

Welcome to the Railway Inn

We hope you enjoy your visit with us today

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

Aperitif

Blood orange negroni 12.0 / Golden peach bellini 8.5 / Orchard cut gin, apple & soda 6.5

Thatchers Ciders

Gold - Medium dry, excellent with everything	Dry - Pairs great with cheese
Haze - Sweet & refreshing, perfect to get the taste buds working	Traditional - Still & dry, great with something hearty
Rascal - Full bodied, pairs well with something aromatic or spicy	Cheddar Valley - Mature, wonderful with meaty dishes
Katy - Light & crisp, perfect with seafood	Big Apple - Medium sweet, lovely with grilled meat or veg
Cloudy Lemon - Zingy! Lovely with a lighter dish	Vintage - Rich & dry, perfect with rich dishes or great with cheese
Blood Orange - Juicy & fresh, great with salads	Green Goblin - Dry, pairs well with bold flavours
Dark berry - Sweet & fruity, perfect with creamy desserts	Rosé - Refreshing, great with fruit

Snacks

Marinated olives GF DF 6.5 / Fried pickles, apple ketchup 5.0

Starters

Small plates

Asian style broth, vegetable dumpling V GF*	8.0	Cornish mussels with cider, bacon & leek GF* DF*	8.0/12.0
Prawn & sesame toast, chilli jam GF	9.0	Gnocchi, roasted fennel, girolles V	9.0
Heirloom tomatoes, burrata, rosé dressing GF DF V	9.0	Beef short rib, celeriac purée GF	10.0
Chorizo cooked in Cheddar valley cider	7.0	A selection of Somerset charcuterie	15.0
Pork pie, pickles, red pepper jam	8.0	Pig cheek tacos, apple & cucumber GF DF	11.0

Classics

Railway beef burger, braised featherblade, pickles, mature cheddar, burger sauce, tomato relish, chips GF* DF*	18.5
Mushroom, halloumi, aubergine stack burger, pickled red onions, tomato relish, gem, aioli, coleslaw, chips V GF* V*	16.5
Cider battered fillet of Cornish haddock, curry sauce, mashed peas, chips, tartare sauce GF* DF*	15.0
Pork sausages, mashed potato, onion& cider gravy, roasted apple GF DF*	16.0
Rascal glazed Woodbarn farm gammon, Railway chips, cider mustard, fried hens egg GF DF	16.0

Today’s specials

Mendip lamb rump, Lyonnaise potatoes, girolles, anchovy emulsion	23.0
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Cornish turbot with steamed mussels, tomato & basil	22.0
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From our Charcoal Fired Grill

8oz Flat iron steak	15.0	Chorizo butter	3.0
Herons green farm pork belly	15.0	Garlic butter	2.5
Monkfish chop	15.0	Bearnaise sauce	3.5
Chicken supreme, Haze barbecue rub	15.0	Red wine sauce	3.0
Large tiger prawns	(each) 4.0	5 Peppercorn sauce	3.5

On the side

Thick cut chips, Railway seasoning DF* GF*	4.0	Skin on fries, Railway seasoning GF* DF*	4.0
Buttered seasonal greens GF*	4.5	Sprouting broccoli, chorizo crumb	5.0
Roasted new potatoes, garlic butter, parmesan GF	4.0	Cider glazed carrots DF* GF*	3.5

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

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

All weights are approximate before cooking