

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 / Disaronno Fizz 6.0 / Blushing Spritz 6.0

Snacks & Sharing

Housemade bread, flavoured butter, balsamic & oil v	8.0
Selection of Somerset charcuterie, pickles, grilled bread GF*	16.0
Mozzarella bites, chilli jam v	6.0
Pork Crackling , Cider Apple Sauce GF DF	6.0
Marinated olives Ve GF	5.0

Starters, Small Plates & Salads

Roast shallot & potato soup, thyme puff pastry twist, housemade bread GF* V	8.0
Lemon & ginger pickled mackerel, yoghurt, harissa GF	8.0
Chorizo cooked in cider with rosemary, grilled bread GF*	8.0
Diver scallops roasted in the shell with garlic, sherry & breadcrumbs	14.0
Squash raviolo, sage butter, spiced seeds, crispy sage v	8.0
Chargrilled quail, Sri lankan curry, dhal GF	9.0
French onion vol au vent v	9.0
Duo of cured salmon - Beetroot cured & Maple ,fennel & pink pepper cured GF DF*	10.0

Favourites

Beef burger, bacon jam, 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
Watercress risotto, heritage tomatoes, charred shallot, pangratatto Ve* GF*	18.0
Falafel burger, tzatziki, pickled red onion, gem, coleslaw, onion ring, chips V GF* Ve*	17.5
Bourride—Cornish seafood stew with aioli - served with potato, samphire and garlic croute GF* DF*	20.0

Sunday Roasts

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

Topside of ruby red beef, braised featherblade, horseradish cream GF* DF* 20.0

Castlemead chicken supreme, sausage onion and sage stuffing GF* DF* 18.5

Mixed nut & mushroom loaf, vegan gravy Ve 18.0

Childrens Roasts GF* DF* 12.0

Cauliflower & mature cheddar gratin 4.0/8.0

From our Charcoal Fired Grill

Served with a mixed leaf & pickled vegetable salad and your choice of side from below

Flat iron steak GF* DF*	18.0	Seasonal vegetables, herb oil GF* DF* Ve	15.0
Railway mixed grill GF* DF*	28.0	Pork Chop GF* DF*	18.0
Onglet steak GF* DF*	20.0	Rose veal steak GF* DF*	22.0
Gammon steak GF* DF*	19.0	Cornish Mackerel GF* DF*	17.0

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
Heritage tomato salad GF* V	4.5
Cornish new potatoes, mint GF DF*	4.0
Maple roasted squash, spiced seeds DF* GF V	4.0
5 Peppercorn sauce GF	3.5
Garlic butter GF	2.5

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