

# OFF THE RAILS

LAST ORDERS 9PM - DOORS CLOSE 10PM - PLEASE RESPECT OUR NEIGHBOURS AS YOU LEAVE - DISCRETIONARY SERVICE CHARGE IS ADDED TO THE BILL  
N.B. WE HAVE NUTS, GLUTEN & DAIRY IN OUR KITCHEN SO CANNOT GUARANTEE THERE IS NO CROSS CONTAMINATION. IF YOU HAVE ANY ALLERGIES PLEASE LET YOUR SERVER KNOW AND ASK TO SEE OUR ALLERGY MENU



## BAR SNACKS

<b>PICOS DE PAN</b> Mini Spanish breadsticks	<b>2.5</b>
<b>SOUROUGH</b> Served with extra virgin olive oil & balsamic glaze	<b>3</b>
<b>HABAS FRITAS</b> Fried, salted broad beans	<b>3.5</b>
<b>TOASTED GIANT CORN KERNELS</b>	<b>3.5</b>
<b>MIXED PICKLES</b> Guindillas peppers, cornichons & caperberries	<b>4</b>
<b>NOCELLARA OLIVES</b> Big, green, crunchy, nutty olives	<b>4.5</b>
<b>OTR MAPLE &amp; CHILLI WALNUTS</b> Roasted walnuts in maple syrup, chilli flakes, fresh rosemary & sea salt	<b>4.5</b>
<b>SPANISH ALMONDS</b> Roasted Valencia almonds in sea salt	<b>4.5</b>

## STARTERS

<b>PAN CON TOMATE</b> Toasted sourdough, Spanish tomato smash served with either: - Manchego & Serrano - Anchovies	<b>7.75</b>
<b>BURRATA</b> A creamy burrata served with piquillo peppers, cherry tomatoes & sourdough	<b>7.75</b>
<b>MANCHEGO &amp; MEMBRILLO</b> Manchego wedges, quince jelly & chilli maple walnuts	<b>7.75</b>
<b>SERRANO &amp; FIGS</b> Slices of Serrano ham, sweet & sour figs, rocket & balsamic glaze	<b>7.75</b>
<b>SALAMI &amp; PICKLES</b> Milano salami, house pickles, rocket, piquillo peppers & fresh basil	<b>7.75</b>

## SALADS

<b>ROCKET &amp; MANCHEGO SALAD</b> Rocket, cherry tomatoes, piquillo peppers, black olives & Manchego shavings	<b>5.75</b>
<b>GOAT'S CHEESE &amp; WALNUT SALAD</b> Goat's cheese, walnuts, rocket, spinach, cherry tomatoes, piquillo peppers & black olives	<b>10.75</b>
<b>CHICKEN &amp; GOAT'S CHEESE SALAD</b> Chicken breast, goat's cheese, walnuts, rocket, spinach, cherry tomatoes, piquillo peppers & black olives	<b>13.75</b>

All dressed with extra virgin olive oil & balsamic glaze

## SHARE

<b>CHARCUTERIE BOARD</b> Selection of cold Spanish & Italian meats & cheese with a burrata served with olives, walnuts, pickles, sourdough, extra virgin olive oil & balsamic glaze	<b>19.75</b>
<b>ADD OTR MAPLE AND BACON RELISH</b>	<b>+1.5</b>



## TAPAS

<b>MEAT</b>	
<b>STEAK &amp; CHIMICHURRI</b> 100g Jersey fillet steak served with house chimichurri, on a bed of rocket	<b>11.75</b>
<b>MORCILLA DE GRANADA</b> Grilled Spanish black pudding sausage, pickles & cherry tomatoes	<b>7.75</b>
<b>CHORIZO AL VINO</b> Classic Spanish sausage caramelised in red wine topped with parsley	<b>7.75</b>
<b>SPANISH CHORIZO BEAN STEW</b> Butter beans with chorizo, tomato, black olives, artichokes, garlic & basil	<b>7.75</b>
<b>POLLO AL PIL PIL</b> Chicken breast roasted with tarragon in garlic & chilli oil topped with parsley	<b>7.75</b>
<b>CHICKEN &amp; CHORIZO SKEWERS</b> Roasted marinated chicken breast & chorizo with spanish garnish & alioli	<b>8.75</b>

