THE RAILWAY
RINGWOOD, NEW FOREST
Beer, Burgers & Texas Barbecue
established 2013

Welcome to the Railway, our family has been here since 2013. Everything is cooked from scratch here, we are proud supported of other local New Forest producers like Crow Farm Shop and Bakehouse 24. Our wines are hand selected from small family vineyards and we source many of our spirits from right here on the South Coast & New Forest

Beer

Guinness 4.2%	**6.3**
Jubel Peach (GF) 4%	**6.9**
Cruz Campo 4.4%	**6.1**
Rude Giant Lager 4.5%	**6.4**
Rude Giant Bitter 3.6%	**5.2**
Guest Craft Cask Ale changes so please ask whats on	
Guest Craft Keg changes so please ask whats on	
Orchard Pig Cider	**5.2**
Organic Dorset Cider- Old Harry rocks 6%	**5.7**
Organic Dorset Cider- Apple and Pears	**5.7**
Modelo	**4.5**
Michalada- Modela & Spicy tomato juice, Tajin rim	**6.5**

Cocktails

Frozen Margarita	**10**
Add Strawberry, Raspberry or Elderflower syrup	+1.5
Titos Vodka, Fresh Lime, Soda	**6/9**
Blood Orange Mezcal Ranch Water	**9**
Classic Margarita- Blanco Olmeca tequila, lime, triple sec	**9**
Pink Grapefruit Paloma	**9**
Grapefruit tequila, lime juice, London essence grapefruit soda	
Passion Fruit Margarita	**11**
Virgin Paloma	**4**
Virgin Iced Tea	**5.5**
Campari & Soda	**6**
Elderflower Spritz	**8.4**
Aperol Spritz	**8.5**
Ringwood Wyrd Rhubarb gin & tonic	**7/ 10**
Wilts Witchmark black lime gin & elderflower tonic	**7/10**
Wild Hedgerow Berry & Rose spritz (0%)	**5.5**
Barti Cuba Libra	**6/9**

Appetisers & Chicken wings

Fried pickles, blue cheese dip (GF) 6
Hot honey cheese bites (GF) 8
Classic Buffalo wing basket blue cheese dip, celery (GF) 9.5
Honey mustard bbq wing basket (GF) 9.5
Korean BBQ tenders, sesame seed mayo, spring onion & chillis 10.5
Classic chicken tenders, Texan spicy ketchup (GF) 10.5
Plant based tenders - Any style above, please specify if vegan or veggie (honey mustard is not vegan) 8
Pork belly burnt ends, peach ice tea glaze (GF) 9.5
Nacho Tray, homemade tortilla nachos, queso, salsa rojo, spring onions & candied jalapenos (GF) 10.5
add **smoked brisket chill +5** add **smoked pulled pork +5** add **sliced al pastor sausage +5**

Texas Barbecue- served Monday- Saturday til 7pm (or sold out)

El pastor Sausage & pork belly burnt end plate homemade smoked cheddar jalapeno cornbread, Texas table sauce, pickles, onion, slaw, pit butter 22
Brisket Plate- 1/4lb Brisket, Al pastor smoked Crow Farm sauasage, homemade cheddar & smoked chilli cornbread, Old Skool sauce, pickles, onion, slaw. pit butter 24
Trinity Plate - 1/4lb Brisket, pork belly burnt ends, el pastor smoked Crow Farm sauasage, homemade smoked cheddar jalapeno cornbread, Texas table sauce, pickles, onion, slaw, pit butter (GF) 28
+Mac n Cheese 6.5 **+Texan Tots** w/ chipotle mayo (GF) 5.5 **+Kale Slaw(GF)** 5

Sharing Plate for two - Peach ice tea belly burnt ends, 1/2lb Brisket, Al pastor smoked Crow Farm sauasage, cheddar & smoked chilli cornbread, Old Skool sauce, pickles, onion, slaw, pit butter, mac n cheese, texan tots 45
Sunday Texan Brunch Three smoked meats, pickles, slaw, texan tots, mac n cheese, white bread 12-3.30 20

Burgers

Chopped Brisket Cheese- double patty, American cheese, smoked brisket, old skool sauce, onion, pickles 14.5
Texan Stack- smoked pulled pork shoulder, buttermilk fried chicken, slaw, honey mustard BBQ, pickles 13.5
Double Cheeseburger - American cheese, dill pickles, onion, burger sauce, BH24 Bun (GFO) 11
Bacon Double Cheeseburger - American cheese, dill pickles, onion, burger sauce, BH24 Bun (GFO) 12.5
Oklahoma Blue - Oklahoma fried onion smashed patty, maple bacon jam, blue cheese, BH24 bun (GFO) 13
Plant based Cheeseburger, please specify if vegan or veggie 13
Korean Chicken-a classic since lock down, buttermilk fried chicken, Roasted sesame mayo, lettuce, ponzu cucumbers, sesame seeds, chillies & spring onion, BH24 Bun 12.5
Buffalo Chicken Burger, blue cheese dressing & crumb,lettuce(GFO), BH24 Bun 12.5
Homemade seitan fried "chicken" any style above, please specify if vegan or veggie 12.5

