

Serving times
Please order at the bar



www.therailwayblackheath.co.uk

therailwayblackheath

@railwaypub

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Starters

- Devilled whitebait with homemade tartare sauce **6.00**
- Pan-fried king prawns & chorizo on toasted sourdough **6.50**
- Bread board served with warm sourdough boule & butter (V) **4.50**
- Lightly dusted squid on a chilli & mango salsa **6.50**
- Duck liver parfait served with apple, date & tamarind chutney, toasted brioche & roast pear **6.00**
- Devon crab on toasted sourdough with lime, avocado & crème fraîche **7.50**
- Mulligatwny soup with coconut, mint & cucumber raita (Ve) **5.50**
- Char-grilled chicken skewers with yoghurt & mint dip, cucumber, pickled red onion & fried Padrón peppers **6.50**
- To share - Rosemary & garlic Camembert baked in sourdough, served with celery (V) **13.00**

Roasts

- All our roasts come with a home-made Yorkshire pudding, seasonal vegetables & braised red cabbage
- 21-day aged sirloin of beef with roast potatoes & red wine jus (A) **16.00**
- To share - whole roast chicken served with pigs-in-blankets, roast potatoes, stuffing, Yorkshire puddings & red wine jus (A) **25.50**
- Rosemary & garlic rubbed leg of lamb with roast potatoes & red wine jus (A) **15.50**
- Half roast chicken with a pig-in-blanket, roast potatoes, gingerbread stuffing & red wine jus (A) **14.50**
- Nut roast with roast potatoes & vegetarian gravy (V) **13.50**

Mains

- Classic cheeseburger - char-grilled beef patty & Barber's Cheddar in a soft linseed bun topped with gherkin & fries **13.00**
Add Barber's cheddar for 1.50 (V), add beef patty for 3.00, add smoked streaky bacon for 1.50, upgrade to triple-cooked chips for 1.00
- Posh Pollo burger - crispy chicken topped with avocado, bacon & Barber's Cheddar in a soft linseed bun with fries **14.00**
- Amok curry with sweet potato, spinach, fried okra, sticky rice & a crispy tortilla (Ve) **10.50**
- 9oz rib-eye steak with triple-cooked chips, watercress & horseradish butter **17.50**
Peppercorn sauce for 2.00
- Fish & chips - cod in an ale beer batter with triple-cooked chips, minted crushed peas & tartare sauce **13.50**
- Steak & ale pie with a smoked Cheddar crust, roasted roots & red wine jus, with your choice of mash or triple-cooked chips (A) **13.00**
- Beyond Meat burger - a plant-based patty in a soft linseed bun with a dairy free smoked Gouda style cheese alternative topped with Scotch Bonnet sauce, served with a choice of salad (VE) or fries **13.00**
- Sausage & mash - outdoor bred sausages, spring onion mash, crispy onions & red wine jus (A) **12.00**
- Confit duck leg with beluga lentils, creamy mash & cavolo nero **16.00**
- Southern-fried chicken with a BBQ sauce, fries and slaw **13.00**
- Pan-fried swordfish on roast & char-grilled Provencale style vegetables with tomato tapenade **14.00**

Sides

- Side salad (Ve) **3.50**
- Halloumi fries **6.50**
- Triple-cooked chips **4.25**
- Pigs-in-blankets **3.50**
- Cauliflower cheese (V) **3.50**
- Coleslaw (V) **3.00**

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. A = this dish contains alcohol.

Fish dishes may contain small bones.

Desserts

- Warm chocolate brownie served with hazelnut ice cream (V) **6.00**
- Sticky toffee pudding served with Bourbon vanilla ice cream (V) **6.00**
- Baked vanilla cheesecake with fresh berries & raspberry sauce (V) **6.50**
- Biscoff cheesecake with toffee sauce (Ve) **6.50**