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

Chocolate orange negroni $12.0\,/\,$ Honey bee $8.0\,/\,$ Apple crumble $6.5\,$

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
Apple & Blackcurrant - Sweet & fruity, perfect with creamy desserts	Rosé - Refreshing, great with fruit

Snacks

Flatbread, hummus $\,$ 5.0 $\,$ / Fried pickles, apple ketchup $_{\text{GFDF\,V}}$ 5.0 / Fresh bread, oil, balsamic 5.0 $\,$

Starters		Small plates	
		(subject to change)	
Jerusalem artichoke & hazelnut soup $_{\mathrm{GF}^{*}\mathrm{VVe}^{*}\mathrm{N}}$	8.0	Korean fried chicken, kimchi, sesame dressing $_{\text{DF}\text{GF}}$	10.0
Pigs in blankets, spiced apple compote DF*GF	8.0	Monkfish scampi, tartare sauce DF	10.0
Parmesan & nutmeg beignets, crispy parsnip v	9.0	Cornish mussels, Katy cider, leek & bacon GF* DF*	12.0
Duck rillettes, grilled bread GF*	9.0	Pork pie, local chilli & lime jam DF	8.0
Prawn & crayfish cocktail, bloody mary sauce GF* DF*	9.0	Soy glazed pork, kimchi	12.0

Classics

Railway beef burger, pulled pork, pickles, mature cheddar, burger sauce, tomato relish, chips GF* DF*			18.5	
Rascal glazed Woodbarn farm ham, chips, cider mustard, fried hens egg $_{ m GFDF}$				
Cider battered fillet of Cornish haddock, curry sauce, mashed peas, chips, tartare sauce GF* DF*				
Pork & apple sausages, mashed potato, onion & cider gravy, roasted apple DF*				
	Vege	tarian		
Mushroom, halloumi, aubergine stack burger, pic	_	ions, tomato relish, gem, aioli, coleslaw, chips VGF* Ve*	16.5	
Seasonal vegetable & cider casserole, horseradish dumplings ve*				
Red wine risotto, salsify, smoked ricotta, Jerusalem artichoke crisps $_{\rm VGF}$				
	Chris	stmas		
Roast bronze turkey, chestnut stuffing, pigs in blank	kets, roast p	potatoes, cranberry compote, seasonal vegetables NGFDF*	18.0	
Leek, mushroom & chestnut pie, seasonal vegetables, vegetable gravy $\nu_{\rm e}$			18.0	
Cornish seabass, seafood .& bacon chowder, soda b	read		19.0	
From ou	ır Charc	oal Fired Grill		
(su	ıbject to	change)		
8oz Flat iron steak GF* DF	15.0	Garlic butter GF	2.5	
Railway mixed grill GF* DF*	25.0	Port & stilton butter GF	3.0	
Chicken Supreme, lemon, garlic, herb	12.5	Red wine sauce GFDF	3.0	
10oz Striploin	25.0	5 Peppercorn sauce GF	3.5	
	On the	side		
Thick cut chips, Railway seasoning DF*GF*V	4.0	Skin on fries, Railway seasoning GF*DF* V	4.0	
Buttered seasonal greens GFV	4.5	Sprouting broccoli, chorizo crumb $_{\rm V}$	5.0	
Tartiflette GF	5.0	Cider glazed carrots DF* GF* V	3.5	