

RAIL HOUSE CAFÉ

LARDER & BAKERY

house muesli; nuts, seeds, honey v/n	06:20
granola, strawberries, poached pear, Greek yoghurt v	07:50

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup v	11:80
berries, clotted cream, maple syrup v	12:20
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	12:50

HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, toasted pumpkin seeds, muffin v	07:20 / 11:50
oak-smoked salmon Royale; poached egg, hollandaise, muffin	08:50 / 13:30
Kassler ham Benedict; poached egg, hollandaise, muffin	07:30 / 11:80
Burgerdict; dry-aged beef patty, poached egg, special hollandaise, tomato, muffin	11:50

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

PRIVATE DINING

The cabin and our mezzanine bar are available for private parties, meetings & cocktail masterclasses.

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

smoked Cajun pepper stew, St. Ewe eggs, avocado, crispy christophine & okra, sourdough v suggested sides: bacon / salmon / feta / mushrooms	12:80
smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / feta / eggs	08:80
scrambled eggs, sourdough, confit tomatoes v suggested sides: bacon / sausage / salmon / mushrooms	07:80
full English; smoked streaky Dingley Dell bacon, Gloucester Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushrooms, confit tomatoes, toast	14:80

SIDES

smoked streaky Dingley Dell bacon gf	04:00	roast field mushrooms vg/gf	03:50
Gloucester Old Spot sausages	04:00	confit cherry tomatoes vg/gf	03:00
St. Ewe eggs (poached / fried) v/gf	03:50	avocado vg/gf	04:00
oak-smoked salmon gf	05:20	BBQ beans vg/gf	03:00
grilled halloumi v/gf	04:00	flame-grilled toast; white sourdough / brown sourdough / gluten-free / muffin vg	02:80
crumbled feta v/gf	03:00		

Red Juice; carrot, apple, beetroot vg/gf	05:50
Gold Juice; coconut water, orange, carrot, turmeric vg/gf	05:50
Single Speed; straight up apple, carrot or pineapple vg/gf	04:80
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla vg/gf	05:50
Goji Smoothie; acai, blueberry, banana, date, almond milk, vanilla vg/n/gf	05:50
Tea by Tea Palace; English breakfast / Earl Grey / chamomile / sencha / peppermint / mango	03:20
Coffee by Allpress; espresso / macchiato / cappuccino / flat white / latte / americano	02:60 - 03:50
Chocolate; hot / iced	03:50

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