

# A LA CARTE

## STARTERS

**Sourdough & Baguette (vg) | 4**

**Soup of the day | 9**

**Salt Cod Brandade**  
For one | 9 To share | 15  
polenta crostini

**Seared Beef Carpaccio (gf) | 13**  
pickled mushrooms, smoked Applewood  
cheddar & mustard dressing

**Larded Quail (gf) | 14**  
cauliflower, crispy onion, parsley mayonnaise

**White Onion & Rosemary  
Soup (v) | 9.5**  
cheese crouton

**Double-Baked Cheese  
Soufflé (v) | 10.5**  
saffron velouté

**Radicchio & "Feta"  
Salad (vg, gf) | 12**  
apple, pumpkin seeds, chestnuts



# RAILS

Restaurant & Little Bar

## MAINS

**Roasted Squash & Bulgur Wheat Superfood  
Salad (vg) | 19**  
artichoke, kale, golden raisins, tahini dressing

**Moules Marinière (gf) | 18**  
frites

**Truffled Ravioli (v) | 12/22**  
thyme butter

**Confit Duck Leg (gf) | 30**  
haricot beans

**Smoked Haddock & Leek Risotto (gf) | 26**

**Chicken Cordon Bleu | 23**  
Dijon mustard cream

**Beef Wellington to Share 400g | 90**  
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

**Our Steak Cuts (gf)**  
Flat Iron 200g | 21 Ribeye 200g | 32 Fillet 200g | 39

**Porterhouse 1kg to Share (gf) | 95**  
served with 2 sauces of your choice

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

**Jimmy Butler's Pork Chop (gf) | 24**  
apple sauce

**Scallops St Jacques**  
Small (x2) | 17 Large (x4) | 25

**Grilled Tuna Steak (gf) | 29**  
Niçoise salad

**Chargrilled Delicia Pumpkin (vg) | 19**  
Dukkah, wild mushroom, pickled walnut, kale

## SIDES Each 5

**Minted New  
Potatoes (vg, gf)**

**RAILS Salad (vg, gf)**

**Frites (vg, gf)**

**Crushed Sweet  
Potato (v, gf)**  
garlic & parsley butter

**Vichy Carrots (v, gf)**

**Steamed Tenderstem  
Broccoli (vg, gf)**

## DESSERTS

**Apple & Plum Crumble  
(vg, gf) | 9.5**  
warm crème anglaise

**Caprese Cake  
(gf) | 10.5**  
milk chocolate crèmeux

**Burnt Honey Custard  
Tart (v) | 10**  
crème fraîche

**Spiced Pumpkin  
Bavaoise | 10**  
pecan praline, shortbread

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

**Selection of Seasonal Cheeses**  
with quince jelly & crackers 15

