

# 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

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
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 <sup>ve</sup> 5.0 / Cider glazed sausages 6.0 / Whipped smoked cods roe <sup>GF DF</sup> 4.0

## Starters

Cauliflower velouté, tempura cauliflower <sup>DF*</sup>	8.0	Cornish monkfish scampi <sup>DF</sup>	10.0
Ham hock terrine, grilled bread, pickles <sup>DF</sup>	8.0	Truffle mac 'n' cheese <sup>v</sup>	9.0
Beetroot & celeriac tatin, apple, walnut <sup>ve</sup>	9.0	Soy & sesame crispy pork belly, kimchi	9.0
Chorizo cooked in cider & cider <sup>GF*</sup>	7.0	Cornish hake, seaweed butter sauce	9.0
South coast scallops, garlic, sherry, breadcrumbs	11.0	Baked camembert, red onion jam, crackers <sup>v</sup>	16.0

## Small plates

## Classics

Railway beef burger, smoked bacon, pickles, mature cheddar, burger sauce, tomato relish, onion ring, chips <sup>GF* DF*</sup>	18.5
Woodbarn farm gammon steak, chips, pineapple chutney, fried hens egg <sup>GF DF</sup>	21.0
Cider battered fillet of Cornish haddock, curry sauce, mashed peas, chips, tartare sauce <sup>GF* DF*</sup>	16.0
Chicken schnitzel, German fried potatoes, mushroom sauce	19.0

## Vegetarian

Falafel burger, tzatziki, pickled red onion, gem, coleslaw, onion ring, chips <sup>v GF* ve*</sup>	17.5
Jerusalem artichoke & mushroom pithivier, wilted spinach, crispy salsify, black truffle <sup>v ve*</sup>	18.0

## Today's Specials

Creedy carver duck breast, confit leg & almond croquette, potato terrine, rhubarb 23.0

Mendip lamb rump, roasted new potatoes, crumbed carrot, celeriac puree <sup>GF</sup> 24.0

## From our Charcoal Fired Grill

8oz Flat iron steak <sup>GF* DF</sup>	15.0	Garlic butter <sup>GF</sup>	2.5
Railway mixed grill <sup>GF* DF*</sup>	25.0	Port & stilton butter <sup>GF</sup>	3.0
10oz Striploin Steak <sup>GF* DF*</sup>	17.0	Café de Paris butter	3.0
Pork steak, black pudding stuffing	13.0	5 Peppercorn sauce <sup>GF</sup>	3.5

## On the side

Thick cut chips, Railway seasoning <sup>GF*v</sup>	4.0	Skin on fries <sup>v GF*</sup>	4.0
Buttered seasonal greens <sup>GF v</sup>	4.5	Creamed spinach, nutmeg	4.5
Italian roasted potatoes <sup>v GF DF*</sup>	4.0	Cider glazed carrots <sup>DF* v</sup>	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

All weights are approximate before cooking