## SEA

<b>CALAMARES</b> Panko squid strips with alioli	<b>8.75</b>
<b>GAMBAS AL PIL PIL</b> Roasted in chilli & garlic oil with alioli	<b>9</b>
<b>BOQUERONES</b> Marinated white anchovies with piquillo peppers, cherry tomatoes & sourdough	<b>8.5</b>
<b>VEG</b> <b>PIMIENTOS DE PARDON</b> Roasted green peppers. 1/10 is hot!	<b>6.75</b>
<b>SPANISH BEAN STEW</b> Butter beans, tomato, olives, artichokes & garlic	<b>6.75</b>
<b>ROASTED GOAT'S CHEESE</b> Goat's cheese, piquillo peppers, cherry tomatoes & walnuts	<b>7.75</b>
<b>MUSHROOMS IN GARLIC OIL</b> Chestnut mushrooms cooked in garlic oil with tarragon & parsley	<b>6.75</b>
<b>PATATAS BRAVAS</b> Baby potatoes roasted with spicy tomato sauce with alioli & chopped parsley	<b>6.75</b>

## SOUROUGH GARLIC BREAD

<b>SOUROUGH GARLIC BREAD</b> With rosemary & sea salt	<b>4.75</b>
Add mozzarella or vegan mozzarella	<b>+1.2</b>
Add gluten free base	<b>+2.2</b>



## PLEASE SEE OUR SPECIALS MENU ON TABLE FOR TAKEAWAY AND DELIVERY PLEASE VISIT US ON: WWW.FOOD.JE/OFFTHERAILS

Artwork by Jodie Bull

## SOUROUGH PIZZAS

<b>ONE</b> Tomato, mozzarella, Grana Padano, cherry tomatoes, fresh basil	<b>9.95</b>
<b>TWO</b> Tomato, mozzarella, Milano salami, lilliput capers, fresh basil	<b>11.95</b>
<b>THREE</b> Tomato, mozzarella, dolcelatte, Serrano ham, piquillo peppers, black olives	<b>11.95</b>
<b>FOUR</b> Tomato, mozzarella, mushrooms, pine nuts, basil, truffle oil	<b>11.95</b>
<b>FIVE</b> Tomato, mozzarella, goat's cheese, walnuts, piquillo peppers, rocket	<b>11.95</b>
<b>SIX</b> Tomato, mozzarella, anchovies, capers, onion, black olives, garlic oil	<b>11.95</b>
<b>SEVEN</b> Tomato, mozzarella, 'nduja (spicy!), cherry tomatoes, piquillo peppers	<b>11.95</b>
<b>EIGHT</b> Tomato, mozzarella, spinach, marinated artichokes, olives, rocket	<b>11.95</b>
<b>NINE</b> Tomato, mozzarella, Milano salami, chorizo, Serrano ham, morcilla	<b>13.95</b>
<b>TEN</b> Garlic oil, mozzarella, smoked pancetta, mushrooms, egg, Grana Padano, fresh parsley	<b>13.95</b>
<b>ELEVEN</b> Pesto base, cherry tomatoes, whole torn burrata, fresh pesto, basil, rocket	<b>13.95</b>
<b>TWELVE</b> Tomato, mozzarella, chicken, smoked pancetta, piquillo peppers, chimichurri	<b>13.95</b>

## OILS, DIPS & TOPPINGS

<b>ADD OILS</b> Pesto   truffle oil	<b>+2</b>
<b>ADD DIPS</b> Alioli   chimichurri   truffle mayo   chipotle mayo   bbq sauce   mango hot sauce	<b>+1.5</b>
<b>ADD TOPPINGS</b> Free range egg   cherry tomatoes   mozzarella   Milano salami   capers   onions   morcilla   chicken   Serrano ham   chorizo   nduja   marinated artichoke hearts   spinach   chestnut mushrooms   anchovies   goat's cheese   walnuts   piquillo peppers   pine nuts   dolcelatte   smoked pancetta   pears   figs   bbq beef	<b>+1.2</b>
King prawns	<b>+3</b>
<b>ADD A BURRATA</b>	<b>+6</b>
<b>VEGAN CHEESE</b>	<b>+1.2</b>
<b>GLUTEN FREE BASE</b>	<b>+2.2</b>

