

Drinks

Hot Drinks

Oatly Barista Edition 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

Cold Bath Brewing Co. Lager GF

A clean and crisp gluten-free lager, sustainably made on our route in Harrogate

Masons Gin, Masons Vodka

Made on our route near Northallerton

Libations Rum

A double aged golden rum made on our route in Leeds

Dewar’s White Label Whisky

Made on our route in Aberfeldy, Scotland

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

Perthshire

- Dewar’s White Label whisky

Edinburgh

- Brodies tea and coffee
- Nairn’s gluten-free oatcakes

Newcastle

- Beckleberry’s salted caramel pot and brownies

Middlesbrough

- On a Roll sandwiches and oats

Durham

- Virgin Wines bottling plant

Northallerton

- Masons of Yorkshire gin and vodka

York

- Rudgate Brewery Hop on Board ale
- The Fruity Kitchen apple and pear chutney

Ripon

- Taste Tradition Lincolnshire and Toulouse sausages, bacon and black pudding

Harrogate

- Harrogate Spring Water
- Cold Bath Brewing Co. lager

Shipley

- Hughes Bakery bread rolls

Leeds

- Libations rum

Grantham

- Long Clawson Stilton

Stevenage

- Fairfield crisps

London

- THIS™ plant-based sausage
- Oatly Barista Edition oat milk
- Pollen + Grace mezze grain bowl
- Moma gluten-free 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 hosts 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 our trains are busy places where allergens are present. We cannot, therefore, guarantee that any item on our menu is allergen or gluten-free.

LNER2916  
Jan 2025



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





The Ashbridge family behind award-winning **Taste Tradition** have been farming on the North York Moors for three generations. From selling their rare breed meat at their farm gate, they now supply some of the country's top chefs. That's why we're proud that their delicious gluten-free Toulouse sausages star in our chef's dish as well as sausage, bacon and black pudding in the Full LNER and the rashers in our bacon rolls. "You'll taste the difference traditional rearing makes" promises Charles Ashbridge.



## 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 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

### Creamy porridge V GF

Freshly made creamy porridge using gluten-free Moma jumbo porridge oats📍 served with banana and maple syrup. 268 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 panini 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 panini available, please ask your host.)

### Frittata with posh baked beans V GF

Baked egg frittata 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

### 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.

→ LNER Chef's speciality dish. 📍 Made on our route. See our map to find out more about our local suppliers.

## Lunch/Evening

### → Toulouse sausage and mash GF

Toulouse sausages, from Yorkshire-based Taste Tradition📍, served with champ mashed potatoes, fine green beans and a red wine jus. Ultimate comfort food! 506 kcal

### Pearl barley mushroom risotto V

Wonderfully nutty pearl barley cooked with mushrooms in an unctuous stock topped with a caramelised, roasted banana shallot. 471 kcal

### Lamb rogan josh\*

An Indian lamb curry with a heady combination of intense spices in a rich tomato-based curry sauce. Served with basmati rice flecked with parsley and a mini naan bread. 352 kcal  
(\*GF if ordered without mini naan bread)

### Roast chicken brioche roll

Succulent roasted and pulled chicken with a gravy stuffing mix in a sweet brioche roll📍. 429 kcal

### Coronation chickpea wrap V VG

A contemporary twist on a modern classic. Chickpeas with a delicately spiced vegan mayonnaise in a spinach tortilla wrap📍. 498 kcal

### Mezze houmous and rainbow veg grain bowl V VG GF

Mezze style salad with dukkah and harissa quinoa and chickpeas, houmous, roasted sweet potato, pickled red cabbage, herby zhoug dressing and fresh cucumber. By Pollen + Grace📍. 391 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.

### To finish

### Salted caramel pot V GF

A creamy, indulgent dessert with lightly salted golden caramel📍. 250 kcal

Or

### → Cheese plate V GF

Red Fox & Long Clawson Stilton📍 served with Nairn's GF oatcakes📍, apple and pear chutney📍 and celery. 358 kcal

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