



# THE RAILWAY

PUTNEY

## FOR THE TABLE

Nocellara Olives (vg)	5
Focaccia, oil, balsamic vinegar (vg)	5.5

## SMALL PLATES

Red pepper hummus, crisp harissa chickpeas, pitta bread (vg)	7
Salt & Pepper squid, chilli, spring onion, aioli	9.5
Breaded halloumi sticks, lemon mayo, hot sauce, pomegranate, spring onion (v)	9
Fried chicken thighs, sriracha ketchup	8
Chorizo & Applewood Cheddar croquettes, paprika mayo	8.5
Spinach and pine nut arancini, confit Scotch bonnet aioli (vg)	8

## ROASTS

*All served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy*

28 day aged Hereford beef, horseradish	20
Duroc free range pork belly, crackling, apple sauce	19
White Cobb free range chicken, pork stuffing	19
Trio roast – White cobb chicken, Duroc pork, Hereford beef	25
Beetroot, nut & butternut squash wellington (v) (vg upon request)	18
Sunday Special	
32 day dry aged Hereford toploin of beef	23

## MAINS

Nourishment bowl, curly kale, baby spinach, avocado, chickpeas, wild rice, butternut squash, hummus, tahini, lemon dressing (vg)	12.5
Add halloumi   smoked salmon	3
Pan roasted Scottish hake fillet, braised fennel, pepper, plum tomato, kamalata, caper & lemon dressing	19.5
Beer-battered North Sea line-caught haddock, tartare sauce, mushy peas, triple cooked chips	17.5
Sweet potato katsu curry, steamed rice, pak choi, edamame beans (vg)	15.5

## SIDES

Cauliflower cheese to share (v) 7.5   Sunday vegetables (vg) 5
Pigs in blankets 5   Sage & onion pork stuffing 2.5   Extra Yorkshire pudding (v) 1.5
Skin on fries (vg) 5   Roast potatoes (vg) 5