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 chees
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 GFDF 4.0

Starters		Small	l pla	ates

Cauliflower velouté, tempura cauliflower DF*	8.0	Monkfish scampi, tartare sauce DF	10.0
Ham hock scrumpet, piccalilli gel $_{\mbox{\scriptsize DF}}$	8.0	Truffle mac 'n' cheese v	9.0
Beetroot & celeriac tatin, apple, walnut ve	9.0	Beef short rib, mushroom ketchup $_{\mbox{\scriptsize GFDF}}$	11.0
Chorizo cooked in cider & cider GF*	7.0	Cornish hake, parsley sauce	9.0
South coast scallops, garlic, sherry, breadcrumbs	11.0	Baked camembert, red onion jam, crackers ${\bf v}$	16.0

Classics

18.5

18.0

17.5

3.0/7.0

Railway beef burger, smoked bacon, pickles, mature cheddar, burger sauce, tomato relish, onion ring, chips GF* DF*

Jerusalem artichoke & mushroom pithivier, wilted spinach, crispy salsify, black truffle v ve*

Topside of ruby red beef, braised featherblade, horseradish cream GF* DF*

Italian roasted potatoes VGF

Woodbarn farm gammon steak, chips, pineapple chutney, fried hens egg $_{\mbox{\scriptsize GFDF}}$	21.0	
Cider battered fillet of Cornish haddock, curry sauce, mashed peas, chips, tartare sauce GF* DF*	16.0	
Chicken schnitzel, German fried potatoes, mushroom sauce	19.0	
Vegetarian		
Falafel burger, tzatziki, pickled red onion, gem, coleslaw, onion ring, chips VGF* Ve*	17.5	

Today's Specials

Guinea fowl supreme, potato rosti, cabbage & bacon, chasseur sauce GF 22.0

Asian spiced pork belly, crispy pork cheek, coconut rice, bok choy 23.0

Mendip lamb rump, pomme dauphinoise, celeriac purée GF 24.0

Railway Roasts

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

Cider glazed gammon, cider & apple sauce GF* DF*				
Mixed nut & mushroom loaf, vegan gravy ve				
From our Charcoal Fired Grill				
80z 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	
Peri Peri pheasant GF* DF*	15.0	Café de Paris butter	3.0	
10oz Striploin 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	Cider glazed carrots DF* V	3.5	

Cauliflower & mature cheddar gratin