

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 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**
 - Crussh salad bowl and overnight oats
 - THIS™ Plant based sausage sandwich
 - 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





Our Dish Menu has been lovingly selected from many of our local suppliers. Whether you choose our Frittata with Posh Baked Beans for your morning journey, or our new Honey Mustard Chicken Casserole later in the day, we hope you enjoy every mouthful.



BREAKFAST/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)

Frittata 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

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



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

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

New York Deli Sandwich

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

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