

RAIL HOUSE CAFÉ

BREAD

sourdough roll; add skewers black tahini butter v	03:50
smoked Dingley Dell bacon butter	03:80
grilled flatbread; add skewers cassava hummus, harissa, parmesan v	04:20
chicken butter, crispy chicken skin	04:20
artichoke dip, flame-grilled sourdough v	06:80

SMALL

crispy sesame squid, koji yuzu mayo	08:80
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	12:50
blackened hake head, miso sake glaze, sesame	13:50
soul fried chicken wings, Bajan pepper sauce	08:80

BOWLS

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SKEWERS

black quinoa & mango salad, black beans, corn, cashews, endive	08:00 / 13:20 v/n/gf
rigatoni, kale & almond pesto, asparagus, parmesan, chia seeds	08:50 / 13:80 v/n
chopped salad; avocado, palm heart, corn, red onion, croutons	07:50 / 12:50 vg
coconut & cardamom dhal, cauliflower, sugar snaps	08:50 / 13:80 vg/gf
truffled mac & cheese, shallot rings, capers	08:00 / 13:20 v
falafel, burnt lemon labneh, courgettes, broad beans	08:50 / 13:80 v/gf
superfood salad; broccoli, squash, bulgur wheat, alfalfa, seeds	08:00 / 13:20 vg

ADD SKEWERS
TO YOUR BOWLS

confit duck gizzards, parmesan	gf	01:80
spiced lamb, mint, almond aioli	n/gf	03:50
jerk chicken thigh, BBQ, spring onion		03:80
tempura broccoli, sesame glaze	vg	02:80
panko halloumi, mojo rojo	v	03:50
miso-glazed salmon		06:20
octopus, hduja, lime yoghurt	gf	07:50
king prawns, chilli		05:80

PLATES

SUGGESTED WINE PAIRING

truffled portobello & sweet potato Wellington, asparagus, broad beans	vg	17:00	Beaujolais - Dom. Couvette
hake, Singapore noodles, prawn gyoza, pak choi		19:50	Sauvignon Blanc - Kukupa
lemon sole, brown shrimp, crispy seaweed	gf	22:00	Muscadet - Chât. Coing
peanut, cashew & coconut chicken, grilled spring onions	n	16:50	Torrontés - Manos Negras
five spice crispy pork belly, XO sauce, roast fig		18:00	Pinot Noir - Three Lions
400g rib eye, 40 day aged, native breed, East Anglia	gf	33:00	Merlot - Montes Classic
500g côte de boeuf, 40 day aged, native breed, East Anglia	gf	38:50	Malbec - Kaiken Ultra
Sandwich la Sandwich; buttermilk chicken, Comté, chipotle mayo		12:80	Cabernet Franc - Les Cadets
soul burger; beef patty, smoked cheddar, jerk quince mayo, ackee & callaloo, pink pickled onion, smoked streaky Dingley Dell bacon		13:00	Salice Salentino - Casato Melzi

SIDES

AFTER

crispy new potatoes, chilli	vg	04:50	hot lemon doughnuts, coconut cream	v	06:80
grilled sweet potato, horseradish cream	v/gf	04:20	piña colada parfait, pineapple gel, rum syrup, lime ice cream	v/gf	08:00
kale, chilli, garlic	vg/gf	04:00	Riding House sundae, vanilla ice cream, macarons, honeycomb, chocolate	v/n	07:80
heritage tomatoes, pickled peppers	vg/gf	05:00	chocolate fondant, coconut ice cream	v	08:20
chips	vg	03:80			



TASTING MENU

£28 per guest

a selection of our favourites for 2, 4 or 6

sourdough roll, black tahini butter v

black quinoa & mango salad, corn,
black beans, cashews, endive v/n/gf

truffled mac & cheese, shallot rings, capers v

skewers:

tempura broccoli, sesame glaze vg

king prawn, chilli

jerk chicken thigh, BBQ, spring onion

côte de boeuf

40 day aged, native breed,

East Anglia gf (250g per guest)

heritage tomatoes, pickled peppers, basil oil vg/gf

+£15 for flight of 4 wine pairings:

Rioja Blanco - Gatito Loco

Viognier IGP - Baron di Badassiere

Albariño - Alma Atlántica

Valpolicella DOC - Latium Morini

100% OF SERVICE CHARGE GOES TO THE TEAM