



Menu

Set Menu - 2 courses for £40, 3 courses for £49

Accompanied by complimentary bread with Netherend Farm butter, coffee or tea, and water.

One course must be a main.

Starters

Vadouvan Parsnip Soup ^{VG}

Lightly spiced parsnip soup garnished with toasted nigella seeds. 112 kcal

Smoked Ham Hock Terrine

Ham hock & sage terrine with piccalilli purée and roasted cauliflower. 227 kcal

Smoked Haddock Croquette

Smoked haddock croquette with a Welsh rarebit sauce, pickled fennel, and avruga caviar. 249 kcal

Mains

6oz Fillet Steak (+£15 supplement)

Served with triple-cooked chips, garlic & parsley oyster mushrooms, smoked tomato chutney, and a pink peppercorn butter. Accompanied by a Bourgogne sauce. 694 kcal

Steamed Pollock Fillet

Steamed pollock served with braised Jerusalem artichokes, pickled golden raisins, artichoke purée, winter kale, and a chicken jus. 318 kcal*

Chicken & Cranberry Ballotine

A cranberry-stuffed chicken ballotine with truffle glazed parsnips, buttered mash potato, charred broccoli, pickled walnuts, and a red wine sauce. 623 kcal*

King Oyster Bourguignon ^{VE}

King Oyster Bourguignon served with chive mashed potato, braised winter greens, and a basil palmier. 311 kcal

Desserts

Chocolate & Orange Torte ^{VE}

Served with a clementine compote, cocoa crumb, a burnt orange gastrique, and cashews & pecans. 375 kcal

Sticky Toffee Pudding

With a miso sauce, Biscoff® crumb, and a whipped vanilla cream. *Enjoy warm or cold.* 462 kcal.

Spiced Winter Pudding ^{VE}

Served with a mulled syrup, chocolate sauce, malted cashew crumble, and a Chantilly cream. *Enjoy warm or cold.* 253 kcal.

The Pullman Cheeseboard

Bath Blue

A classic, blue-veined, cow's milk cheese. Ripened for 8-10 weeks for a creamy, tangy finish. Made at Park Farm, Kelston.

Snowdonia Red Storm

A vintage Red Leicester cheese. Aged 18-21 months for an intense nutty and slightly sweet caramel flavour, with a crumbly texture. Made by the Snowdonia Cheese Company.

Somerset Camembert

A rich, creamy, soft camembert-style cheese. From Cricket St Thomas, Somerset.

All served with plum & ginger chutney. 514 kcal.

Gluten free oatcakes are available. 526 kcal.



Learn about our local producers

V = Made with Vegetarian ingredients; VE = Made with Vegan ingredients.

* Although every effort has been made to remove them, our dishes may contain fragments of bone, cartilage, or skin.

All our dishes are made in the same kitchen, so there is a risk of cross-contamination. This means we can't guarantee any dish is gluten-free. For a list of the allergens in each dish, please ask your Restaurant Manager or download the menu at GWR.com/Pullman.

Adults need around 2000kcal a day.

Champagne

Champagne Gremillet Sélection £49
Brut NV France. 37.5cl

White

Famille Perrin Côtes du Rhône, France £24
Bright citrus and white peach flavours, with a hint of blossom, and a refreshingly crisp, mineral finish. 37.5cl

La Giustiniana Gavi di Gavi, Italy £30
Zesty and refined with citrus, green apple, and a clean, chalky finish, full of Italian elegance. 37.5cl

Louis Jadot Chablis Cellier du Valvan, France £35
Crisp and pure, with green apple and lemon zest, layered over subtle minerality for a beautifully fresh finish. 37.5cl

Finca Manzanos Selección de la Familia £35
Rioja Blanco, Spain
Fresh and expressive with juicy citrus and stone fruit, and subtle vanilla hints for a smooth, rounded finish. 75cl

Tenuta Olim Bauda Gavi di Gavi, Italy £45
Bright and refined, showing lemon zest and fresh orchard fruit, with delicate florals, and a long, lightly saline finish. 75cl

Red

Château des Antonins Bordeaux £24
Supérieur 2023 Merlot, France
A medium-bodied red wine featuring aromas of raspberries, bark, and walnuts 37.5cl

Famille Perrin Côtes du Rhône, France £30
Juicy red and black fruits, a touch of peppery spice, and smooth, easy-going charm. A classic Rhône in a glass. 37.5cl

Izadi Rioja Reserva, Spain £35
Ripe cherry and blackberry, wrapped in vanilla spice and silky tannins, finishing long and beautifully balanced. 37.5cl

La Mechita Familia Zuccardi Malbec, £35
Argentina
Plush and juicy, layered with vibrant dark berry fruit, gentle spice, and a smooth velvety finish. 75cl

The Black Pig The Prize Shiraz, Australia £45
Bold and generous with ripe blackberry and plum, layered with sweet spice and a rich, smooth finish that packs plenty of Aussie swagger. 75cl

Rosé

Whispering Angel Côtes de Provence, £35
France
Signature red berry fruit character, subtle floral hints, and a ripe juicy feel to the palate. 37.5cl

Digestif

Fonseca Bin 27 Fine Reserve Port
Full of sweet damson fruit flavours a glass £6
and raisin intensity. 75cl a bottle £45

Spirits

Salcombe Gin £9
Every bottle of gin is carefully distilled at the water's edge in Salcombe, South Devon.

Smirnoff £9
No. 21 Red Label Vodka
The world's favourite, most awarded and best-selling vodka.