## KIDS (UNDER 12s)

<b>KIDS ONE</b> Tomato & mozzarella pizza - no yucky bits!	<b>7.5</b>
<b>FEED THE KIDS</b> 1. Slice it: Kids One (see toppings for extras) 2. Slurp it: Any soft drink 3. Lick it: Jersey ice cream*, sprinkles & sauce	<b>9</b>

## INBETWEENS

<b>ZESTY LEMON INBETWEENI</b> 25ml Absolut Citron, 50ml prosecco & lemon sorbet	<b>7</b>
<b>SUMMER BERRY INBETWEENI</b> 25ml Absolut Raspberri, 50ml prosecco & summer berry sorbet	<b>7</b>

## DESSERTS

<b>CREMA CATALANA</b> Rich & creamy set custard infused with citrus & cinnamon, topped with crunchy caramelised sugar	<b>7.5</b>
<b>NUTELLA &amp; BANANA PIZZA</b>	<b>7.5</b>
<b>CAFE GOURMAND</b> Choice of coffee & selection sweet bites	<b>7.5</b>
<b>OTR BAKED COOKIE DOUGH &amp; ICE CREAM</b> Baked Daim bar cookie dough with Jersey ice cream*	<b>7</b>
<b>HOT CHOCOLATE BROWNIE</b> OTR house baked brownie with Jersey ice cream*	<b>7</b>
<b>JERSEY ICE CREAM*</b> Served with amaretti biscuits	<b>6.5</b>
<b>AFFOGATO</b> Espresso with Jersey ice cream*	<b>5</b>
<b>DRUNKEN AFFOGATO</b> Add 50ml shot: Disaronno   Baileys   Kahlua   Frangelico	<b>8</b>
<b>FRENCH MACARONS</b> Mixed almond macarons 3, 5 or 7	<b>4/6/8</b>
<b>KIDS ICE CREAM (UNDER 12s)</b> Jersey ice cream*, sprinkles & sauce	<b>3.5</b>
<b>HOUSE AMARETTI BISCUITS</b> 3, 5 or 7	<b>3/5/7</b>

\*Swap for vegan vanilla ice cream

## DESSERTINIS

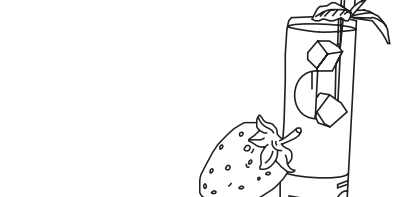
<b>BOUNTINI</b> 50ml Koko Kanu rum, 25ml Crème de Cacao, coconut milk, cream of coconut & chocolate. A dangerous Bounty!	<b>10</b>
<b>SMORTINI</b> 50ml marshmallow vodka, 25ml Crème De Cacao, cream & vanilla. Topped with toasted mini marshmallows	<b>10</b>
<b>BISCOFTINI</b> 50ml Absolut Vanilla, 25ml Kahlua, Biscoff sauce & cream. Topped with crumbly Biscoff biscuit. Dive on in!	<b>10</b>

## HOUSE SHOTS

<b>LIMONCELLO</b>	25ml/50ml	<b>3/5.5</b>
<b>TOFFEE VODKA</b>	25ml/50ml	<b>3/5.5</b>
<b>BLUEBERRY VODKA</b>	25ml/50ml	<b>3/5.5</b>
<b>PEARDROP VODKA</b>	25ml/50ml	<b>3/5.5</b>

