

# RAIL HOUSE CAFÉ

## BREAD

sourdough roll; add skewers	
black tahini butter v	03:80
smoked Dingley Dell bacon butter	04:20
grilled flatbread, cassava, harissa, parmesan v	05:50
artichoke dip, flame-grilled sourdough v	07:50

## SMALL

squid & chorizo salad, frisée, lime & quince dressing gf	08:50
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	12:80
soul fried chicken wings, Bajan pepper sauce	08:80

## GROWLERS

all draught beers are available in growlers  
small: 1 2/3 pints large: 3 1/3 pints

## BOWLS

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## SKEWERS

burnt feta, honey-grilled tomato, frisée, pepper purée, coriander, lime v/gf	08:50 / 13:50
chilli & garlic noodles, pak choi, peppers, pickled ginger, chilli, peanuts vg/gf/n	08:00 / 13:20
pea falafel, crispy kale & chickpeas, squash, tahini, Lebanese cucumber v/gf	08:80 / 14:00
black quinoa & mango salad, black beans, corn, cashews, endive v/n/gf	08:50 / 13:50
chopped salad; avocado, palm heart, corn, red onion, croutons vg	08:00 / 13:20
truffle mac & cheese, shallot rings, rocket, capers v	08:50 / 13:50

### ADD SKEWERS TO YOUR BOWLS

tempura broccoli, sesame glaze vg	03:00
panko halloumi, mojo rojo v	03:80
spiced lamb, mint, almond aioli n/gf	04:50
jerk chicken thigh, BBQ, spring onion	04:80
miso-glazed salmon	06:50
octopus, hduja, lime yoghurt gf	07:50
king prawns, Aleppo pepper, fennel gf	05:80

## PLATES

### SUGGESTED WINE PAIRING

five spice aubergine, tahini, yoghurt, chilli, pomegranate v/gf	15:00	Syrah - Baron de Badassière
whole grilled plaice, green nam jim gf	17:80	Sauvignon Blanc - Ribbonwood
lobster lasagne, crab claw, garlic sourdough, mixed leaf salad	29:50	Chardonnay - Y Block
red miso chicken, chestnut bisque, wild mushrooms, crème fraîche n	17:50	Beaujolais - Dom. Couvette
400g rib eye, 40 day aged, native breed, East Anglia gf	34:00	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 cinnamon doughnuts, chocolate dip v	06:80
grilled sweet potato, horseradish cream v/gf	04:80	strawberry cheesecake, strawberry sorbet v	07:50
kale, chilli, garlic vg/gf	04:20	hot fudge sundae, vanilla ice cream, macarons, honeycomb, chocolate v/n	08:50
mixed leaf salad vg/gf	03:80	chocolate brûlée torte, poached cherries, arabesque wafer v	08:00
chips vg	04:00		

## EXPRESS TASTING MENU

AVAILABLE FROM 5PM

### INTERRAILING MENU

28:00 per guest  
a selection of our favourites  
for groups of 2, 4 or 6 guests

sourdough roll, black tahini butter v

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

truffle mac & cheese, shallots, capers v

skewers:  
tempura broccoli, sesame glaze vg  
king prawn, Aleppo pepper, fennel gf  
jerk chicken thigh, BBQ, spring onion

côte de boeuf,  
40 day aged, native breed, East Anglia gf  
(250g per guest)

mixed leaf salad 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

ANY ALLERGIES OR INTOLERANCES?  
LET US KNOW

### PRIVATE DINING

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

PLEASE ASK RECEPTION FOR  
MORE INFORMATION