

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

Made on our route exclusively for LNER by Rudgate Brewery in York

Skinny Lager GF

Full flavour premium lager. At just 89 kcals a can this is 35% fewer calories than other premium lagers

Masons Gin | Masons Vodka

Made on our route near Northallerton

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, handcrafted 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

If you have a special diet that this menu doesn't accommodate, please ask if there's an alternative.

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.

Caithness

- Reids shortbread biscuits

Edinburgh

- Brodies coffee and tea

Glasgow

- High Commissioner whisky

Durham

- Virgin Wines bottling plant

Newcastle

- Beckleberry's apple tart and brownies

Middlesbrough

- On a Roll sandwiches

Northallerton

- Masons of Yorkshire gin and vodka

Ripon

- Taste Tradition bacon and sausages

Harrogate

- Harrogate Spring Water
- Yorkshire Flapjack

Malton

- The Original Baker hog roast sausage rolls

York

- Rudgate Brewery Hop on Board ale
- The Fruity Kitchen Mango Ketchup

Hull

- Jacksons of Hull bread rolls

Leeds

- Meatless Farm vegan sausage rolls

Lincolnshire

- Pipers crisps

London

- Crussh salad bowl and overnight oats

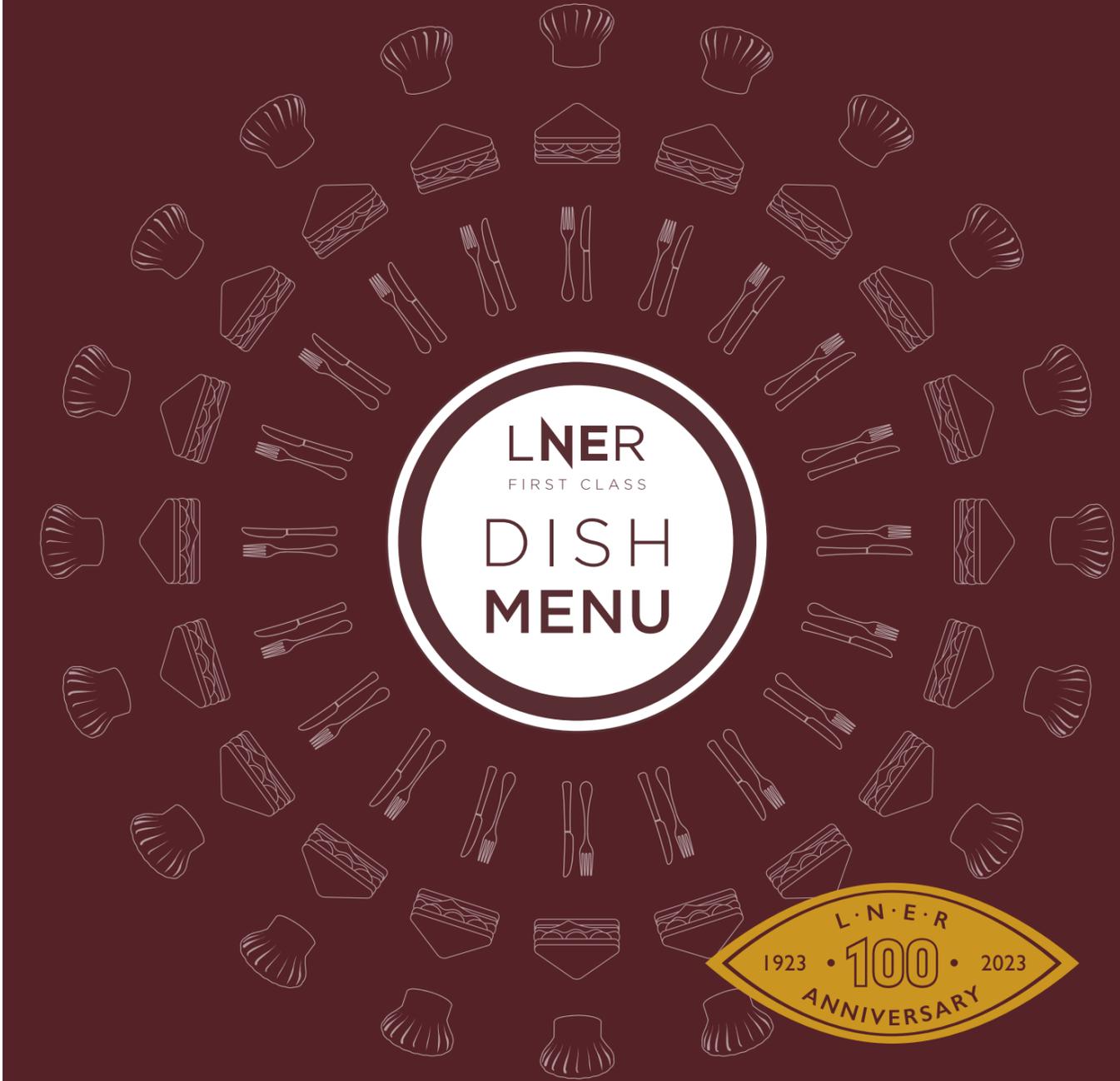


Scan this code to access our menu on your device and find detailed allergy information



LNER2068

Summer 2023





LNER 100 YEAR CELEBRATIONS

For a century, our passengers have enjoyed excellence in LNER's onboard catering. Our food and beverage teams have been working with celebrated local suppliers and talented chefs to create enticing menus since 1923 and, although the menu has changed a lot over the years as tastes have changed, one thing remains constant: We are always looking for new and exciting offerings to delight our customers' taste buds and ensure LNER is providing the very best in onboard food and drink.

In 2023, we're pleased to offer a luxury at-seat catering service in First Class. Just as they did a century ago, LNER's chefs carefully craft our dishes in our onboard kitchen. Our new menu includes vegan options, which are already proving very popular, and highlights the local provenance of our menu items. Our 100th anniversary menu also celebrates some of the iconic dishes from LNER's past, with modern interpretations of dishes served many years ago! We hope you enjoy the menu, and enjoy your journey.

BREAKFAST/BRUNCH



Bacon Roll GF*

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

Meatless Farm Sausage Sandwich V VG