## COCKTAILS

<b>FIZZTAILS</b> Mimosa / Kir Royale / Bucks Fizz	<b>8</b>
<b>BLOODY MARY</b> ELLC vodka, tomato juice & trimmings	<b>7/10</b>
<b>NEGRONI SBAGLIATO</b> 25ml Martini Rosso, 25ml Aperol, 50ml Prosecco	<b>10</b>
<b>POMEGRANATE SMASH</b> 50ml Torres Spanish brandy, pomegranate juice, mint & citrus juices. Served long!	<b>10</b>
<b>KRAMBLE</b> Twist on a classic. 50ml Kraken rum, 50ml Crème De Mure, citrus & blackberries	<b>10</b>
<b>STRAWBERRY MULE</b> 50ml Puerto De Indias strawberry gin, ginger beer. Like a strawberry sherbet dip!	<b>10</b>
<b>TIDAL STORMY</b> 50ml Jersey Tidal rum 40%, ginger beer, fresh lime, slice of ginger	<b>10</b>
<b>PALOMA</b> 50ml Casco Viejo tequila 38%, San Pellegrino Pomelo & fresh lime	<b>10</b>
<b>ORCHARD TONIC</b> 50ml Tanqueray 47.3%, tonic, elderflower, pink grapefruit & basil	<b>10</b>
<b>APEROL SPRITZ</b> 75ml Aperol, 100ml prosecco, 50ml soda, over ice with orange slice	<b>10</b>
<b>MOSCOW MULE</b> 50ml ELLC vodka 40%, ginger beer, fresh lime, slice of ginger	<b>10</b>
<b>TWINKLE</b> 25ml ELLC vodka, 15ml elderflower cordial, 125ml prosecco & lemon zest	<b>10</b>
<b>LONG ISLAND ICE TEA</b> 10ml of vodka, gin, tequila, rum & triple sec topped with coke & fresh lime	<b>10</b>
<b>ESPRESSO MARTINI</b> 50ml vanilla vodka, 25ml Kahlua, vanilla syrup & espresso	<b>10</b>
<b>MOJITO</b> 50ml Bacardi, lime juice, cane sugar, fresh lime & soda Mango mojito or raspberry mojito	<b>+1</b>
<b>ITALIAN 75</b> 75ml prosecco, 50ml house Limoncello, 50ml sweet & sour	<b>11</b>
<b>PISCO SOUR</b> 50ml Pisco, Angostora bitters, lime juice & egg white	<b>10</b>
<b>MEZCALITA</b> 50ml Mezcal, blood orange, sweet & sour, agave nectar	<b>10</b>



## MOCKTAILS

<b>POMEGRANATE SPRITZER 0%</b> Pomegranate, OJ, ginger beer, soda	<b>5.5</b>
<b>WATERMELON SPARKLER 0%</b> Cloudy lemonade, iced watermelon, splash of berry & fresh mint	<b>5.5</b>
<b>VIR-GIN &amp; TONIC 0%</b> 50ml Seedlip Grove with Fever Tree tonic	<b>5.5</b>

## GIN

All served with Fever Tree tonics	
<b>TANQUERAY</b> Juniper flavours with pink grapefruit 47.3% Upgrade to Tanqueray Ten	<b>7/10</b> <b>+1</b>
<b>TANQUERAY FLOR DE SEVILLA</b> Seville oranges with Tanqueray botanicals 41.3%	<b>7/10</b>
<b>ELLC BATCH NO 1 GIN</b> Cardamom & Darjeeling tea 45%	<b>7/10</b>
<b>PUERTO DE INDIAS STRAWBERRY</b> Pink gin with strawberry & mint 37.5%	<b>7/10</b>
<b>SIPPIN</b> Jersey rhubarb gin served with pink grapefruit 42%	<b>7/10</b>
<b>HENDRICKS</b> Cucumber and rose petal flavours served with fresh cucumber 41.4%	<b>7/10</b>

## BEER & CIDER

<b>BREW DOG</b> 330ml Dead Pony Club 3.8%   Vagabond 4.5%   Punk IPA 5.6%   Elvis Juice 6.5%	<b>4.75</b>
<b>BIRRA MORETTI</b> 330ml 4.6%	<b>4.5</b>
<b>ESTRELLA DAMM</b> 330ml 4.6%	<b>4.5</b>
<b>SOL</b> 330ml 4.2%	<b>4.5</b>
<b>MAGNERS CIDER</b> 568ml 4.5%	<b>5</b>
<b>OLD MOUT CIDER</b> Kiwi & Lime   Berries & Cherries 4%	<b>5</b>

