

BREAKFAST MENU

ENGLISH BREAKFAST 21

Sausage, smoked bacon, black pudding, mushroom, eggs cooked to your liking, slow roasted tomato

VEGETARIAN BREAKFAST (v) 20

Plant-based sausage, spinach, eggs cooked to your liking, hash brown, slow roasted tomato, mushroom

CONTINENTAL BREAKFAST (v) 15

Choice of pastry, toast, preserves, a juice and a hot drink

EGGS EN COCOTTE (v) 15

Baked eggs, feta and tomato relish

AVOCADO ON SOURDOUGH TOAST (v) 14

Poached eggs and watercress

SMOKED SALMON 18

Eggs cooked to your liking, sourdough toast

EGGS BENEDICT single 10 / double 17

EGGS ROYALE single 11 / double 18

EGGS FLORENTINE (v) single 9 / double 16

OMELETTE 13

With your choice of filling

EGGS COOKED TO YOUR LIKING (v) 8

On sourdough toast

PANCAKES 14

Maple syrup, crispy bacon

VEGAN BOWL (vg) 12

Seasonal compote, coconut yogurt, seeded granola, berries, banana

PORRIDGE (vg) 10

Seasonal compote / Berries / Banana / Seeds

SEASONAL FRUIT SALAD (vg) 9

PLUM CRUNCH POT (v) 8

Greek yoghurt

MORNING PASTRY (v) 5

SELECTION OF CEREAL (v) 6

SIDES 5

Bacon / Mushroom / Tomatoes / Homemade Baked Beans / Hash Brown / Sausage

COFFEE

Single Espresso 4.10

Double Espresso 4.60

Latte 4.90 / Mocha 4.90

Americano 4.70

Cappuccino 4.90 / Flat White 4.90

Hot Chocolate 4.90

CAMELLIA'S TEA HOUSE

English Breakfast

Earl Grey / Green

Chamomile / Jasmine

Lemongrass & Ginger / Peppermint

Fresh Mint / Rooibos

Each 5.20

FRUIT JUICES

Orange, Apple

Pink Grapefruit 4.50

Homemade Green Juice 5.50

Unrooted Ginger & Chilli Shot

Unrooted Turmeric & Ginger Shot

Each 3.50

Please always inform your server of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan

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

A LA CARTE

STARTERS

Sourdough & Baguette (vg) | 4

Soup of the day | 9

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

Chapel & Swan Smoked
Salmon (gf) | 15
beetroot carpaccio, chive crème fraîche

Duck & Ham Terrine | 13.5
tarragon mayonnaise, sourdough toast

Crispy Pork Croquette | 13
celeriac remoulade

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

Braised Ox Cheek (gf) | 30
pommes purée

Pan Fried Chalk Stream Sea Trout (gf) | 30
spinach, clam velouté

Chicken Cordon Bleu | 23
Dijon mustard cream

Beef Wellington to Share 400g | 90
red wine jus

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 Monkfish (gf) | 32
brown shrimp beurre noisette

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)

Mashed
Potato (v, gf)

Roasted Root
Vegetables (vg, gf)

Braised Red
Cabbage (vg, gf)

DESSERTS

Cranberry & Pistachio
Profiteroles (v) | 10

Chestnut & Chocolate
Mousse (vg, gf) | 10.5
cassis gel

Sticky Toffee
Pudding (v) | 10
toffee sauce

Vanilla Crème
Brûlée (v) | 9.5
Brandy snap

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

Selection of Seasonal Cheeses
with quince jelly & crackers 15

