



RAIL HOUSE

V · I · C · T · O · R · I · A

FEAST MENU

£58 per guest

all dishes are served to share

pre-order of chicken, lamb or steak required

snack for the table:

artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

starters for the table:

confit duck, olive relish, salsa verde gf

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo

wild rice, quinoa, spinach, squash, apple, pomegranate, seeds vg/gf

mains for the table:

flame-grilled paprika chicken gf

or

slow-roast leg of Bluefaced Leicester lamb gf (£8 supp. per guest)

or

45 day-aged native breed côte de boeuf gf (£15 supp. per guest)

whole grilled miso sea bass, pickled cucumber, nuoc cham gf

grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita vg

braised kale, edamame, chilli, black sesame vg/gf

grilled sweet potato, horseradish cream v/gf

creamed corn v/gf

desserts for the table:

hot honeycomb brioche doughnuts v

mango & passion fruit pavlova, chilli, coconut cream vg/gf

100% OF SERVICE CHARGE GOES TO THE TEAM