## AF 0% BEER

<b>ESTRELLA GALICIA 0%</b>	<b>4.5</b>
<b>AF PUNK 0.5%</b>	<b>4.5</b>

## SOFTIES

<b>COKE/DIET COKE</b>	<b>2</b>
<b>STILL/SPARKLING WATER</b>	<b>2.5</b>
<b>PIP ORGANIC SMOOTHIES &amp; JUICES</b>	<b>2.5</b>
<b>SAN PELLEGRINO</b> Lemon   Blood Orange   Grapefruit	<b>2.5</b>
<b>FEVER TREE</b> Ginger Beer   Tonic   Tonic light	<b>3</b>

## HOT STUFF

<b>AMERICANO</b>	<b>2.5</b>
<b>LATTE</b>	<b>2.7</b>
<b>CAPPUCCINO</b>	<b>2.7</b>
<b>FLAT WHITE</b>	<b>2.7</b>
<b>ESPRESSO / DOUBLE</b>	<b>1.6/2.5</b>
<b>CHAI LATTE / HOT CHOC</b> Add Oatly Barista	<b>2.7</b> <b>+0.5</b>
Add shot: Vanilla   Caramel   Hazelnut	<b>+0.5</b>
Add shot: Baileys   Disaronno   Kahlua	<b>+3</b>

## TEA

<b>ENGLISH BREAKFAST TEA</b>	<b>1.7</b>
<b>COOPERS SPECIALITY TEAS</b> Mint   Chamomile   Green   Lemon & Ginger   Red Berry   Earl Grey   Rooibos   Decaf	<b>2</b>

