

Drinks

Hot Drinks

Oatly Barista Edition 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

Served with the lunch/evening menu

Hop on Board Ale

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

Cold Bath Brewing Co. Lager GF

A clean and crisp gluten-free lager, sustainably made on our route in Harrogate

Masons Gin, Masons Vodka

Made on our route near Northallerton

Libations Rum

A double aged golden rum made on our route in Leeds

Dewar's White Label Whisky

Made on our route in Aberfeldy, Scotland

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

Perthshire

- Dewar's White Label whisky

Edinburgh

- Brodies coffee and tea

Durham

- Virgin Wines bottling plant

Newcastle

- Beckleberry's salted caramel pot and brownies

Middlesbrough

- On a Roll sandwiches and oats

Northallerton

- Masons of Yorkshire Gin and Vodka

Ripon

- Taste Tradition bacon

Harrogate

- Harrogate Spring Water
- Cold Bath Brewing Co. lager

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 Edition oat milk
- Pollen + Grace Bombay potato salad

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 hosts 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



LNER2810
Sept 2024



Brunch

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 panini 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 panini available, please ask your host.)

Frittata with posh baked beans V GF

Baked egg frittata with sautéed baby spinach, tomato and cheddar cheese served with cannellini beans in a piquant, herby tomato sauce. It's the Yorkshire made Henderson's Relish that gives the depth of flavour. 387 kcal

Berry overnight oats V GF

A sweet blackcurrant compote with whole blueberries, and gluten-free oats soaked in natural yoghurt and honey[📍]. 217 kcal

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

Brunch

Roast chicken brioche roll

Succulent roasted and pulled chicken with a gravy stuffing mix in a sweet brioche roll. 429 kcal

Coronation chickpea wrap V VG

A contemporary twist on a modern classic. Chickpeas with a delicately spiced vegan mayonnaise in a spinach tortilla wrap[📍]. 498 kcal

Bombay potato salad V VG GF

Indian-inspired salad with Bombay potatoes, wild rice, fresh mango salsa, pickled slaw and herby mint and cucumber raita. By Pollen + Grace[📍]. 259 kcal

Hot buttery crumpets* V

Two toasted Warburtons crumpets served with butter. 312 kcal

(*VG if ordered with Flora instead of butter)

To finish

Salted caramel pot V GF

A creamy, indulgent dessert with lightly salted golden caramel[📍]. 250 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