

# RAILWAY INN

CIDER HOUSE  
& KITCHEN

## Starters

Ham hock & chicken terrine Spiced seeds, Thatchers Cider chutney, toast GF* DF*	£7.00
Soup of the day Homemade bread V* GF* DF*	£6.00
Monkfish taco Green pepper harissa, hot sauce & sour cream DF*	£7.50
Heritage tomato salad Homeword ewes curd, black olive salt & tarragon VE* V GF*	£7.00
Cornish mussels steamed in Thatchers Cider With leeks, smoked bacon & crème fraîche GF* DF*	£7.95

## Sharing Platters

Baked Somerset camembert Garlic & rosemary, red pepper & chilli jam, homemade bread V GF*	£12.50
Somerset charcuterie Spiced pork rilette, pickled & marinated vegetables, Thatchers Cider chutney, homemade bread GF*	£13.50
Railway fish platter A selection of cured, pickled & smoked seafood, tempura prawns, haddock beignet, homemade bread GF*	£14.50

## Mains

Vegetable & chickpea curry Coconut rice, akki roti, celeriac pakora VE V GF	£14.00	Confit duck leg, apricot purée Pomme Anna, Summer vegetables, rhubarb sauce GF DF*	£16.00
Lamb shoulder & smoked ricotta rotolo Smokey tomato sauce, pickled red cabbage	£16.00	Thatchers Cider battered south coast fish Triple cooked chips, crushed peas, tartare sauce DF GF	£13.50
Seared fillet of gilthead bream Caramelised cauliflower risotto, gremolata GF DF*	£17.00	Somerset pork '5 ways' (for 2 to share) Grilled rib-eye, homemade black pudding, cider braised shoulder, smoked cheek fritter, spiced belly - served with charred hispi, hassleback potatoes, carrot & caraway pu- rée, apple & black pudding doughnut DF*	£16.00pp
Ratatouille & filo tart Smoked aubergine quinoa, rainbow chard V VE GF*	£14.00		

## Grill

Thatchers Cider & honey glazed gammon Fried duck egg, spiced pineapple chutney, triple cooked chips & mixed leaf salad GF* DF*	£13.50
Beef burger in a brioche bun Smoked cheddar, pickled gherkin, red onion, tomato, mustard aioli, seasonal slaw & triple cooked chips GF* DF*	£13.00
8oz Rump of 28 day aged Ruby Red beef Roasted portabello mushroom, slow cooked beef tomato, triple cooked chips & mixed leaf salad GF DF*	£18.00
8oz Hanger steak Bone marrow butter, fries, shallot & caper salad GF	£15.00
Peppercorn / blue cheese rarebit GF	£1.50
3 tempura prawns GF* DF*	£2.50

## Salads

Chargrilled Cajun chicken Crispy Parma ham, yogurt & herb dressing, croutons, pickled vegetables GF* DF*	£12.50
Smoked salmon & marinated prawns Pickled vegetables, croutons & mustard dressing GF* DF*	£13.50
Grilled halloumi & sun blushed tomato Marinated olives, croutons & aged balsamic GF* DF* V	£14.50

## Sides

All £3.00		
Fries	Seasonal greens	
Triple cooked chips	New potatoes in herb butter	
Thatchers Cider mac & cheese	Mixed leaf & pickled vegetable salad	

GF—Gluten Free DF—Dairy Free V—Vegetarian Ve—Vegan \*Can be adjusted to cater for  
Please inform staff if you require any of these (or have any other) dietary/allergen requirements.  
All of our meat is free range, our fish is sustainably sourced and our vegetables are sourced locally where possible.