Delicately seasoned plant-based patty, served in a crusty roll. Made by Meatless Farm in Leeds. Served hot with your choice of Heinz ketchup or brown sauce. 310 kcal

Spinach & Tomato Frittata with Posh Baked Beans V GF

Free range eggs mixed and baked with sauteed 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

Blueberry Overnight Oats V GF

Gluten free oats mixed with natural yoghurt, blueberries & blackcurrant compote. Luxurious, creamy and a great source of protein. Made locally to the route by Crussh in London. 126 kcal

Fresh fruit

A choice of apple or satsuma



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

LUNCH/EVENING

Beef Olives* Stew GF

Beef stew with bacon, carrots and mushrooms served in a rich red wine sauce with herby new potatoes. Our modern deconstructed version of the dish that was served on our trains in 1923. 278 kcal
*Does not contain olives! Original dish was stuffed parcels of thin sliced beef and the shape of these gave it its name.

Hog Roast Sausage Roll with Mango Ketchup

Handcrafted sausage roll with tender 100% British pulled pork, apple, sage and onion, topped with crispy crackling crumb. Made near our route by The Original Baker in Malton, North Yorkshire. Served with a sunshiny mango ketchup made by The Fruity Kitchen in York. 579 kcal

Vegan Sausage Roll with Mango Ketchup V VG

This delicious vegan sausagemeat filling has a great combination of taste and texture, and it's wrapped in a golden, fresh, flaky pastry. Made on our route by Meatless Farm in Leeds. Served with a sunshiny mango ketchup made by The Fruity Kitchen in York. 316 kcal

Coronation Chicken Brioche Roll

Tender chicken mixed with creamy curried mayonnaise on a bed of fresh spinach leaves in a brioche roll studded with Nigella seeds. 399 kcal

Cheese & Pickle Stottie V

Stotties originated in the north east of England – traditionally a flat and round loaf with an indent in the middle produced by the baker. These miniature versions are filled with mature cheddar cheese and a tangy, crunchy pickle. 451 kcal

Mezze Salad Bowl with Harrissa Houmous and Pink Pickled Onions V VG GF

Mint and pomegranate quinoa, harissa houmous, pink pickled onions, beetroot and carrot on a bed of spinach and rocket. Made locally to the route by Crussh in London. 245 kcal

TO FINISH

Apple Tart V

The return of a classic! Sliced apple in sweet frangipane in a golden pastry case. Apple Flan was being offered on LNER trains 100 years ago so Beckleberry's created this tart as a modern equivalent. Made on our route in Newcastle by Beckleberry's. 396 kcal

Fresh fruit

A choice of apple or satsuma

Please choose one item. A selection of snacks will also be offered by your host