

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

Served with the lunch/evening menu

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

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.



Caithness

- Reids of Caithness shortbread biscuits

Edinburgh

- Brodies tea and coffee
- Nairns gluten-free oatcakes

Glasgow

- High Commissioner whisky

Newcastle

- Beckleberry's Lemon and Elderflower pot and brownies

Middlesbrough

- On a Roll sandwiches, salads and oats

Durham

- Virgin Wines bottling plant

Northallerton

- Masons of Yorkshire gin and vodka

York

- Rudgate Brewery Hop on Board ale

Ripon

- Taste Tradition sausage, bacon and black pudding

Malton

- The Original Baker Homity pie

Harrogate

- Harrogate spring water
- Northern Blue cheese

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





Our Dine Menu has been lovingly selected from many of our local suppliers. Whether you choose a full LNER breakfast for your morning journey, or our new fillet of cod followed by a cheese plate for later in the day, we hope you enjoy every mouthful.



BREAKFAST/BRUNCH



Full LNER

Lincolnshire sausage, smoked bacon and black pudding all from Taste Tradition, hash brown, baked beans, mushrooms and free range fried egg. 576 kcal
(Poached or scrambled available if you prefer, just ask your host when ordering)



Full Veggie LNER V VG* GF

THIS plant based sausage, wilted spinach, mushrooms, hash brown, baked beans and free range fried egg. 412 kcal
(Poached or scrambled available if you prefer, just ask your host when ordering)
*VG if ordered without the egg

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)

Fresh fruit

A choice of apple or banana.

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

If your journey time with us is less than 60 minutes, please check with your host on the food options available.

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

LUNCH/EVENING



Fillet of Cod GF

Oven roasted cod with boulangère potatoes, truffled béarnaise sauce and green beans. 363 kcal

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

BBQ Pork with Spiced Rice GF

Pork marinated in a smoky tomato sauce packed with BBQ flavours, served with rice dotted with kidney beans and cooked with onion, garlic, coriander and cumin. 380 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

Hot Buttery Crumpets* V

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



TO FINISH

Lemon and Elderflower Pot V GF

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

OR



Cheese Plate V GF

Red Fox and Northern Blue served with Nairns gluten-free oatcakes, quince paste and celery. 416 kcal

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