

RAIL HOUSE CAFÉ

BREAD

sourdough roll; add skewers	
black tahini butter v	03:80
smoked Dingley Dell bacon butter	04:20
grilled flatbread; add skewers	
cassava hummus, harissa, parmesan v	06:00
chèvre, sun-dried tomato, pine nuts, rocket v	05:50
artichoke dip, flame-grilled sourdough v	07:80

SMALL

salt cod fritters, Bajan pepper sauce	07:50
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	12:80
soul fried chicken wings, Bajan pepper sauce	08:80
oak-smoked duck, puffed barley, quince, umeboshi, maple	09:00

GROWLERS

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

BOWLS

STARTER / MAIN

&

SKEWERS

heritage beetroot, green beans, baby chard, sunflower seeds, maple dressing v/gf	08:00 / 13:20
pea falafel, crispy kale & chickpeas, squash, yoghurt, cucumber v/gf	08:80 / 14:00
acorn squash, goat's cheese, rocket, pomegranate, seeds v/gf	08:50 / 13:50
coconut & root ginger dal, courgette & aubergine pickle, roti vg	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	08:80 / 14:00

ADD SKEWERS
TO YOUR BOWLS

spiced lamb, biber salçasi, buckwheat gf	04:70
jerk chicken thigh, BBQ, spring onion	05:00
tempura broccoli, sesame glaze vg	03:50
panko halloumi, mojo rojo v	04:00
miso-glazed salmon	06:80
octopus, hduja, lime yoghurt gf	07:50
king prawns, Aleppo pepper, fennel gf	05:80

PLATES

SUGGESTED WINE PAIRING

chargrilled cauliflower, lentils, harissa hummus, pine nuts vg/gf	14:80	Torrontés - Manos Negras
grilled ray wing, apricot harissa, spring onions gf	17:00	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	17:80	Beaujolais - Dom. Couvette
five spice crispy pork belly, xo sauce, roast figs	19:00	Valpolicella - Latium Morini
400g rib eye, 40 day aged, native breed, East Anglia gf	35:50	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, mustard, chilli vg	04:50	hot brioche doughnuts, butterscotch v	06:80
cocoyam mash v/gf	04:00	white chocolate cheesecake, blood orange jam v	08:00
kale, chilli, garlic vg/gf	04:20	sticky brandy pudding, vanilla ice cream v	07:50
mixed leaf salad vg/gf	03:80	chocolate brulée torte, poached cherries v	08:00
chips vg	04:00	hot fudge sundae, macarons, honeycomb v/n	08:50

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

acorn squash, goat's cheese, rocket, pomegranate, seeds v/gf

truffle mac & cheese, shallots rings, rocket, 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



Charity No.
1152205

we are proud to support Spread a Smile in their mission of bringing joy to children in hospitals

a discretionary 25p donation will be added to your bill