

RAIL HOUSE CAFÉ

FEAST MENU

all dishes are served family style
38:00

TO START

artichoke dip, flame-grilled sourdough v | potted crayfish, flame-grilled sourdough
panko halloumi skewers, mojo rojo v
pork belly meatballs, prunes, mushroom cream

TO FOLLOW

cardamom & coconut dhal, roast peppers, cauliflower, sugar snaps vg/gf
miso-glazed salmon, shimeji mushrooms, dashi broth n
coconut chicken, rice, peanuts, herbs gf/n
OR
beef cheeks, celeriac, spring ceps gf (+03:00pp)
grilled sweet potato, horseradish cream v/gf | kale, chilli, garlic vg/gf

TO END

hot pistachio & hazelnut doughnuts v/n
mead cheesecake v

PUNCH BOWLS

Kentucky Bucket

Maker's Mark bourbon, cider, mango tea, maple syrup, orange bitters, anise

Chamomile Cup

prosecco, Tanqueray gin, Cointreau, elderflower, chamomile tea, lemon, citrus

Pyrenean Pot

Lillet Blanc, Cava Rosado, grapefruit, pomegranate

£45 each - serving 4 generously

GROWLERS

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

100% OF SERVICE CHARGE GOES TO THE TEAM
ANY ALLERGIES OR INTOLERANCES? LET US KNOW