



Desserts

Lemon & Passion Fruit Tart, Crème Fraiche, Candied Lemon (v) £6.95
Rhubarb & Ginger Artichoke Roll, Toasted Almonds, Strawberry Crisps (v) £7.50
Lime Panna Cotta, Orange Salad, Dark Chocolate & Mint Meringue (gf) £6.95
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £6.50
Baked Apples in Filo Pastry, Tea Soaked Raisins, Black Treacle Ice Cream (v) £6.50
Railway Cheese Plate, Fig Chutney, Celery, Grapes & Biscuits (v) (gf*) £8.95
(Morbier, Goats Cheese with Truffle Honey, Colston Basset Stilton, Black Bommer)

Marks Signature Dish

Parfait of Colston Basset Stilton, Pickled Walnut, Grapes, Cured Ham, Chutney & Biscuits (gf*) £7.95

Macarons

6 Flavoured Macarons, Ideal with Coffee to Share £4.50

Dessert Wine

Pacherenc du vic Bilh 75ml £4.30

Port

10 Year Tawny 50ml £3.00

Hot Drinks

Organic, Fair Trade Coffee

Locally Roasted & A Unique Blend for The Railway by



Americano £2.30 | Cappuccino £2.50 | Latte £2.50 | Flat White £2.50
Espresso £2.20 | Double Espresso £3.50 | Mocha £3.00 | Floater Coffee £2.75
Liquor Coffee £2.75+Liquor price
(All coffees also available in decaffeinated)

Teas

English Breakfast | Earl Grey | Peppermint | Green Tea | Ginger & Lemongrass
Chamomile & Honey | Spicy Chai | Forest Berry
All £2.20

Hot Chocolate £2.75



(v) vegetarian | (v*) vegetarian on request

(gf) no gluten containing ingredients | (gf*) gluten free on request

Railway Cheese Plate:

Morbier: A semi-soft cows milk cheese from a small village in France, the cheese has a strong smell but is milder to eat and has a slight bitterness to it. There is a line through the middle of the cheese which traditionally was ash but now vegetable dye is used.

Goats Cheese with Truffle Honey: A very creamy soft Goats cheese from Loire Valley, France. With this cheese we simply garnish it with honey and Black Truffle which has been mixed together. The Honey adds a sweetness to the cheese while the truffle adds earthiness.

Colston Basset Stilton: Colston Basset Stilton, Nottinghamshire is world renowned for its quality and flavour and dates back to 1913. It is one of only five that are permitted to make and call it Stilton. It has a creamy, but crumbly texture, strong in flavour especially the rind.

Black Bommer Mature Cheddar: This Mature Cheddar has been Chosen for its firm texture and maturity. It has a strong bitter after taste but melts in the mouth whilst eating. Made with Welsh cows milk.