

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

Raspberry & rhubarb spritz 6.0 / Sandford Sangria 9.0 / Blood orange tequila sunrise 10.0

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	Three counties - Bittersweet, great with seafood
Juicy Apple - Sweet & juicy, perfect with lighter dishes	Zero - Medium dry, 0% ABV, a great all rounder

Snacks & Sharing

Housemade bread, flavoured butter, balsamic & oil v 8.0 / Selection of Somerset charcuterie, pickles, grilled bread GF* 16.0

Fried pickles GF DF V 6.0 / Marinated Gordal olives Ve GF 5.0

Starters, Small Plates & Salads

Summer vegetable & bean soup, housemade bread Ve GF* 8.0	Roasted scallops, nduja butter 12.0
Dressed Cornish crab, blistered pepper GF DF 12.0	Tuna carpaccio, fennel, orange GF DF 10.0
Chorizo cooked in cider, grilled bread 8.0	Mozzarella bites, chilli jam 6.0
Crisp fried cuttlefish, aioli GF DF* 9.0	Marinated chicken thigh, romesco N DF 8.0
Prosciutto, poached hen's egg, hollandaise GF 8.0	Padron peppers, sea salt GF Ve 7.0
Lamb rib chop, bulgar, salsa verde DF 12.0	Smoked sea trout salad GF* DF 12.0
Heritage tomato & buffalo mozzarella salad V GF* 10.0	Grilled onglet, chimichurri GF DF 10.0

Classics

Beef burger, smoked bacon, mature cheddar, pickles, burger sauce, tomato relish, onion ring, chips GF* DF*	18.5
Woodbarn farm ham, fried hens egg, cider mustard, chips GF DF	16.0
Catch of the day, cider batter, mashed peas, chips, tartare sauce, curry sauce GF* DF*	18.0
Chicken schnitzel, German fried potatoes, sage & caper butter sauce	19.0
Seared calf liver, lavender & herb crumb, mash, seasonal greens, cider gravy GF* DF*	18.0

Vegetarian

Falafel burger, tzatziki, pickled red onion, gem, coleslaw, onion ring, chips V GF* Ve*	17.5
Risotto primavera - summer vegetables, toasted seeds, fresh herbs V GF Ve*	18.0

Today's Specials

Roast supreme of chicken, chicken & ox tongue pie, braised leeks GF 20.0

Cornish cod, seafood stew, crab butter muffin 22.0

Venison fillet, faggot, celeriac fondant, seasonal greens 22.0

Slow cooked pork belly, carrot & anise purée, black pudding & apple stuffing ball, pickled red cabbage 23.0

From our Charcoal Fired Grill

Flat iron steak GF* DF*	15.0	Monkfish chop GF* DF*	15.0
Pork chop GF* DF*	16.0	Beef fillet GF* DF*	21.0
Railway mixed grill GF* DF*	25.0	Seasonal vegetables, herb oil GF* DF* Ve	12.0
Rib eye of local beef	20.0	Gammon steak GF* DF*	15.0

On the side

Thick cut chips, Railway seasoning GF* V	4.0	Skin on fries GF* DF*	4.0
Buttered seasonal greens GF V	4.5	Cornish new potatoes, mint GF DF*	4.0
Cider braised gem GF DF*	4.0	Sautéed leeks, herbes fines DF* V	3.5
Garlic butter GF	2.5	5 Peppercorn sauce GF	3.5
Port & stilton butter	3.0	Bordelaise sauce	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