

# Drinks

## Hot drinks

Oatly Barista Edition oat drink is available with hot drinks.

- Coffee
- Decaf coffee
- Breakfast tea
- Decaf tea
- Earl Grey tea
- Mint tea
- Green tea
- Cadbury hot chocolate

## Soft drinks

- Harrogate Spring sparkling water
- Highland Spring still water
- Apple juice
- Orange juice
- Pepsi or Pepsi Max
- Lemonade
- Britvic ginger ale
- Britvic tonic or slimline tonic
- Punchy Everyday Hydration drink

## Alcohol

Alcoholic beverages are available on selected services from 11am. During service, alcoholic drinks are served one at a time.

- Hop on Board ale
- Lager
- Gin
- Vodka
- Scottish whisky
- Libations rum
- White wine
- Rosé wine
- Red wine

## Dish menu

# Breakfast / Brunch

Available all day



## Toasted avocado muffin with fresh pico de gallo\*

257 kcal \*GF option available

Toasted wholegrain muffin topped with creamy guacamole and a chunky pico de gallo. A fresh, flavourful classic with a touch of indulgence.



## Pain au chocolat

251 kcal

Flaky, buttery pain au chocolat, luxuriously glazed and baked to a golden finish - a rich, melt-in-the-mouth treat.



## Red cherry overnight oats

219 kcal

Gluten-free overnight oats with ripe red cherry compote, delicately sweetened with honey, for a nourishing start to your day.

## Bacon roll\*

297 kcal \*Gluten-free panini available

Yorkshire-based Taste Tradition smoked bacon in a soft white roll, served hot with your choice of Heinz ketchup or brown sauce.



## Plant-based sausage sandwich\*

316 kcal \*Gluten-free panini available

THIS™ plant-based sausages in a soft white roll, served hot with your choice of Heinz ketchup or brown sauce.

Adults need an average of 2000 kcals per day.

**Dishes are subject to availability.**

Your host can advise which menu is being offered.

# Lunch / Evening



## Falafel and sweetcorn hummus wrap

381 kcal

Falafel with sweetcorn hummus, red bell peppers and spinach, gently rolled in a soft spinach tortilla wrap.

Monday to Friday only, and on selected services



## Smoky bean pasta

341 kcal

Mixed beans pasta tossed in a smoky tomato sauce - rich and comforting.



## Tuna, butter bean and egg salad

238 kcal

Tuna and butter bean salad with a hard boiled egg, fresh herbs and crisp leaves, finished with a light honey mustard vinaigrette.



## Strawberry and lime dessert pot

268 kcal

A luxurious creamy dessert pot blending the sweetness of strawberry and zesty lime.



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

Available all day



## Buttery toasted crumpets\*

Flora and jam 366 kcal  
Lurpak and jam 373 kcal  
\*VE if ordered with Flora

Hot buttery crumpets, served with a jar of sweet strawberry jam.

## Mumbai chicken toastie

588 kcal

Warm Mumbai chicken toastie, filled with spiced chicken, creamy melted cheese, aromatic herbs, and a hint of sweet, tangy mango chutney.

**A selection of snacks and fruit will also be offered by your host.**

Please choose one item from the main and a dessert to finish and for the child's option please ask your host.



# 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, 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

## Lanarkshire

- Nairn's gluten-free oatcakes

## Perthshire

- Highland Spring still water

## Edinburgh

- Brodies tea
- Scottish Common Ground Whiskey

## Newcastle

- Beckleberry's strawberry and lime dessert pot, pain au chocolat and caramel flapjack

## Middlesbrough

- On A Roll red cherry overnight oats, falafel and sweetcorn hummus wrap, smoky bean pasta, tuna salad and mumbai chicken toastie

## Durham

- Virgin Wines bottling plant

## York

- Rudgate Brewery Hop on Board ale
- Ellers Farm gin and Dutch Barn vodka

## Ripon

- Taste Tradition bacon, Lincolnshire sausage and black pudding

## Harrogate

- Harrogate Spring Water sparkling
- Cold Bath Brewing Co. lager

## Shipley

- Hughes Bakery bread rolls

## Leeds

- Libations rum

## Brigg

- Pipers crisps

## London

- THIS™ plant-based sausage
- Oatly Barista Edition oat drink
- The Little Coffee Co ground coffee
- Punchy Everyday Hydration drink

If you have a food allergy, intolerance, or coeliac disease, please speak to your host before ordering for the latest ingredient information.

Our food is prepared in small, busy kitchens where allergens are handled, and cross contamination may occur.

Therefore, we cannot guarantee that any menu item is allergen or gluten free.

# LNER

FIRST CLASS

## Dish menu