

# Today's Menu

Pork crackling - apple sauce GF DF	6.0
Parsnip & apple soup - sage & brazil nut pesto , pitchfork cheddar toastie V Ve* GF* N	10.0
Mulled wine cured trout - rye crispbread, beetroot GF*	11.0
Burrata - seasonal wild mushrooms, grilled bread, garlic GF* V	10.0
Chorizo cooked in cider - garlic, grilled bread GF*	8.0
Fish finger bap - crisp fried haddock in a potato roll, tartare sauce, side salad, coleslaw GF* DF	10.0
BLT - toasted house bread, smoked streaky bacon, gem lettuce, tomato, mayonnaise GF* DF	12.0
Loaded nachos - BBQ pork <u>or</u> Mushroom & chickpea chilli (Ve), nacho cheese sauce, guacamole, sour cream, pickled chillis GF*	8/14.0
Baked Camembert, red onion jam, housemade crackers & bread GF*	16.0
Somerset Charcuterie - a selection of local charcuterie, pickles, grilled bread GF*	16.0



The Railway beef burger - a prime 6oz patty with oglesfield, 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, fried pickle GF* DF*	18.5/14.0
Chew valley ham hock - boxty, parsley sauce, poached Yeowood farm egg GF DF	16.5
Chicken schnitzel - lardy potatoes, smoked bacon, cider onions, mushroom & tarragon butter sauce	19.0
Railway Pie - shortcrust pastry pie, colcannon, seasonal greens, root vegetable crisps ( vegan option available )	20.0
Market fish - Today's catch fresh from the coast, confit potatoes, braised gem, seafood beignet, bearnaise GF*	POA
Fillet of ruby red beef - gratin dauphinoise, shallot purée, beef dripping carrot, oxtail sauce GF	28.0
Railway mixed grill - field mushroom, roasted tomato, house pickle salad, chips GF* DF*	28.0
Double baked cheese souffle - cheese & mustard sauce, herb crumb, chestnut bread V N	19.0
Stuffed & pressed pork belly - white pudding, braised cabbages, baked potato & swede gratin GF*	23.0



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 - honey, chilli GF DF* V	4.0
Salt baked potatoes - oregano & pink pepper GF DF*	4.0	5 Peppercorn Sauce GF	3.5
Brussels sprouts - aged balsamic, guanciale DF* GF V*	4.5	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, spiced date purée, brown bread & marmalade ice cream <sup>v</sup>	9.0
Dark chocolate & mint semifreddo - espresso ganache, chocolate bark, whipped yoghurt <sup>GF</sup>	9.0
Eggnog panna cotta - mulled wine jelly, mince pie shortbread, cranberry coulis	9.0
Sherry trifle - spiced apple, almond custard, syllabub <sup>NGF</sup>	9.0
Spiced rum & ginger cake - clementine honeycomb, lavender & earl grey sorbet <sup>Ve</sup>	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, cranberry chutney	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 smaller portion of sticky toffee pudding , ginger cake or chocolate brownie 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	Hennessy Cognac	4.2
Latte	3.5	Baileys Irish Cream	4.0
Cappuccino	3.4	Talisker Single Malt	5.2
Flat white	3.4	Cotswold Whisky	5.0
Hot Chocolate	3.75	Nieport Senior Tawny Port	6.8
Baileys Hot Chocolate	6.95	Pedro Ximenez Sherry	4.3
Liqueur Coffee	6.95	Sauternes	5.7
English breakfast	2.9	Rubis Chocolate Wine	4.6
Earl grey	2.9	Limoncello	3.2
A range of fruit & herbal teas	2.9	Espresso Martini	10.0

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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