

# BRUNCH MENU

From 12pm until 5pm

Mimosa | 14  
Espresso Martini | 14  
Bloody Mary | 14



Bellini | 14  
strawberry/raspberry/peach  
Breakfast Martini | 14  
Tommy's Margarita | 14

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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 Sandwich | 23  
caramelised onions and horseradish sauce

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

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## 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

Borlotti Bean & Kale Superfood Salad (vg) | 25

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## 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

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## DESSERTS Each 9

Blueberry & Vanilla Diplomat  
Mille-Feuille (vg) | 9.5

Earl Grey Lemon Tart (v)  
crème fraîche | 9.5

Goat's Curd Panna Cotta (gf)  
honey roasted figs, caramelised  
almonds | 10

Dark Chocolate Parfait (v, gf)  
Strega Liqueur poached  
cherries | 10

Selection of Seasonal Cheeses  
with quince jelly & crackers | 15

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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.

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RAILS

Restaurant & Little Bar