## WINES

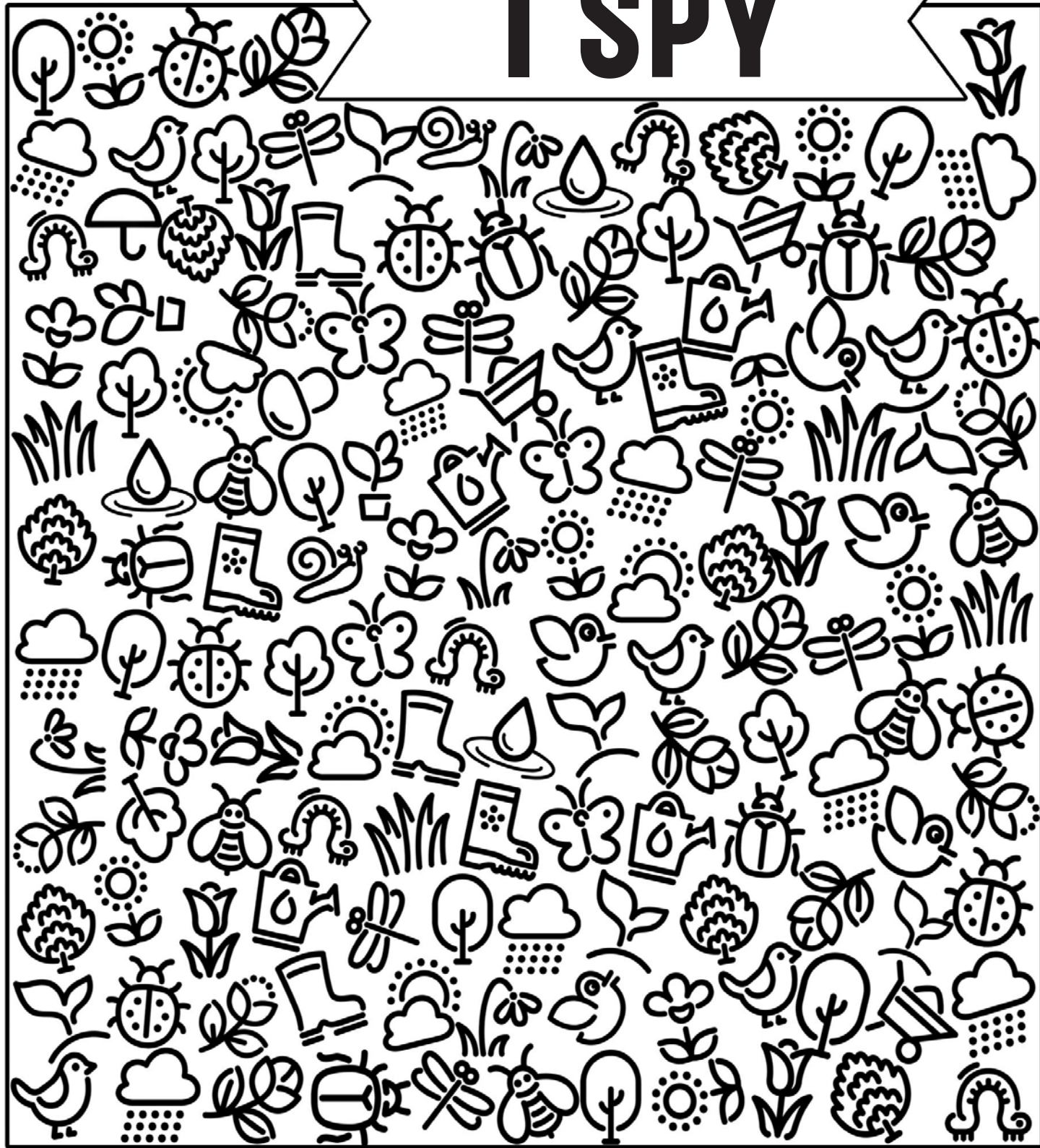
<b>WHITE</b>	
<b>PEMO PECORINO</b> (TERRE DI CHIETI ABRUZZO, ITALY) Fresh and lively! Tropical fruits and minerality. Vegan	<b>5/7/21</b>
<b>ROME0 &amp; JULIET PASSIONE E SENTIMENTO BIANCO</b> (GARGANEGA VENETO, ITALY) Peaches, citrus, almonds & hint of honey	<b>6/8/24</b>
<b>BODEGAS TARON RIOJA BLANCO</b> (VIURA RIOJA ALTA, SPAIN) Crisp & zesty, apples & blossom	<b>26</b>
<b>ASCHERI GAVI DI GAVI</b> (CORTESE GAVI, ITALY)	<b>28</b>
<b>CORTESE VANEDDA BIANCO</b> (CATARRATTO/GRILLO SICILY, ITALY) Reminiscent of a Chablis. Coconut, tropical fruit & gentle spices	<b>29</b>
<b>ALBARINO BODEGAS ZARATE</b> (ALBARINO RIAS BAIXAS SPAIN) Zarate sets the bar for Albariño (Organic methods)	<b>29</b>
<b>JORDAN ESTATE 'NINE YARDS'</b> (CHARDONNAY STELLENBOSCH, SOUTH AFRICA) Oak & butterscotch with hints of lime & apricot	<b>39</b>
<b>ROSE</b>	
<b>DOMAINE GAYDA LA MINUETTE ROSE PAYS D'OC</b> (GRENACHE/MOURVEDRE/SYRAH) Blush. Pink grapefruit, peach & a hint of cherry	<b>6/8/22</b>
<b>AIX</b> (GRENACHE/SYRAH/CINSAULT - PROVENCE, FRANCE) For that all day summer sesh	<b>8/10/28</b>

## RED

<b>PASQUA 'COLLEZIONI'</b> (MONTEPULICIANO - ABRUZZO, ITALY) Cherries, spice & all things nice	<b>5/7/21</b>
<b>CASAS DEL BOSQUE RESERVE</b> (CARMENERE - REPEL VALLEY, CHILE) Rich, full & punchy (you wanna piece of me?)	<b>6/8/24</b>
<b>CAMARADA SELECCION ESPECIAL</b> (MALBEC - MENDOZA, ARGENTINA) Deep, vibrant, lots of berries	<b>7/9/26</b>
<b>PAOLO LEO PASSITIVO</b> (PRMITIVO - PUGLIA IGP, ITALY) Full-bodied, fruit-forward, silky & juicy! Organic	<b>28</b>
<b>VALPOLICELLA CLASSICO DALL'ORA</b> (CORVINA/CORVINONE/MOLLI - NARA/OSELETA/RONDINELLA - VALPOLICELLA, ITALY) Floaty light with hints of cherries. Organic & vegan	<b>29</b>
<b>EL COTO DE IMAZ GRAN RESERVA</b> (TEMPRANILLO - RIOJA, SPAIN) A rich, bold, fruity traditional Rioja	<b>36</b>
<b>RIBERA DEL DUERO PICARO DEL AGUILA</b> (TEMPRANILLO - RIBERA DEL DUERO, SPAIN) Robust yet refined. Organic & vegan	<b>39</b>
<b>BUBBLES</b>	
<b>PROSECCO VIA VAI</b> (GLERA VENETO, ITALY)	<b>5/24</b>
Lively, crisp Italian bubbles - quaff, quaff and quaff again	
<b>NICHOLAS FEUILLATTE</b> (CHOUILLY, FRANCE)	<b>49</b>
Réserve Exclusive Brut	

