

DRINKS

Hot Drinks

Oatly Barista Oat milk is available with hot drinks

Coffee

(Decaf available on request)

Fairtrade, full roast, made on our route by Brodies in Edinburgh

Tea

An ethically sourced breakfast tea, blended on our route by Brodies in Edinburgh

Speciality Tea

Earl Grey, mint, green or decaf tea, all blended on our route by Brodies in Edinburgh

Hot Chocolate

Fairtrade, by Cadbury

Soft Drinks

Harrogate Spring Water

Still or Sparkling, bottled on our route in Harrogate

**Orange Juice, Apple Juice | Pepsi, Pepsi Max
R Whites Lemonade, Britvic Ginger Ale
Britvic Tonic, Britvic Slimline Tonic**

Alcohol

Hop on Board Ale

A golden ale, made exclusively for LNER by Rudgate Brewery in York

Brooklyn Pilsner

A crisp and a refreshing lager

Masons Gin | Masons Vodka

Made on our route near Northallerton

Libations Rum

A double aged golden rum made on our route in Leeds

High Commissioner Whisky

Made on our route in Glasgow

White Wine – Viura Blanco, Spain

White Rioja with a soft character and apple freshness

Red Wine – Tempranillo Tinto, Spain

Juicy red fruit with an abundance of sweetness

Rosé Wine – Tempranillo Rosado, Spain

Delicate aromas, mellow fruit and a dash of freshness

All drinks apart from hot chocolate are vegan friendly



We are very proud of the suppliers that we've sourced from up and down our route. We hope you enjoy this menu whilst you travel with us today.



Caithness

- Reids shortbread biscuits

Edinburgh

- Brodies coffee and tea

Glasgow

- High Commissioner whisky

Durham

- Virgin Wines bottling plant

Newcastle

- Beckleberry's Lemon and Elderflower pot and brownies

Middlesbrough

- On a Roll sandwiches, salads and oats

Northallerton

- Masons of Yorkshire gin and vodka

Ripon

- Taste Tradition bacon

Malton

- The Original Baker Homity pie

Harrogate

- Harrogate Spring Water

York

- Rudgate Brewery Hop on Board ale

Shipley

- Hughes bakery bread rolls

Leeds

- Libations rum

Stevenage

- Fairfield crisps

London

- THIS™ plant based sausage
- Oatly Barista oat milk

V Suitable for vegetarians

VG Suitable for vegans (while these dishes do not contain any animal products they are produced in an environment where animal products are handled so there may be a risk of cross contamination)

GF Suitable for people intolerant to gluten

Customers who have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order, and they will signpost you to the most up to date information you require.

Whilst every effort is made to minimise cross-contamination, our products are manufactured, and our dishes are freshly prepared, in small kitchens that handle allergens, and our café bars and kitchens on train are busy places where allergens are present. We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.



Scan this code to access our menu on your device and find detailed allergy information



LNER2586
April 2024



BRUNCH



Pancake Stack

Thick, fluffy, American style pancakes.

- Served with your choice of
 - Maple syrup with smoked bacon. 488 kcal
 - Maple syrup with banana slices. V 478 kcal

Bacon Roll*

Taste Tradition. smoked bacon in a soft white roll,
served hot with your choice of Heinz ketchup or HP brown sauce. 297 kcal
(*GF roll available, please ask your host)

Plant Based Sausage Sandwich* V VG

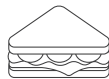
THIS. plant based sausages in a soft white roll,
served hot with your choice of Heinz ketchup or HP brown sauce. 316 kcal
(*GF roll available, please ask your host)

Peach Melba Overnight Oats V GF*

Peach, raspberries and blossom honey topped with gluten-free oats soaked in natural yoghurt. 212 kcal

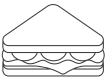
Hot Buttery Crumpets* V

Two toasted Warburtons crumpets served with butter. 312 kcal
(*VG if ordered with Flora instead of butter)



. Made on our route. See our map to find out more about our local suppliers.

BRUNCH



Homity Pie with Salad V

Potato, leek & onion in a creamy sauce topped with cheddar cheese encased in all butter shortcrust pastry, served with a crunchy green pea and bean salad with a lemon vinaigrette dressing. 510 kcal

Ham and Apple Slaw Sandwich

Wiltshire ham with creamy apple slaw on malted bread. 402 kcal

Emmental and Mustard Roll V

Emmental cheese, pink pickled onions, mustard and mayo in a rye roll. 435 kcal

Chickpea and Tamarind Salad V VG GF

Chickpeas and nigella seeds in a warming, creamy coronation sauce with seasoned rice and lentils and a tamarind dressing on a bed of mixed leaves. 291 kcal

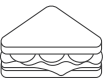
TO FINISH

Lemon and Elderflower Pot V GF

Sweet, thick, creamy, smooth lemon and elderflower pot. 170 kcal

Fresh fruit

A choice of apple or banana



Please choose one item. A selection of snacks will also be offered by your host
Adults need an average of 2000 kcals per day