

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 / 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 Apple - Sweet & crisp, excellent with pork
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 / Pork crackling, apple sauce 5.0

Starters

Small plates

Leek & potato soup, truffle crème fraiche GF V Ve*	8.0	Buttermilk chicken, chipotle aioli	9.0
Chargrilled tiger prawns, chilli jam GF DF	9.0	Beer braised beef short rib, red cabbage GF DF	12.0
Toasted goats cheese, beetroot, walnut GF V N	9.0	Swordfish steak, tomato salsa GF DF	13.0
Crispy potatoes, bravas sauce, aioli Ve* GF	8.0	A selection of Somerset charcuterie	15.0
Ham hock terrine, piccalilli, toast GF*	9.0	BBQ pork cheek tacos, apple & cucumber DF	11.0

Classics

Railway beef burger, pulled pork, pickles, mature cheddar, burger sauce, tomato relish, chips GF* DF*	18.5
Cider battered fillet of Cornish haddock, curry sauce, mashed peas, chips, tartare sauce GF* DF*	16.0
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

Vegetarian

Mushroom, halloumi, aubergine stack burger, pickled red onions, tomato relish, gem, aioli, coleslaw, chips V GF* Ve*	16.5
Tomato & lentil curry, roasted cauliflower, baked rice Ve GF	16.0
Squash & sage risotto, roasted squash, spiced pumpkin seeds Ve* GF	18.0

Today’s specials

Lamb rotolo, wild mushrooms, black garlic purée

21.0

Steak & kidney pie, chips, seasonal greens, gravy DF

20.0

Railway Roasts

All served with seasonal vegetables, garlic & thyme roast potatoes, gravy & Yorkshire pudding

Topside of ruby red beef, braised featherblade, horseradish cream GF* DF*	17.5
Slow cooked shoulder of mendip lamb, mint sauce GF* DF*	16.5
Mixed nut & mushroom loaf, vegan gravy Ve	16.0

From our Charcoal Fired Grill

8oz Flat iron steak GF* DF	15.0	Chorizo butter GF	3.0
Quail GF* DF	13.0	Garlic butter GF	2.5
Stone Bass GF* DF	16.0	Bearnaise sauce GF	3.5
Chicken supreme, Haze barbecue rub GF* DF	15.0	Red wine sauce GF DF	3.0
6oz Venison steak GF DF	17.0	5 Peppercorn sauce GF	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	Cauliflower & mature cheddar gratin	3.0/7.0

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 Ve—Vegan N—Contains nuts *Can be adjusted to cater for
Please inform staff of any dietary/allergen requirements.

All weights are approximate before cooking