

The Railway... Main Menu

To Start...

Rustic Garlic Bread (v) £2.00

Sweet Potato & Butternut Squash Soup (v) £3.50

Home-made warming soup. Served with fresh crusty bread

Grilled Goats Cheese with Cranberry Dressing (v) £4.85

Served on a bed of chicory & apple slices

Seafood Cocktail £4.85

Served a top of avocado slices & chicory with a horseradish cream

Beer-Battered Cod Bites £4.45

Served with a pea & tartar dip

Fishcake of the Day £4.45

Served on a bed of salad with accompanying dip or dressing

Something to Share...

Seafood Feast £6.95

Selection of crispy lime battered seafood, beer-battered cod bites & piri piri king prawns.

Served with tartar & sweet chilli dips

Three Bean Chilli Nachos (v) £5.95

Large bowl of tortilla chips topped with our three bean chilli and cheese.

Finished with sour cream and guacamole

--- Mains ---

From the Sea...

Cod & Chorizo Stew £8.95

Spicy chorizo and cod fillet stew made with garlic, red onion, butter beans & fresh parsley. Served with rustic garlic bread

Asian Style Fish & Chips £8.45

Tempura battered cod. Served with a spicy tartar & sweet potato chips

Seafood Paella £9.95

Seasoned Spanish dish of mixed seafood, chorizo, rice & vegetables. Served with fresh crusty bread

Cajun Salmon Salad £8.95

Cajun spiced salmon fillet on a bed of fresh salad with grilled peppers. Finished with a balsamic dressing

From The Land...

Chicken & Ham Lasagne £8.95

Comforting dish of layered pasta sheets, chicken breast, hand carved ham and spinach. Topped with gooey, melted cheese

Mexican Chicken Stew £8.95

Seasoned & grilled chicken in a spiced tomato based stew with onions, red peppers & garlic. Served with white rice and topped with crunchy tortilla chips

Italian Vegetable Cottage Pie (v) £8.95

An Italian twist on an English classic. Sundried tomato, spinach, aubergine & red peppers in a cheesy sauce topped with mashed potato and grilled cheese

Pork & Apple Stew £8.45

Warm and comforting stew with chunks of tender pork and apple. Served with parsley & thyme dumplings & creamy mash potato

Satay Sweet Potato Curry (vegan)(v) £8.45

Sweet potato and spinach red Thai curry with flavours of coconut, garlic & ginger with a hint of lime. Served with white rice & papadums

Grill It...

Gammon Steak £8.95

Served with a fresh grilled pineapple wedge. Accompanied with chips & garden peas

Hunters Chicken £9.95

A pub favourite of grilled chicken topped with bacon, BBQ sauce and melted cheese. Served with chips & fresh salad

Stilton Crumbed Rump £14.95

Stilton and breadcrumb topped rump steak cooked to your liking. Served with chips, grilled tomato, mushroom and onion rings

Huge Hog Grill £14.95

Mammoth meat platter of belly pork, gammon, sausage, pork steak & bacon, topped with a fried egg. Served with chips & salad

Jamaican Jerk Steak Tacos £11.95

Jerk seasoned rump steak served in flour tortillas with mixed salad & feta cheese. Served with home-made pineapple salsa, white rice & a wedge of lime

Teriyaki Ribeye £14.95

Japanese style marinated steak with crispy onions. Served with chips & green salad

Crispy Belly Pork with Cider Sauce £9.45

Crispy slices of belly pork on a bed of creamy mashed potato with seasonal vegetables. Topped with a creamy cider sauce

In a Bun...

100% Beef & Bacon

Nacho Chicken

Salmon Fillet

Spicy Bean (v)

All burgers above served with salad in a brioche bun.

Accompanied with chips, slaw and onion rings

All Burgers £7.95

--- Home-Made Puddings ---

White Chocolate & Raspberry Cheesecake (v)

Smooth & creamy white chocolate cheesecake with a biscuit base topped with fresh raspberries & a home-made raspberry coulis. Served with vanilla ice-cream

Baked Toffee Apple Crumble (v)

Chunks of winter spiced apples with a caramel toffee sauce topped with a buttery oat crumble mix & baked. Served with custard

Marmalade & Whisky Bread & Butter Pudding (v)

Marmalade brioche bread pudding with a good warming glug of whisky baked in a creamy home-made custard served with pouring cream

Sticky & Spiced Gingerbread Sponge (v)

Combination of ground ginger, allspice, stem ginger and chilli making an intensely flavoured sponge cake, irresistibly drenched in toffee sauce. Served with vanilla ice-cream

Rustic Harvest Fruit Tart (v)

Individual tarts of home-made rough puff pastry with a medley of soft juicy blackberries, blueberries and plums. Served with custard

Squidgy Chocolate & Pear Pudding (v)

Hot, moist chocolate pud, with dark chocolate & baked pears. Served with ice-cream

Cherry Bakewell Sponge Pudding (v)

Cherry and almond is a heavenly combination. This fruity dessert has a sponge top and crunchy finish. Served with custard

All Puddings £4.55 each