

BRUNCH MENU

From 12pm until 5pm

Mimosa | 13
Espresso Martini | 13.50
Bloody Mary | 13.50



Bellini | 13.50
strawberry/raspberry/peach
Breakfast Martini | 13
Tommy's Margarita | 13

Croque Monsieur | 15 Croque Madame | 17.50

Eggs Forestiere (v) | 21
truffle hollandaise

Oak-smoked Salmon on a Toasted Bagel | 18
chive cream cheese & house pickle

RAILS Burrito | 19
chorizo, scrambled egg, avocado, Applewood smoked cheddar, chipotle mayo

Sirloin Steak Baguette | 23
caramelised onions and horseradish sauce

French Toast (v) | 18
macerated strawberries, cinnamon crème fraiche

TO SHARE

Baked Brie in Sourdough Bread Bowl (v) | 20
walnuts and honey

Roasted Whole Cotswold Chicken (gf) | 42
roast potatoes, RAILS salad and chicken jus (please allow 30 minutes)

Veal Chop á la Milanese | 46
fried duck eggs

Tartiflette (v, gf) | 19

Kale & Roasted Pumpkin Superfood Salad (vg) | 25

SIDES

Fried Green
Beans with Miso
Aioli | 5

Maple Glazed
Crispy Bacon
(gf) | 5

Truffle and
Parmesan Fries
(v, gf) | 6

RAILS Avocado
Salad (vg, gf) | 5

Roast Potatoes
(vg, gf) | 5

DESSERTS Each 9

Dark Chocolate
Mousse (v, gf)
chocolate tuille

Spiced Plum
Clafoutis (v, gf)

Maple &
Pumpkin Tart (vg)
pecan crumble, cranberry
coulis, coconut chantilly

Autumn Fruit
Pavlova (v, gf)
chestnut cream

Selection of Seasonal Cheeses
with quince jelly & crackers | 15

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we can not guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.

RAILS

Restaurant & Little Bar