

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

Something for Dry January

Non-Alcoholic Passionfruit Martini

A delicious exotic alternative to a classic passionfruit and vanilla cocktail, made using tropical fruit juices and Madagascan vanilla extract by Belvoir near Grantham



Apart from hot chocolate, all of our drinks are vegan friendly

Alcohol

Your host will advise when alcohol is available

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 kcal a can this is 35% fewer calories than other premium lagers

Masons Gin | Masons Vodka

Made on our route in 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



Here at LNER, we love being able to support local businesses and suppliers, and are proud to work with so many to bring fantastic flavours to our menus.

This map shows just where all of our food and drink suppliers are based - right across the length and breadth of our route.

If you'd like to know more about how we work with local suppliers, visit [LNER.co.uk/LoveLocal](https://www.lner.co.uk/LoveLocal)

- 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 your host 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 of Caithness shortbread biscuits

Edinburgh

- Brodies tea and coffee

Glasgow

- High Commissioner whisky

Newcastle

- Beckleberry's brownies

Middlesbrough

- On a Roll sandwiches, salads and oats

Durham

- Virgin Wines bottling plant

Northallerton

- Masons of Yorkshire gin and vodka

York

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

Ripon

- Taste Tradition sausage, bacon and black pudding

Malton

- The Original Baker mushroom pie

Harrogate

- Harrogate spring water

ShIPLEY

- Hughes Bakery bread rolls and teacakes

Grantham

- Belvoir non-alcoholic passionfruit martini

Stevenage

- Fairfield crisps

London

- THIS™ plant based sausage
- Love Corn smoked BBQ flavour
- The Coconut Collab melt in the middle chocolate sponge and custard

To access our menu on your device, or for detailed allergy information, scan below.



LNER2481
January 2023
Veganuary / Dine



VEGANUARY

Proudly supporting Veganuary, with a range of vegan dishes

VEGANUARY

Founded in York, Veganuary is a non-profit organisation with a mission to inspire and support people to try a vegan diet.

Veganuary aims to drive corporate change and create a global mass movement championing compassionate choices with the goal of protecting the planet, improving human health and ending animal suffering.

There's no better time to try plant-based foods than during Veganuary - throughout the month of January - which we're proud to support by offering a variety of vegan dishes on this menu.

#Veganuary2024 Veganuary.com

BREAKFAST / BRUNCH



Full LNER GF*

Lincolnshire sausage, smoked bacon and black pudding all from Taste Tradition ♻️, hash brown, baked beans, mushrooms and free range fried, poached or scrambled egg. 576 kcal
(*GF if ordered without the sausage)



Full Veggie LNER V VG* GF

THIS™ ♻️ plant based sausages, wilted spinach, mushrooms, hash brown, baked beans and free range fried, poached or scrambled egg. 412 kcal
(*VG if ordered without the egg)



Porridge V GF

Freshly made creamy porridge served with your choice of either banana with maple syrup, or Strawberry and Champagne jam made by The Fruity Kitchen ♻️ or Nutella. 268 kcal

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)

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)

Toasted Teacake V VG*

Fruity toasted teacake, made on our route by Hughes Bakery in Shipley ♻️, served with butter or Flora, and a choice of Strawberry and Champagne jam made by The Fruity Kitchen in York ♻️, or Nutella. 276 kcal
(*VG if ordered with Flora. Please note that Nutella is not vegan, sorry.)

Apple & Sultana Overnight Oats V VG GF

Gluten free oats soaked in vegan coconut yoghurt with fresh apple, apple compote, sultanas & cinnamon ♻️ 269 kcal

Satsuma or Banana

LUNCH / EVENING



Mushroom Pie V VG

Hearty mushroom pie from The Original Baker ♻️ served with mashed potatoes, savoy cabbage and a vegan friendly gravy. 558 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 with potato, carrot, green beans, served with a chilli and Gujarati beans mix (sweet, salty, and spicy flavors) and cumin pilau rice. 253 kcal

New York Deli Sandwich

Pastrami with emmental cheese and chopped gherkins in a reuben style sauce in malted bread ♻️ 415 kcal

Rainbow Veg Sandwich V VG

Pea and edamame houmous with marinated grilled carrots, sliced tomato and beetroot chutney on malted bread ♻️ 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 ♻️ 297 kcal

Toasted Teacake V VG*

Fruity toasted teacake, made on our route by Hughes Bakery in Shipley ♻️, served with butter or Flora, and a choice of Strawberry and Champagne jam made by The Fruity Kitchen in York ♻️, or Nutella. 276 kcal
(*VG if ordered with Flora. Please note that Nutella is not vegan, sorry.)

To Finish

Melt in the Middle Chocolate Sponge Pudding V VG

Plant-based melt in the middle chocolate pudding, served with vegan custard by The Coconut Collab ♻️ 455 kcal

Round off your meal with a **Vegan Praline Chocolate** V VG GF 59 kcal (each)

Please choose one option, as well as something to finish if you're dining from our lunch/evening menu - a selection of snacks will also be offered by your host. All options are subject to availability - we're sorry if your first choice isn't available.

Adults need an average of 2000 kcals per day.