

# RAIL HOUSE CAFÉ

## GROUP MENU

2 courses  
28:00

3 courses  
33:00

### TO START

white bean & saffron skordalia, aubergine, baked ricotta, pomegranate v/gf  
kedgeree; rice, poached egg, curry, flaked smoked haddock, mango chutney gf  
crispy sesame squid, koji yuzu mayo  
pork belly meatballs, prunes, mushroom cream

### TO FOLLOW

rigatoni, kale & almond pesto, asparagus, parmesan, chia seeds v/n  
cod, pancetta, spinach, butter beans, herb oil gf  
coconut chicken, rice, peanuts, herbs gf/n  
rump of spring lamb, marrowfat mushy peas, mustard sauce gf

### TO END

passion fruit cheesecake v  
apple tarte tatin, ice cream, popping candy 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 ½ pints      large: 2 ½ pints

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