

Celebrate the season with comforting dishes crafted from the finest local ingredients and celebrating our local suppliers.

Winter Signature brings you rich, flavourful dishes including our Chef's Special LNER breakfasts or later in the day, the Original Baker, Dark Ale Woodland Mushroom Pie and Beckleberry's sumptuous Treacle Sponge served with creamy vanilla custard, dishes to warm up the chilliest of days. Alongside lighter, healthier choices from On a Roll including Beetroot Kimchi salad, for a fresh start to the New Year.

Discover vibrant tastes designed to awaken your senses and make every bite memorable.



Winter Signature

Breakfast/Brunch

Toasted avocado muffin with poached egg*

Egg 226kcal | Seeds 253kcal

V *VE if egg swapped for crunchy seeds

Toasted muffin topped with creamy smashed avocado and a perfectly poached free-range egg. A fresh, flavourful classic with a touch of indulgence.

Mango and passion fruit overnight oats

275kcal | V GF

Creamy overnight oats infused with tropical mango and passion fruit, topped with coconut flakes, seeds, dried fruit and berries for a nourishing finish.

Bacon roll*

297kcal | *GF 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*

369kcal | V VE *GF panini available

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

Available all day

Toasted teacake*

Flora 288Kcal | Lurpak 292Kcal

V *VE if ordered with Flora

A comforting toasted teacake filled with a mix of sultanas and currants, served with creamy butter on the side. Simple, classic and satisfying.

Made on our route, see our supplier map on the reverse to find out more.



Please choose one item and for the child's option please ask your host.

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

Adults need an average of 2000 kcals per day.

Your host can advise which menu is being offered.

Lunch/Evening

Croque monsieur

528kcal

A classic croque made with Wiltshire ham, layered with melted cheese and creamy béchamel, toasted to golden perfection. Rich, comforting and irresistibly satisfying.

Chicken tagine with a blend of gluten-free couscous and quinoa

452 kcal | GF Halal

Aromatic chicken and apricot tagine infused with North African spices, paired with gluten-free couscous and quinoa. Both rich in flavour and light, naturally gluten-free.

Mexican bean chipotle wrap

486kcal | V VE

A soft corn tortilla filled with Mexican spiced beans, roasted red peppers wrapped in chipotle mayo and crisp salad leaves. A vibrant wrap bursting with flavour.

Beetroot kimchi salad

160kcal | V VE GF

Beetroot kimchi, roasted sweet potato and peppery rocket, served with sweetcorn hummus and Asian style slaw. A colourful fusion of bold, refreshing flavours.

Charcuterie grazing box

340kcal | GF

A vibrant and well-balanced charcuterie box with a selection of mixed cured meats served with Applewood wedge, cheese whip, jalapeño apple salsa, pickles and olives. Served with a choice of Peter's Yard sourdough crackers or Nairn's GF oatcakes.

To finish

Dark chocolate and ginger dessert pot

270kcal | V GF

A luxurious creamy dessert pot blending rich dark chocolate and ginger to create a velvety, indulgent dessert with a warming ginger spice in every mouthful.

A choice of fresh fruit and snacks, please check with your host.

Chef specials

Breakfast/Brunch

Full LNER

678kcal

Lincolnshire sausage, smoked bacon and black pudding (all from Yorkshire-based Taste Tradition 📍), rosti potato, baked beans, mushroom and a free-range fried or poached egg.

Full Veggie LNER*

489kcal | GF V *VE if ordered without the egg

THIS™ 📍 plant-based sausages, roasted tomato mushroom, rosti potato, baked beans and free-range fried or poached egg.

Lunch/Evening

Woodland mushroom and dark ale pie champ mash and gravy*

501kcal | V VE

Rustic woodland mushroom pie baked in golden pastry, paired with champ mash and complemented by a rich vegetable gravy.

To finish

Treacle sponge and custard

280kcal | V

Warm treacle-infused sponge pudding served with smooth, creamy custard. A timeless classic with deep, golden sweetness and comforting warmth.



If your journey time with us is more than 60 minutes, these chef specials are available.



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

Drinks

Hot drinks

Oatly Barista Edition oat milk is available with hot drinks.

Little Coffee Company coffee

Brodies decaf coffee

Brodies breakfast tea or 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

R Whites lemonade

Britvic ginger ale

Britvic tonic or slimline tonic

Punchy Everyday Hydration drink

Alcohol

Alcohol served only with the afternoon and evening menu.

Hop on Board ale

Cold Bath Brewing Co. lager

Gin

Vodka

Scottish Common Ground whisky

Libations rum

White wine

Viura Blanco, Spain

Rosé wine

Tempranillo Rosado, Spain

Red wine

Tempranillo Tinto, Spain

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

Perthshire

- Highland Spring still water

Lanarkshire

- Nairn's gluten-free oatcakes

Edinburgh

- Brodies tea
- Scottish Common Ground Whiskey

Newcastle

- Beckleberry's dark chocolate and ginger dessert pot and caramel flapjack

Middlesbrough

- On a Roll mango and passion fruit overnight oats, Mexican bean chipotle wrap, beetroot kimchi salad and charcuterie grazing box

Durham

- Virgin Wines bottling plant

York

- Rudgate Brewery Hop on Board ale
- Original Baker woodland mushroom pie
- 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 milk
- The Little Coffee Co ground coffee
- Punchy Everyday Hydration drink

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.



LNER3201
January 2026

LNER

FIRST CLASS

Winter Signature menu