

# 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, 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 shortbread biscuits
- Edinburgh**
  - Brodies coffee and tea
- Glasgow**
  - High Commissioner whisky
- Durham**
  - Virgin Wines bottling plant
- Newcastle**
  - Beckleberry's jam sponge and brownies
- Middlesbrough**
  - On a Roll sandwiches
- Northallerton**
  - Masons of Yorkshire gin and vodka
- Ripon**
  - Taste Tradition bacon, sausages, black pudding and gammon steak
- 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**
  - Crussh salad bowl and overnight oats
  - THIS™ Plant based sausage sandwich
  - Love Corn
  - Moma porridge oats



- 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





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 Gammon, Mash and Savoy Cabbage 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

### 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)

### Porridge V GF

Freshly made creamy porridge using Moma gluten free oats. 268 kcal Served with your choice of  
- Strawberry & Champagne jam by The Fruity Kitchen 477 kcal  
- Banana with Maple Syrup 466 kcal  
- Nutella 348 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

### 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



**Gammon, Mash and Savoy Cabbage with a Cider Sauce GF**  
Gammon steak from Taste Tradition served with chive mashed potatoes, savoy cabbage and a creamy cider sauce. 398 kcal

### Chicken Casserole

Honey mustard chicken casserole served with a mix of pearl barley and blanched kale. 373 kcal

### Vegetable Masala V VG GF

A warming curry made with potato, carrot and green beans, served with cumin pilau rice and Gujarati beans (a traditional Indian accompaniment). 253 kcal

### 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 sweetie drop chilli peppers. Made by Crussh. 297 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



## TO FINISH



**Jam Sponge and Custard V**  
Vanilla sponge with raspberry jam centre served with custard. Made by Beckleberry's. 339 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