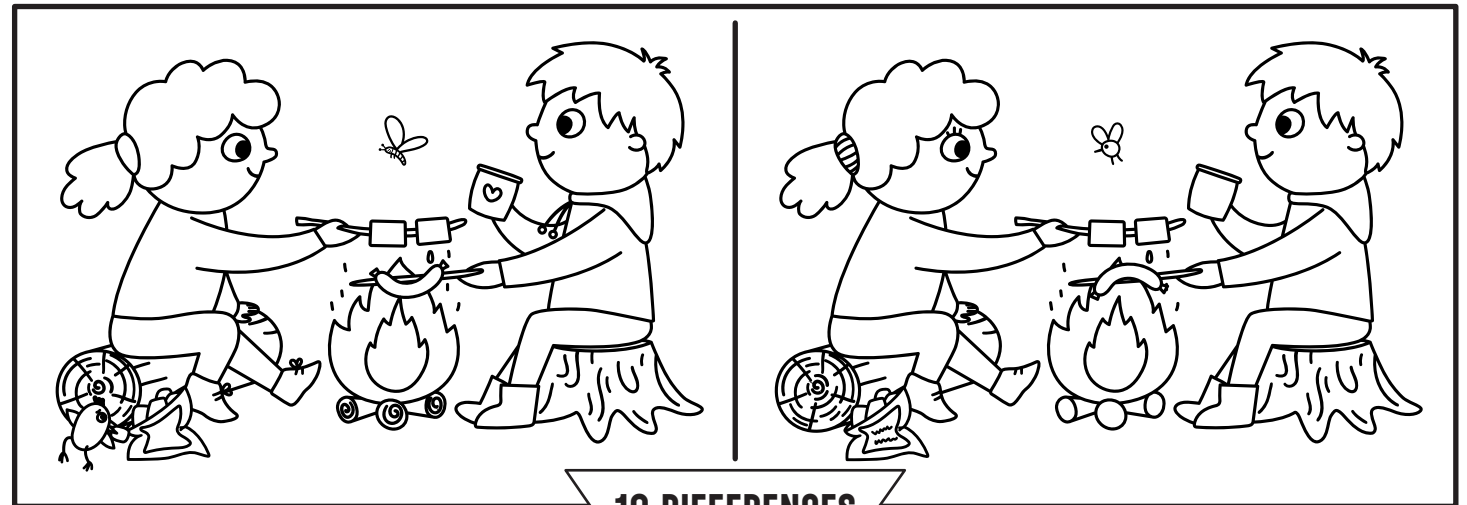


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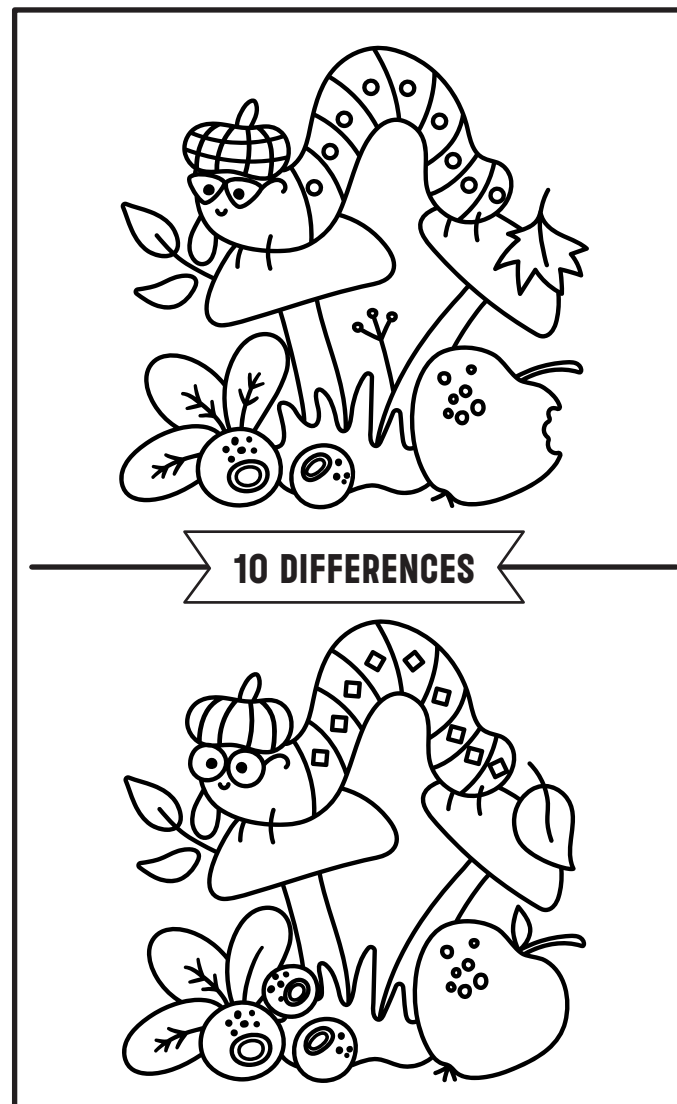


