

Today's Menu

Vegetable & bean broth - house bread V Ve* GF*	10.0
Mac 'n' Cheese - leek fondue, herb crumb, onion toast V	11.0
Sticky chilli prawns - chilli jam, garlic butter, caramelised lemon GF DF*	10.0
Chorizo - cooked in cider, rosemary, garlic, grilled bread GF*	12.0
Wild mushroom tart - beetroot & goats curd salad V	11.0
Queenie scallops - baked in the shell with sherry & garlic	10.0
Rabbit rillettes - grilled bread, pickles GF* DF*	9.0
Baked Camembert, red onion jam, housemade crackers & bread GF*	16.0
Somerset Charcuterie - a selection of local charcuterie, pickles, grilled bread GF*	16.0
Pork faggot - brown butter mash, red onion jus	9.0



The Railway beef burger - a prime 6oz patty with ogleshield, burger sauce, bacon jam, pickles, onion ring, chips GF* DF*	19.0
Fish & chips - south coast haddock fried crisp in cider batter, mashed peas, tartare sauce, GF* DF*	18.5/14.0
Chew valley ham hock - boxty, poached Yeowood farm egg, parsley sauce	16.5
Chicken supreme - thai curry, fragrant rice, sprout achar, peanut crumb GF N DF	21.0
Chargrilled onglet - Jerusalem artichoke purée, braised featherblade, pomme pallassons, sauce diane GF	22.0
Butchers sausages - colcannon, seasonal greens, cider & onion gravy	18.0
Market fish - smoked haddock chowder, potato, grilled bread GF*	POA
Pork Milanese - swede fondant, cabbage & bacon, burnt apple & raisin gel, cider jus GF	21.0
Railway mixed grill - field mushroom, roasted tomato, house pickle salad, chips GF* DF*	28.0
Seasonal vegetable risotto - charred cauliflower purée, crispy kale, pumpkin seed praline V Ve*	19.0



Pub chips, railway seasoning GF* DF*	4.5	Seasonal greens - lemon, butter, herbs GF Ve* V	4.0
Posh fries - garlic butter, parmesan, sherry aioli GF	5.0	Roasted root vegetables - maple, chilli GF DF* V	4.0
Tenderstem broccoli - anchovy, chilli GF DF*	4.0	5 Peppercorn Sauce GF	3.5
Braised red cabbage	4.0	Somerset butter	3.5

GF—Gluten Free DF—Dairy Free V—Vegetarian Ve—Vegan N—Contains nuts *Can be adjusted to cater for.
Please inform staff of any dietary/allergen requirements.

Please note we will add an optional 10% service charge to your bill and be assured 100% will be shared with today's team

Desserts

Sticky toffee pudding - blood orange toffee sauce, marmalade ice cream, spiced date purée v	9.0
Custard tart - poached new season rhubarb, nutmeg v	8.0
Chocolate tiramisu - rubis chocolate wine, chocolate cremeaux, espresso, mascarpone v	8.0
Bramley apple spotted dick - bay custard, toffee apple v	8.0
Blood orange & cashew 'cheesecake' - cashew 'ricotta', blood orange sorbet Ve GF	8.0
Homemade ice cream & sorbets please ask for today's flavours	(per scoop)2.5
Seasonal cheeses from the British isles - house crackers, Eccles cake, quince paste	16.0



Affagato Vanilla Ice cream with a shot of espresso	4.5
Affagato Coretto Vanilla Ice cream 'corrected' with a shot of Pedro Ximenez	5.0
A small portion of Sticky toffee pudding, chocolate brownie or chocolate salami with a coffee	8.5



Wogan Coffee & West Country Tea

Digestifs & dessert wines

Espresso	2.6/2.9	Courvoisier VS Cognac	4.0
Americano	2.9	Baileys Irish Cream	4.0
Latte	3.5	Talisker Single Malt	5.2
Cappuccino	3.4	Nieport Senior Tawny Port	6.8
Flat white	3.4	Pedro Ximenez Sherry	4.3
Hot Chocolate	3.75	Sauternes	5.7
Baileys Hot Chocolate	6.95	Rubis Chocolate Wine	4.6
Liqueur Coffee	6.95	Limoncello	3.2
English breakfast	2.9	Espresso Martini	10.0
Earl grey	2.9		
A range of fruit & herbal teas	2.9		

Each dish is prepared fresh and to order with care using the finest produce

We change our menu regularly to make the most of the seasonal bounty available in Somerset & beyond

Should you have any dietary requirements please speak to a member of our team who will be happy to help & advise you

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