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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.



Menu



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Menu

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

One course must be a main.

Complimentary bread with Netherend Farm butter, coffee or tea, and water.

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 with Pickled Fennel and Welsh Rarebit Sauce

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. 462 kcal.

Enjoy warm or cold.

Spiced Winter Pudding VE

Served with a mulled syrup, chocolate sauce, malted cashew crumble, and a Chantilly cream. 253 kcal.

Enjoy warm or cold.

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 talk to your Restaurant Manager or download the menu at GWR.com/Pullman.

Adults need around 2000kcal a day.

Champagne

Champagne Gremillet Sélection Brut NV France. 37.5cl £49

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 Rioja Blanco, Spain £35
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 Supérieur 2023 Merlot, France £24
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, Argentina £35
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, France £35
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 and raisin intensity. 75cl a glass £6 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