice cream, popping candy v	07:50
grilled sweet potato, horseradish cream v/gf	04:20	chocolate fondant, ice cream, raspberry v	07:00
kale, chilli, garlic vg/gf	04:00	hot vegan brownie vg/gf	07:00
charred greens, anchovy & bacon caesar gf	04:80	ice cream; please ask for today's selection	04:00
		hot pistachio & hazelnut doughnuts v/n	04:50

## PUNCH BOWLS

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**Chamomile Cup**  
prosecco, Tanqueray gin, Cointreau, elderflower, chamomile tea, lemon, citrus sugar

**Pyrenean Pot**  
Lillet Blanc, Cava Rosado, grapefruit, pomegranate

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AVAILABLE FROM 5PM

## INTERRAILING

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parsnip hummus, grilled flatbread vg  
potted crayfish, flame-grilled sourdough  
Chardonnay - Sieur d'Arques

white bean & saffron skordalia v/gf  
Moscatel/Merseguera - Bodega Vinessens

kedgerree; smoked haddock, poached egg gf  
Pinot Noir - Espinos y Cardos

chicken kofta, tahini, chilli butter  
charred broccoli, red pepper aioli v  
confit duck gizzards, chives, parmesan gf

miso-glazed salmon, shimeji mushrooms n  
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Moscatel/Merseguera - Bodega Vinessens

coconut & cardamom dhal vg/gf  
Sauvignon Blanc - Stoney Est.

grilled pineapple, harissa yoghurt vg  
charred broccoli, red pepper aioli v  
panko halloumi, mojo rojo v

courgette & feta konafi, spring peas v  
Albariño - Lembranzas

tempeh, moromi, smoked aubergine vg  
Catarratto - Fabrizio Vella

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