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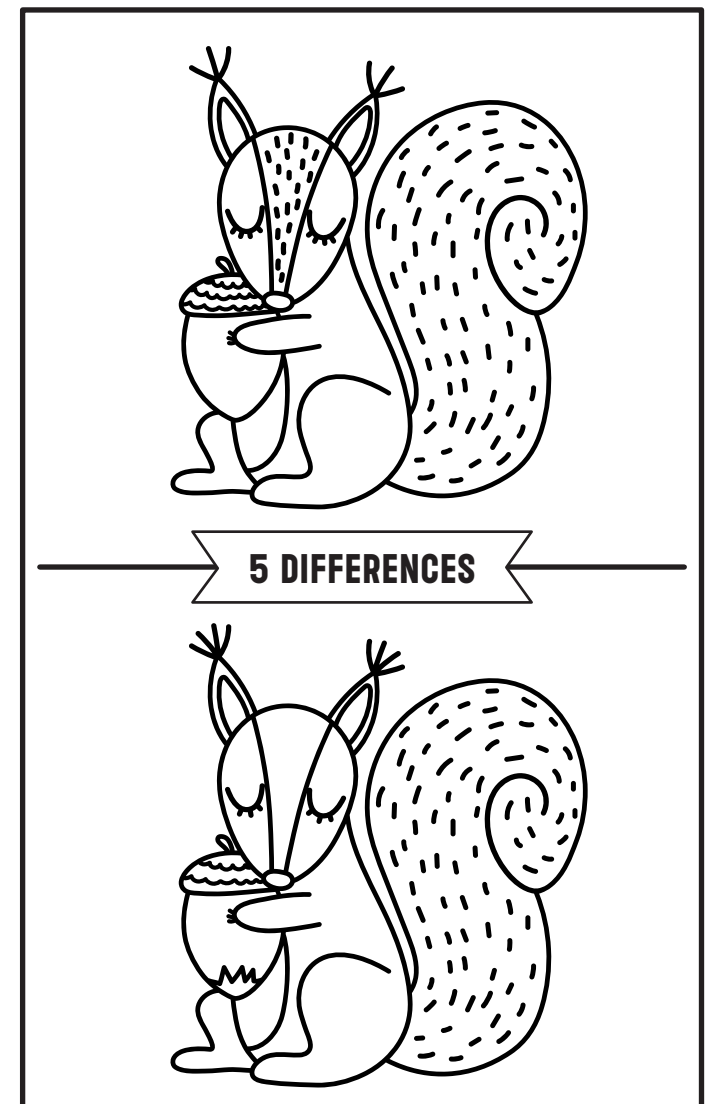
# SPOT THE DIFFERENCE & COLOUR IN



10 DIFFERENCES



10 DIFFERENCES



5 DIFFERENCES