

# RAIL HOUSE CAFÉ

## LARDER & BAKERY

house muesli; nuts, seeds, honey v/n	05:00
granola, strawberries, poached pear, Greek yoghurt v	07:00
brioche french toast, clotted cream, maple syrup v	09:50

## BUTTERMILK PANCAKES

smoked streaky bacon, maple syrup	10:80
berries, clotted cream, maple syrup v	11:50
toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup v	12:00

mushrooms, poached St. Ewe egg, ciabatta v	09:50	scrambled egg, sourdough, confit tomatoes v	07:80
smoked Cajun pepper stew, St. Ewe egg, avocado, christophine, okra, sourdough v	12:80	full English; smoked streaky bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	14:50
kedgeree; rice, poached St. Ewe egg, curry, flaked smoked haddock, mango chutney gf	15:50	full veggie; grilled halloumi, potato & smoked piquillo pepper hash, St. Ewe eggs, BBQ beans, field mushroom, confit tomatoes, toast v	13:00
smashed avocado, sourdough, dill salsa, chilli, coriander, hazelnut & seed dukkah vg/n	08:80		

oak-smoked salmon gf	04:50	roast field mushrooms vg/gf	03:50	eggs (poached/fried) v/gf	03:50
smoked streaky Dingley Dell bacon gf	04:00	confit cherry tomatoes vg/gf	03:00	avocado vg/gf	04:00
Old Spot sausages	04:00	toast;	02:50	BBQ beans vg/gf	03:00
grilled halloumi v/gf	04:00	flame-grilled sourdough / wholegrain / farmhouse white / gluten-free / muffin vg		chips vg	04:00
crumbled feta v/gf	03:00			grilled sweet potato, horseradish cream v/gf	04:80

## FROM 12

sourdough roll, black tahini butter v	03:80
artichoke dip, flame-grilled sourough v	07:50
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	12:80
truffle mac & cheese, shallot rings, rocket, capers v	08:50 / 13:50
five spice aubergine, tahini, yoghurt, chilli, pomegranate v/gf	15:00
Sandwich la Sandwich; buttermilk chicken, Comté, chipotle mayo	12:80
soul burger; beef patty, smoked cheddar, jerk quince mayo, ackee & callaloo, pink pickled onion, smoked streaky Dingley Dell bacon	13:00

## HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, toasted pumpkin seeds, muffin v	06:50 / 11:00
oak-smoked salmon Royale; poached egg, hollandaise, muffin	08:50 / 13:00
Kassler ham Benedict; poached egg, hollandaise, muffin	07:00 / 11:50
Burgerdict; dry-aged beef patty, poached egg, special hollandaise, tomato, muffin	10:00

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

## BRUNCH DRINKS

Ketel One Bloody Mary	09:50
Mango Tea Bellini	10:00

## SUNDAY SOUL ROASTS

AVAILABLE EVERY SUNDAY FROM 12

slow-roast pork shoulder, pineapple & chilli chutney, sour cream dip gf 19:50

pimento-marinated chicken for two, pineapple & chilli chutney, sour cream dip gf 39:00

40 day aged sirloin for two, Yorkshire pudding, horseradish cream 45:00

truffled portobello & sweet potato Wellington, porcini cream v 18:00

all served with:

roast new potatoes  
miso carrots  
creamed corn  
kale, chilli, garlic  
port gravy

## PRIVATE DINING

OUR UPSTAIRS BAR & CABIN ARE AVAILABLE FOR DINNER PARTIES, DRINKS RECEPTIONS, EVENTS OR MEETINGS, LARGE OR SMALL

## SKEWERS

dry native breed suya, yaju spice mayo n/gf	02:80
spiced lamb, mint, almond aioli n/gf	03:70
jerk chicken thigh, BBQ, spring onion	04:80
tempura broccoli, sesame glaze vg	03:00
panko halloumi, mojo rojo v	03:80
miso-glazed salmon	06:50
octopus, hduja, lime yoghurt gf	07:50
king prawns, chilli	05:80

## AFTER

hot brioche doughnuts, chocolate dip v	06:80
strawberry & yuzu cheesecake, white chocolate v	07:50
hot fudge sundae, vanilla ice cream, macarons, honeycomb, chocolate v/n	08:50
chocolate nemesis, miso cream, nuts v/n	08:00

100% OF SERVICE CHARGE GOES TO THE TEAM  
ANY ALLERGIES OR INTOLERANCES? LET US KNOW