

# 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 Baguette | 23  
caramelised onions and horseradish sauce

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

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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

Kale & Roasted Pumpkin 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

## DESSERTS Each 9

Sticky Toffee  
Pudding (v)

Vanilla Crème Brûlée (v)  
Brandy snap

Chocolate &  
Hazelnut Delice (vg, gf)  
blood orange gel, candied  
ginger

Pear & Almond Tart (v)  
spiced Chantilly

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