



RAIL HOUSE CAFÉ

020 3906 7950

events@railhouse.cafe

RAILHOUSE.CAFE

8 SIR SIMON MILTON SQUARE
LONDON SW1E 5DJ

For more information about private
dining options and event spaces
across all of our restaurants visit:

HOUSE.CAFE
[@HOUSECAFES](https://www.instagram.com/HOUSECAFES)



PUFFING DEVIL

Up to 80 standing or 40 seated

Head upstairs to the first floor and you'll find yourself in the Puffing Devil; an ideal place to blow off steam with a group of friends or colleagues. The bar provides a lively space for groups of all shapes and sizes; a cosy corner for an intimate drink before dinner, or up to 80 guests for a standing drinks reception. Enjoy a cold draft beer, something unexpected from our wine list, or a cocktail with a kick!



THE CABIN (BEHIND THE CURTAIN)

Up to 16 guests

For something a little more private, we can host up to 16 seated guests in the Cabin, creating a semi-private dining space (you can always close the plush velvet curtain for more privacy), with plenty of natural light from the floor-to-ceiling windows. Drawing back the curtain and connecting the tables, spreading into the Puffing Devil, allows for up to 36 guests to be seated all together around one giant party table. Choose from our set and feast menus, ideal for larger groups, whilst being looked after by your dedicated waiter.

Facilities: WiFi, 75" screen, surround sound



THE SNUG

Up to 25 guests

Feel the lively hum of the restaurant whilst hosting a group of your friends or colleagues, in an exclusive, semi-private space on the ground floor. The Snug can accommodate up to 24 guests for a seated event, and up to 25 for a standing reception; living up to its name by providing an intimate space with lots of character.



OUR MENUS

Menus for all occasions

Whatever time of day you're joining us, we'll have a curated seasonal menu perfect for your party.

Joining us for lunch or dinner? We have two styles of group menu available. Choose our sharing Feast Menu and everyone can indulge in a bit of everything - plates are all served together, family style, with more than enough to go around. Opt for our Set Menu for a more traditional service, with everyone selecting their own meal.

Sharing-style menus are also available to those joining us for breakfast or brunch.



COCKTAILS & CANAPÉS

Drinks receptions

For those preferring something other than a seated meal, we're well equipped to host the perfect drinks reception, with a house cocktail programme catering for all tastes - sweet and sparkling to intense and smokey.

We can also serve your party a selection of canapés and bowl food, with options carefully adapted from our seasonal main menus.



MASTERCLASSES

Cocktails, wine, spirits

Let Antonio Del Monte, our expert group bar manager, guide you through a masterclass tailored to your group's interests and level of knowledge. Something different with a group of friends, or unexpected team-building for the office.

6 to 12 guests

Cocktail Masterclass (hands on) - from £40pp

Spirits Masterclass - from £40pp

Wine Tasting - from £33pp

Wine Tasting (with food pairings) - from £40pp



SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE SUBJECT TO MARKET AVAILABILITY

RAIL HOUSE CAFÉ

SET MENU

2 courses

26:00

3 courses

32:00

TO START

charred bell pepper & walnut romesco,
pomegranate molasses, grilled pita **vg/n**

crispy baby squid,
chilli, lime, garlic, tartare

soy & honey pork belly,
pickled shimeji, tartare, sriracha

TO FOLLOW

pea falafel, burnt lemon labneh,
courgette & broad bean salad, toasted seeds **v**

sea bream, grilled artichokes,
broad beans, crushed peas **gf**

coconut chicken,
rice, peanuts, herbs **gf/n**

TO END

speculoos cheesecake,
passion fruit sauce **v**

raspberry & white chocolate tart **v**

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.

SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE SUBJECT TO MARKET AVAILABILITY

RAIL HOUSE CAFÉ

FEAST MENU

all dishes are served family style

38:00

TO START

bamboo shoot ceviche, burnt peach vg/gf

mac & cheese, shallot rings, capers v

yellowfin tuna tartare, crispy shallots, avocado, wasabi, mirin

aged masala lamb chops, green chutney gf

TO FOLLOW

truffled portobello & spinach Wellington,
asparagus, spring beans, chestnuts vg/n

Cajun bass, butter bean purée,
coconut chutney, charred lime

robata pork chop, compressed peach,
fennel, burnt aubergine gf

OR

coffee grind short rib, smoked mash,
roast onion, chipotle oil gf (+£05:00pp)

kale, chilli, garlic vg/gf
mixed leaves, mustard dressing vg/gf

TO END

mead cheesecake v

petit fours v

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.

SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE SUBJECT TO MARKET AVAILABILITY

RAIL HOUSE CAFÉ

BREAKFAST FEAST MENU

all dishes are served family style

£18:00

FRESHLY-SQUEEZED ORANGE JUICE

ENGLISH BREAKFAST TEA

CAFETIÈRE COFFEE



GRANOLA, STRAWBERRIES
poached pear, Greek yoghurt

SCRAMBLED EGGS

SLOW-ROASTED TOMATOES

ROASTED FIELD MUSHROOMS

SEVERN & WYE SMOKED SALMON

TRIPLE-CURED STREAKY BACON

flame-grilled sourdough

toasted farmhouse white & wholegrain

(gluten-free toast available on request)

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.

SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE SUBJECT TO MARKET AVAILABILITY

RAIL HOUSE CAFÉ

BRUNCH FEAST MENU

all dishes are served family style

£22:00

FRESHLY-SQUEEZED ORANGE JUICE

ENGLISH BREAKFAST TEA

CAFETIÈRE COFFEE



SHAKSHUKA

egg, feta, avocado, parsley

SMASHED AVOCADO, SOURDOUGH

dill salsa, hazelnut & seed dukkah (n)

SCRAMBLED EGGS

SLOW-ROASTED TOMATOES

ROASTED FIELD MUSHROOMS

SEVERN & WYE SMOKED SALMON

TRIPLE-CURED STREAKY BACON

BUTTERMILK PANCAKES

berries, vanilla clotted cream, maple syrup

flame-grilled sourdough

toasted farmhouse white & wholegrain

(gluten-free toast available on request)

chips, rosemary salt

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.

SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE SUBJECT TO MARKET AVAILABILITY

RAIL HOUSE CAFÉ

CANAPÉS

MINIMUM 4PP AT £2.50 EACH

MINIMUM 20 GUESTS

charred bell pepper & walnut romesco,
pomegranate molasses, crostini vg/n

bamboo shoot ceviche,
burnt peach vg/gf

pea falafel, burnt lemon labneh,
toasted seeds v

burrata, burnt orange, pistachios,
pomegranate, nigella, mint, crostini n

yellowfin tuna tartare, avocado,
crispy shallots, wasabi & mirin dressing

garlic clam bread

soy & honey pork belly, baby gem,
tartare, sriracha

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.

SAMPLE MENU

MENUS CHANGE SEASONALLY & ARE SUBJECT TO MARKET AVAILABILITY

RAIL HOUSE CAFÉ

BOWL FOOD

£4.50 PER BOWL, WITH A MINIMUM ORDER OF 15 PER BOWL
FOR EXAMPLE, 15 X MAC & CHEESE
WE RECOMMEND AROUND 2-3 BOWLS PER PERSON

MAC & CHEESE

shallot rings, capers v

PEA FALAFEL

burnt lemon labneh, courgette &
broad bean salad, toasted seeds v

FREEKEH, FETA

pomegranate, cashews, mint, za'atar n

KEDGEREE

rice, flaked smoked haddock, curry,
soft-boiled egg, mango chutney gf

COCONUT CHICKEN, RICE

peanuts, herbs gf/n

SLIDER LA SLIDER

buttermilk-fried chicken, aged Comté,
pickled carrot, chipotle mayo

SOY & HONEY PORK BELLY

pickled shimeji, tartare, sriracha

CHEESEBURGER SLIDER

smoked cheddar, tomato relish,
mayo, gherkin

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.