

THE RAILWAY



SUNDAY MENU

SMALL PLATES

Roasted butternut squash hummus, olives, pitta (vegan) & feta (v)	£6.00
Roast pepper soup, sourdough (v)	£5.00
Seasoned calamari, alioli	£5.00
Grilled halloumi, lemon (v)	£5.00
Panko breaded chicken goujons, mustard mayo	£6.00

SUNDAY ROASTS

All served with roast potatoes, homemade Yorkshire puddings, seasonal vegetables, gravy

Franconian spinach & cheddar sausages (v)	£12.50
Roast leg of Sussex lamb, mint sauce	£16.00
Rare breed roast beef sirloin, horseradish	£16.50
Vegetarian haggis stuffed with goats cheese (v)	£12.50
Whole roast Gill Wing farm chicken, stuffing, cranberry sauce	£26.50

Half roast chicken for £15.50

If you want a vegan roast, we can substitute the haggis for a sweet potato, broccoli & chickpea cake, just ask!

MAINS

Summer tabbouleh salad, cucumber, radish, peach, pitta (v) <i>add grilled halloumi or Peckham chorizo £11.00</i>	£8.00
Sustainable battered cod, fat chips, garden peas, tartar sauce, lemon	£13.00
28 days aged Sussex beef burger, mature cheddar, brioche bun, onion rings, skinny chips, alioli	£11.50
Spiced chicken burger, brioche bun, onion rings, skinny chips, alioli	£11.50
Sweet potato & chickpea burger, vegan bun, caramelised onions, onion rings, fries, squash dip (vegan) <i>(add cheddar cheese for 75p or bacon / stilton / pickled green chillies £1, avocado, halloumi £2)</i>	£11.00

A BIT ON THE SIDE

Skinny or fat chips, aioli (v)	£3.50
Garlic & parsley fat chips (v)	£4.00
Toasted garlic bread (v)	£3.00
Green & parmesan salad (v)	£3.00
Onion rings (v)	£3.50

HOMEMADE PUDDINGS

Homemade banana profiteroles, Belgian dark chocolate (v)	£6.00
Homemade strawberry cheesecake (v)	£5.00
Homemade mango, kiwi & berries sorbet (v)	£3.50
Three scoops of salted caramel ice cream (v)	£3.00

Speak to a manager if you have any allergies before ordering.

We use British free range meat & eggs, sustainable fish, local bread, not from concentrate juice & organic milk

"We want our customers to enjoy foods cooked to their preference. However some foods served rare or lightly cooked may have a risk of causing illness. Rare steak is different as cooking destroys contamination on the outside but burgers could be contaminated all the way through. Whilst we have put in place robust systems to protect our customers, the Food Standards Agency advises that the very young, elderly, pregnant or those suffering other illnesses are more at risk and should avoid under-cooked burgers".