

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

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



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 Raspberry Pot
and brownies

Middlesbrough

- On a Roll sandwiches

Northallerton

- Masons of Yorkshire gin and vodka

Ripon

- Taste Tradition bacon

Harrogate

- Harrogate Spring Water

York

- Rudgate Brewery Hop
on Board ale
- The Fruity Kitchen
Strawberry & Champagne jam

Shipley

- Hughes toasted teacake

Hull

- Jacksons Bakery bread rolls

Stevenage

- Fairfield crisps

London

- Crussn salad bowl and overnight oats
- THIS™ plant based sausage
- Love Corn

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



LNER2321
Autumn
2023



BRUNCH



Bacon Roll GF*

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)

Plant Based Sausage Sandwich V VG GF*

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

Fritatta with Posh Baked Beans V GF

Free range eggs mixed and baked 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

Toasted Teacake V VG*

Hot, buttered toasted teacake, made by Hughes.📍 332 kcal
(*VG if ordered with Flora instead of butter)
Served with your choice of
- Strawberry & Champagne jam by The Fruity Kitchen.📍 541 kcal
- Nutella 412 kcal

Apple & Sultana Overnight Oats V GF

Gluten free oats soaked with natural yoghurt, fresh apple, apple compote, sultanas & cinnamon.
Made by Crussh.📍 217 kcal



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

BRUNCH



New York Deli Sandwich

Pastrami with Emmental cheese and chopped gherkins
in a Reuben style sauce in malted bread.📍 415 kcal

Egg Florentine Roll V

Free range egg seasoned with mustard, lemon juice and cayenne pepper
served with fresh spinach leaves in a cracked black pepper roll.📍 407 kcal

Mexican Style Grains Salad V VG GF

Brown rice & red quinoa with black beans, sweetcorn & roasted red pepper in a smoked paprika &
lime dressing, with mixed leaves, guacamole and sweet drop chilli peppers.
Made by Crussh.📍 297 kcal

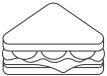
TO FINISH

Raspberry Pot V GF

Sweet, thick, creamy and smooth raspberry pot of delicious indulgence.
Made by Beckleberry's.📍 235kcal

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