Captain Morgan £9
Original Spiced Gold Rum
Flavoured with the taste of vanilla and spice.

Jameson £9
Original Irish Whiskey
The perfect balance of spicy, nutty and vanilla notes, with hints of sweet sherry.

Courvoisier £10
VS Cognac
An elegant cognac with strong notes of fresh fruit and a fresh oak taste.

Mixers

Fever-Tree Premium Indian Tonic Water

Fever-Tree Refreshingly Light
Mediterranean Tonic Water

Coca-Cola

Diet Coke

Jolly's Cornish Classic Lemonade



Inspired by the success of George Pullman's original concept in the U.S, our customers have been able to enjoy the unique combination of high-speed travel and fine dining for nearly a hundred years.

Today, we still use some of the best regional produce to create classic menus with a modern twist.

Add to this a carefully chosen wine list, attentive GWR staff, plus the beauty of the English and Welsh countryside, we continue to honour the spirit of those past journeys.

Pullman Menu Autumn 2026

Dish name	Cereals containing Gluten:	Wheat	Spelt (Wheat)	Kamut (Wheat)	Rye	Barley	Oats	Fish	Crustaceans	Molluscs	Eggs	Soybeans	Milk	Tree Nuts:	Almonds	Hazelnut	Walnut	Cashew nut	Pecan nut	Brazil nut	Pistachio nut	Macadamia nut or Queensland nut	Peanuts	Celery	Mustard	Sesame	Sulphur dioxide/sulphites	Lupin	Vegetarian	Vegan	Lactose intolerant	Coeliac	Kosher	Halal				
Starters																																						
Vadouvan Parsnip Soup - Vegan																									M	✓	✓		Y	Y	N		N	N				
Smoked Ham Hock Terrine														M	M	M	M	M	✓	M	M	M	M	M	M	✓	M	✓		N	N	N	N	N	N			
Smoked Haddock Croquette	✓	✓				✓		✓		✓	✓	✓	✓	M	M	M	M	M	M	M	M	M	M	M	M	✓	M	✓	✓		N	N	N		N	N		
Mains																																						
6oz Steak Fillet, chips, mushrooms, tomato chutney, and peppercorn butter.													✓												M	M		✓		N	N	N		N	N			
6oz Steak Fillet, chips, mushrooms, tomato chutney, and peppercorn butter. With Bourgogne sauce.													✓	✓	M	M	✓	M	M	M	M	M	✓	M			✓		N	N	N	N	N	N				
Steamed pollock, Jerusalem artichokes, pickled golden raisins, artichoke purée, winter kale, and a chicken jus.								✓					M	M	M	M	M	M	M	M	M	M	M	M			✓		N	N	N		N	N				
Cranberry-stuffed chicken ballotine, truffle glazed parsnips, buttered mash potato, charred broccoli, picked walnuts, and a red wine sauce.											✓		✓																N	N	N		N	N				
King Oyster Bourguignon, chive mashed potato, braised winter greens, and a basil palmier - Vegan.	✓	✓									✓			✓	✓	M	M	M	M	M	M	M		✓	M		✓		Y	Y	N	N	N	N				
Desserts																																						
Chocolate & Orange Torte, clementine compote, cocoa crumb, a burnt orange gastrique, and cashews & pecans - Vegan.												✓	M	✓	✓	M	M	✓	✓	M	M	M	M						Y	Y	N		N	N				
Spiced Winter Pudding, mulled syrup, chocolate sauce, malted cashew crumble, and a Chantilly cream - Vegan.	✓	✓					✓	✓				✓		✓	M	M	M	✓	M	M	M	M	M			M	✓		Y	Y	N	N	N	N				
Sticky Toffee Pudding, miso sauce, Biscoff® crumb, and a whipped vanilla cream.	✓	✓	M	M	M	M	M				✓	✓	✓	M	M	M	M	M	M	M	M	M					✓		Y	N	N	N	N	N				
Cheeseboard																																						
Bath Blue													✓	M	M	M	M	M	M	M	M	M	M			M			N	N	N	N	N	N				
Red Storm													✓	M	M	M	M	M	M	M	M	M	M			M			Y	N	N	N	N	N				
Somerset Camembert													✓	M	M	M	M	M	M	M	M	M	M			M			Y	N	N	N	N	N				
Hovis Digestives	✓	✓				M	M					M	✓																Y	N	N	N	N	N				
Carr's Table Water Crackers	✓	✓											M	M												M			Y	N	N	N	N	N				
Nairn's Oatcakes- Gluten-free							GF						M																Y	Y	N	Y	N	N				
Plum & Ginger Chutney																												Y	Y	Y		N	N					
Breadrolls & Butter																																						
Assorted Bread Rolls	✓	✓			✓	✓	M	M	M	M	M	M	✓				✓									M			Y	N	N	N	N	N				
Gluten free Ciabatta Roll											✓														M	M	M		Y	Y	N	Y	N	N				
Netherend butter																												Y	N	N	Y	N	N					
Misc - Other items																																						
After dinner mint											✓	M	M	M	M	M	M	M	M	M	M	M							Y	N	N	Y	N	N				
English mustard																									✓				Y	Y	Y	Y	N	N				
Dijon mustard																									✓				Y	Y	Y	N	N	N				
Olive Oil																													Y	Y	Y	Y	N	N				

✓ - Contains the indicated allergen

M - May contain traces of indicated allergen (presence cannot be excluded)

Y - Yes

N - No