

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	06:80
braised beef shin, sour cream, green chilli	06:20
artichoke dip, flame-grilled sourdough v	07:80

SMALL

salt cod fritters, citrus mayo	08:20
yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing	12:80
soul fried chicken wings, Bajan pepper sauce	11:00
burrata, pickled spring vegetables, wasabi crème fraîche v	11:80

GROWLERS

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

BOWLS

STARTER / MAIN

&

SKEWERS

pea falafel, burnt lemon labneh, courgettes, broad beans v/gf	08:80 / 14:00
wild rice, quinoa, feta, asparagus, carrot, orange blossom dressing, seeds v/gf	08:50 / 13:50
coconut & root ginger dal, courgette & aubergine pickle, grilled flatbread 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

tempura broccoli, sesame glaze vg	02:80
spiced lamb, biber salçasi, buckwheat gf	04:70
chicken, lemongrass, honey, blue cheese	06:50
panko halloumi, mojo rojo v	04:70
miso-glazed salmon	07:50
octopus, hduja, lime yoghurt gf	07:80
king prawns, Aleppo pepper, fennel gf	05:80

PLATES

SUGGESTED WINE PAIRING

baby artichoke gratin, Jerusalem artichoke crisps, olives, truffle vg	15:70
miso grilled sea bass, nuoc cham, pickled cucumber gf	19:80
lobster lasagne, crab claw, garlic sourdough, mixed leaf salad	29:00
caraway harissa chicken, cocoyam mash, fennel gravy gf	17:50
beef Wellington, porcini cream, kale, port jus (evenings only)	34:00
400g rib eye, 40 day aged, native breed, East Anglia gf	36:20
500g côte de boeuf, 40 day aged, native breed, East Anglia gf	38:50
chicken bun; buttermilk chicken, Comté, pickled carrots, chipotle mayo	13:50
soul burger; beef patty, smoked cheddar, jerk quince mayo, ackee & callaloo, pink pickled onion, smoked streaky Dingley Dell bacon	13:80

Blaifränkisch - Schrock
Riesling - Maximin Grünhaus
Chardonnay - Y Block
Beaujolais - Dom. Couvette
Pinot Noir - Dom. Jaeger-Defaix
Merlot - Montes Classic
Malbec - Kaiken Ultra
Cabernet Franc - Les Cadets
Salice Salentino - Casato Melzi

SIDES

AFTER

cocoyam mash v/gf	04:70
sugar snaps, leeks, peas, herb crumb v	05:20
crispy okra, yuzu ponzu dip v	06:00
mixed leaf salad vg/gf	04:20
chips vg	04:80

hot brioche doughnuts, butterscotch v	06:80
rhubarb & custard cheesecake v	07:00
spiced rum & plantain pudding, ice cream v	07:50
chocolate caramel torte, popcorn, ice cream v	08:00

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

wild rice, quinoa, feta, 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
spiced lamb, biber salçasi, buckwheat gf

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