

## Set menu

## 2 courses - £33.50 3 courses - £39.50

#### **Starters**

Creamy pumpkin soup\* With roasted pumpkin and a chilli oil drizzle (vg). 114kcal. Allergens: soybeans

Chicken, tarragon, and leek terrine\* With a pesto, seed & shallot crumb. 322kcal. Alleroens: milk

Smoked mackerel fillet\* Served with pickled red onion, artichoke, and sundried tomato. 341kcal. Allergens: fish

# Mains

Prime 6oz fillet steak (£15 supplement) With celeriac mash, green beans, mushrooms, shallots & bacon. Parsley butter and a choice of sauces. 797kcal. Allergens: milk, celery (sauce contains mustard, sulphur dioxide/sulphites)

Pulled BBQ jackfruit\* With a spiced bean cassoulet & roasted corn kernels. (vg). 508kcal. Allergens: soybeans, celery, mustard, sulphur dioxide/sulphites

Steamed cod with ginger and chilli\* Served on a bed of coconut lentils, with peppers & spring onion. 519kcal. Allergens: fish, soybeans, mustard, sesames

Coq au Vin\* With dauphinoise potatoes, spinach, mushroom, and a bacon crumb. 802kcal. Allergens: milk, celery, sulphur dioxide/sulphites

#### Desserts

Sticky toffee pudding Served with a butterscotch sauce (vg). 668kcal. Allergens: soybeans, wheat

Chocolate marquise A rich chocolate dessert with a salted caramel sauce. 816kcal. Allergens: barley, eggs, soybeans, milk

A selection of British cheeses Served with crackers and a plum & ginger chutney. 505kcal. Allergens: wheat, oats, milk, mustard

Includes bread roll (114kcal), coffee or tea, water.

 v = vegetarian; vg = vegan; \* = may be suitable for coeliacs. All dishes may be at risk of cross-contamination. Adults need around 2000kcal a day.
For the full list of allergens, download our menu at GWR.com/Pullman.



# Wine list

### White

<b>Sauvignon Blanc,</b> Villa Montes, Chile Aromas of pineapple and citrus, with a zesty finish (37.5cl)	£15
<b>Cotes du Rhone Blanc,</b> Famille Perrin, France Remarkably fresh and full of orchard flavours. (37.5cl)	£17
<b>Chenin Blanc,</b> Three Gables Reserve, South Africa Light, bright, and buzzing with zesty fresh fruit flavours. (75cl)	£19
Garnacha Blanca, Pizo, Spain Elegant and understated with a citrus flare. (75cl)	£25
Red	
<b>Rioja Crianza,</b> El Coto, Spain Deep cherry red, with coulis-style berry fruit. (37.5cl)	£15
<b>Bordeaux Superieur,</b> Chateau Teyssier Pezat, France Raspberry and cherry flavours, with a creamy character. (37.5cl)	£15
<b>Shiraz Malbec,</b> T754 Single Site, South Africa Rich and fruity, laced with vanilla and warming spice. (75cl)	£19
<b>Shiraz,</b> Billy Bosch, South Africa A well-structured red, with swathes of juicy, black fruit. (75cl)	£25
Sparkling	
Vitelli Prosecco Spumante	£25
Fruity and fragrant with notes of pear and apple (75cl)	
After dinner	
Fonseca Bin 27 Fine Reserve Port	£5.50
Full of sweet damson fruit flavours and raisin intensity. (7.5cl) a	glass
al	<b>£45</b> pottle

# Allergens menu

Correct as at 13 February 2024. We confirm that this is an accurate reflection of the information given to us by our suppliers.

GWR

✔ Does contain						$\mathbb{N}$	1 Ma	ау со	ontai	in								Suit	able	for													
	Ce	erea	s w	ith (	Glut	en	ſ								Т	ree	nut	S															
Product	Wheat	Spelt (wheat)	Kamut (wheat)	Rye	Barley	Oats	Fish	Crustaceans	Molluscs	Eggs	Soybeans	Milk	Almonds	Hazelnut	Walnut	Cashew nut	Pecan nut	Brazil nut	Pistachio nut	Macadamia (Queensland) nut	Peanuts	Celery	Mustard	Sesame	Sulphur dioxide/sulphites	Lupin		Vegetarian	Vegan	Lactose intolerant	Coeliacs	Kosher	Halal
Starters																																	
Pumpkin and tofu soup											$\checkmark$																					Т	
Chicken, tarragon, and leek, soup												$\checkmark$																					
Mackerel, artichoke, sundried tomato							$\checkmark$																										
Main courses																											_						
6oz fillet steak - no sauce												>										$\checkmark$											
+ mustard & cider sauce	Μ	М	М	М	Μ	М						$\checkmark$										$\checkmark$	$\checkmark$		$\checkmark$								
Pulled BBQ jackfruit, cassoulet, sweetcorn											$\checkmark$											$\checkmark$	$\checkmark$		$\checkmark$								
Steamed fish, ginger & chilli							$\checkmark$				$\checkmark$											$\checkmark$	$\checkmark$										
Coq au Vin											<	<										$\checkmark$			~							T	

Product	Wheat Spelt (wheat) Kamut (wheat) Rye Barley	~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~	Cashew nut Pecan nut Brazil nut Pistachio nut Macadamia (Queensland) nut Peanuts Celery Mustard Sulphur dioxide/sulphites Lupin Lupin	Vegetarian Vegan Lactose intolerant Coeliacs Kosher
---------	--	---------------------------------------	---	---

 M

•

Desserts																					
Sticky toffee pudding	Μ								$\checkmark$		Μ	Μ	Μ	Μ	М	М	Μ	Μ			
Chocolate Marquise	Μ	Μ	Μ	Μ	$\checkmark$	Μ		$\checkmark$	$\checkmark$	$\checkmark$											
Selection of British cheeses	$\checkmark$	М	Μ			$\checkmark$		Μ	М	$\checkmark$	Μ	М	Μ	М	М	М	М	Μ		М	

Sides and accompaniments

Bread roll	$\checkmark$	М	М	$\checkmark$	$\checkmark$	$\checkmark$			Μ	Μ				$\checkmark$								$\checkmark$		
Gluten-free bread roll									Μ	$\checkmark$	Μ	Μ	Μ	Μ	Μ	Μ	М	Μ	Μ		Μ			
Butter portion										$\checkmark$														
Olive oil																								
Balsamic vinegar			1	1							1												$\checkmark$	İ.
Fresh lemon			1	1			1	1			1									1				
Chocolate mint crisp										$\checkmark$	Μ	Μ	М	Μ	Μ	Μ	Μ	Μ	Μ	Μ				

Correct as at 13 February 2024. We don't make the products. We can only confirm that this is an accurate reflection of the information given to us by our suppliers.