

A LA CARTE

STARTERS

Heirloom Tomato Salad
(vg, gf) | 10.50
basil, lovage oil

Vitello Tonnato
(gf) | 12

Soup of the Day | 9

Summer Salad (vg, gf) | 11
asparagus, pea, broad bean, radish,
snow peas, citrus vinaigrette

Salmon Terrine | 14
mint yoghurt, caperberries,
sourdough toast

Prawn & Lemon Burrata
Baked Paccheri | 12

Wagyu Bresaola | 13
rocket salad, aged balsamic, shaved
Comté and rye crackers

Sourdough & Baguette
(vg) | 4



RAILS

Restaurant & Little Bar

MAINS

Freekeh, Chickpea and Pomegranate Superfood
Salad (vg) | 19

Moules à la Provençale (gf) | 18
frites

Pea and Shallot Ravioli (v) | 11/21
lemon and thyme butter

Pan-fried Duck à l'Orange (gf) | 30
demi-glacé

Pan-fried Stonebass | 26
giant cous cous, preserved lemon

Chicken Cordon Bleu | 23
Dijon mustard cream

Beef Wellington to Share 400g | 82
red wine jus
(Please allow 50 minutes waiting time)

DISH OF THE DAY

please ask your server

GRILL

Our grilled dishes are served with a sauce of your choice:
Hollandaise/Béarnaise/Red wine jus/Peppercorn

Steak Frites (gf)
Flat Iron 200g | 19 Ribeye 200g | 30 Fillet 200g | 38

Porterhouse 1kg to Share | 80
served with 2 side dishes and 2 sauces of your choice

Barnsley Lamb Chop (gf) | 30
served with mint sauce

Crispy Pork Belly (gf) | 24
chargrilled apple, lemon, sage and caper beurre noisette

Grilled Lobster (gf) half | 26 whole | 50
garlic butter with frites

Grilled Tuna (gf) | 28
Chimichurri salsa

Aubergine Parmigiana (vg, gf) | 19

SIDES Each 5

Minted New
Potatoes
(vg, gf)

RAILS Salad
(vg, gf)

Frites
(vg, gf)

Steamed Tender
Stem Broccoli
(vg, gf)

Buttered Sweet
Heart Cabbage
(v, gf)

DESSERTS Each 9

Dark Chocolate
Mousse (v, gf)
chocolate tuille

Vanilla Crème
Brûlée (v)
chocolate madeleine

Coconut and Mango
Chia Parfait (vg, gf)

Summer Berry
Sundae (v, gf)

Selection of Sorbets (vg, gf)
or Ice Creams 6

Selection of Seasonal Cheeses
with quince jelly & crackers 15

