

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

Supporting local

We are very proud of the suppliers that we've sourced for our First Class menus.

We tracked them down at food fairs and farmers' markets, trade shows and food halls.

They have been carefully hand-picked not just for the quality of their produce but for their ethos of being family-run and creating small-batch, hand-crafted items using prime and locally sourced ingredients.

Using local suppliers is important to us. It not only benefits the local economy, but the ingredients travel less, meaning they taste better and those precious nutrients are preserved.

You'll find our special suppliers dotted all along our route.



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)

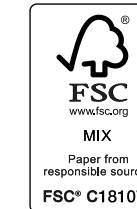
GF Suitable for people intolerant to gluten

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 our trains 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



Our Dish Menu has been created using carefully selected local produce. From Yorkshire-reared smoked bacon rolls to an intensely spiced lamb rogan josh with basmati rice and naan, you'll arrive happy and satisfied.



Breakfast/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

Hot buttery crumpets* V

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

Fresh fruit

A choice of apple or banana.

Your host can advise which menu is being offered on this train.

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

Lunch/Evening

Pearl barley mushroom risotto V

Wonderfully nutty pearl barley cooked with mushrooms in an unctuous stock topped with a caramelised, roasted banana shallot. 471 kcal

Lamb rogan josh*

An Indian lamb curry with a heady combination of intense spices in a rich tomato-based curry sauce. Served with basmati rice flecked with parsley and a mini naan bread. 352 kcal
(*GF if ordered without mini naan bread)

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