Loaded Fries

OG Poutine (GF) Canadian classic, inspired by our travels: fries, scratch gravy, cheese curds 6.5
Spice Bag Fries Chinese salt & pepper fried chicken, peppers, onions, chillies, bang bang mayo , season fries 9
Smoked brisket chilli cheese fries (GFO)- nacho cheese, chipotle mayo, candied jalapeños, crispy onions 9.5
Buffalo Fries(GF) blue cheese dressing & crumb 6.5
Korean Fries Roasted sesame mayo, sesame seeds, chillies & spring onion 6.5
Nacho Tray homemade tortilla nachos, queso, salsa rojo, spring onions & candied jalapenos (GF) 10.5
add smoked brisket chill +5 add smoked pulled pork +5 add sliced al pastor sausage +5
Mac n Cheese 6.5 **Texan Tots w/ chipotle mayo (GF) 5.5** **Kale Slaw(GF) 5** **Fries(GF) 4.5**

Desserts

Pecan brownie Baboo vanilla gelato 7
Peach Cobbler Baboo vanilla gelato 8
Oreo beignets chocolate dipping sauce 7

Baboo Gelato

Simply the tastiest ice cream we've ever had. Handmade locally(ish) in Lyme Regis using fresh seasonal produce and organic Somerset milk: Vanilla bean, blackcurrant ripple, salted caramel, double chocolate 3.5/6

Whisky

Seaweed & Aeons & Digging & Fire - 10 yr Islay single malt single malt 25% finished in first-fill oloroso sherry casks 4.2

Balvenie Doublewood - 12 year Scotch, aged in oak and then sherry. Matured with a rum cask for a rich sweet, rounded whisky 5.

Johnnie Walker Black Label 3.7

Jamesons Irish Whiskey 3.7

Wild Turkey Bourbon- high rye aged in heavy char casks 3.7

Jack Daniels 3.7

Rum

Appleton Estate 8 Year 3- Jamaican aged rum crafted by Joy Spence, oak, honey, orange 4.2

Diplomatico reserva exclusiva -Award winning Venezuelan aged for 12 years. Orange peel, toffee, liquorice & fudge flavours 4.5

Havana Club 3 year 3.8

Barti Ddu Pembrokeshire seaweed spiced rum 4

Tequila

Tapatio Blanco- a third-gen, family-owned tequila handcrafted traditonally using 100% blue weber agave tequila 4.5

Tapatio Reposado- double aged for four months, 4.5

Mezcal Verde - organic, 8-year-old Espadín agave. cooked over ocote, red oak, and pepper. Sweet and smokey hence verde 4.5

Gin

Wyrd New Forest- Ringwood distilled. juniper-led gin - citrus, spice. Warm & smooth. Bronze IWSC & 2-Star Great Taste Award winner 4

Wyrd Rhubarb -infused with New Forest rhubarb, WSC Silver winner. 4.5

Witchmark Black Lime- grown & distilled in Wiltshire regenerative farm crafted to capture the essence of exotic spices and citrus complexity. 4.5

Vodka

Wyrd Strawberry -Ringwood Vodka infused with New Forest strawberries Sweet jam-like aromas and a ripe strawberry flavour 4.3

Titos Texan Vodka- distilled in Austin where we learnt to BBQ 4

Sipping

Cazcabel Honey Tequila 4

H by Hine VSOP Brandy 4.5

Meletti Limoncello 4

Sambucca 3.5

Fireball 3.5

Elderflower Liquer 4

Kids Menu

Small Cheeseburger & fries 8.5

Small Tenders & fries 8.5

Mac n Cheese 6.5

Plant based tenders & fries 8.5

Soft Drinks

Organic Ginger Beer 3.5

Raspberry & Rose Soda 2.95

Orange & Fig Soda 2.95

Ginger ale 2.95

Still/ Sparkling Water 2.5

Orange juice 3.5

Apple juice 3.5

Pineapple juice 3.5

Cranberry juice 3.5

Orange juice & lemonade 3.75

Lime & soda 3

Lemonade 3.4

Pepsi/Diet/Max 3.5

No and Low

Below Brew 0.5% (Can)- DDH, Pale Ale, Helles 4.9

Guinness 0% (Can) 5.5

Lucky Saint 4.5

Hot drinks

Flat White 3

Americano 3

Hot Chocolate 3

Tea 2

Wine

Our Wine list is small producer, natural and organic where possible- Our award winning wine list should already be with you- but if not please ask- it would be a shame for you to miss out.

Service Charge

We don't apply a table service to bookings, all tips are split equally between the team on shift during your vist.

(GF) - no gluten | (GFO) - Can be ordered GF Please advise of allergies & note we work with gluten in our kitchen. All Beef / Veggie Burgers can be Dairy Free.