# 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 / Spicy Myrtle 10.0 / Apple crumble 6.5

#### **Thatchers Ciders**

# Classics Railway beef burger, smoked bacon, pickles, mature cheddar, burg

Woodbarn farm gammon steak, chips, pineapple chutney, fried he Cider battered fillet of Cornish haddock, curry sauce, mashed peas Chicken schnitzel, German fried potatoes, mushroom sauce

### Vegetarian

Falafel burger, tzatziki, pickled red onion, gem, coleslaw, onion ri Jerusalem artichoke & mushroom pithivier, wilted spinach, crispy

Gold - Medium dry, excellent with everything	Dry - Pairs great with cheese	Today's Spe	
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	Creedy carver duck breast, confit leg & almond	
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	Mendip lamb rump, roasted new potatoes, cru	
Blood Orange - Juicy & fresh, great with salads	Green Apple - Sweet & crisp, excellent with pork		
Spiced Apple - Sweet & aromatic, excellent with cheese	Rosé - Refreshing, great with fruit		
Apple & Blackcurrant - Sweet & fruity, great with creamy desserts	458 - Medium dry, excellent with lamb or beef		
Juicy Apple - Sweet & juicy, perfect with lighter dishes	Three counties - Bittersweet, great with seafood		

## Snacks

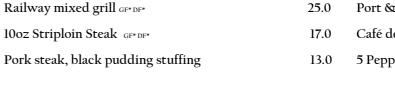
Housemade bread, balsamic & oil ve 5.0 / Cider glazed sausages 6.0 / Whipped smoked cods roe GF DF 4.0

#### Starters

Cauliflower velouté, tempura cauliflower DF\* Ham hock terrine, grilled bread, pickles DF Beetroot & celeriac tatin, apple, walnut ve Chorizo cooked in cider & cider GF\* South coast scallops, garlic, sherry, breadcrumbs

## Small plates

8.0	Cornish monkfish scampi DF	10.0
8.0	Truffle mac 'n' cheese $v$	9.0
9.0	Soy & sesame crispy pork belly, kimchi	9.0
7.0	Cornish hake, seaweed butter sauce	9.0
11.0	Baked camembert, red onion jam, crackers $v$	16.0



802 Flat iron steak GF\* DF

	Onten		
Thick cut chips, Railway seasoning ${}_{\rm GF^{\star}V}$	4.0	Skin on fries VGF*	4.0
Buttered seasonal greens GFV	4.5	Creamed spinach, nutmeg	4.5
Italian roasted potatoes VGF DF*	4.0	Cider glazed carrots DF* V	3.5

15.0

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

3	
ger sauce, tomato relish, onion ring, chips $_{GF^*DF^*}$	18.5
ens egg <sub>GF DF</sub>	21.0
s, chips, tartare sauce GF* DF*	16.0
	19.0

ing, chips VGF* Ve*	17.5
y salsify, black truffle <sub>v ve*</sub>	18.0

#### ecials

croquette, potato terrine, rhubarb 23.0	croquette,	potato ter	rrine, r	hubarb	23.0
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crumbed carrot, celeriac puree GF 24.0

## From our Charcoal Fired Grill

2.5
3.0
3.0
3.5

## On the side