

Menu

Set Menu - 2 courses for £38 or 3 courses for £46

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

Starters

Thai Spiced Pumpkin and Coconut Soup ve, gr

Lightly spiced and highly aromatic soup served with Shaoxing pickled pumpkin seeds.

Chicken Liver Parfait

Served classically with petits cornichons, capers and balsamic pickled onions.

Gin Cured Salmon

House cured salmon with a golden beetroot and pink peppercorn salsa, pickled shallots, lemon marinated fennel and black pepper pecans.

Mains

6oz Oxfordshire Fillet Steak (+£15 supplement)

Served with a thyme infused beef dripping potato pave, parsley glazed carrots, curly kale and a pink peppercorn sauce.

Seed Crusted Poached Hake

Roasted cauliflower, salt and vinegar potatoes, smooth cauliflower puree, dressed Tenderstem® broccoli and a burnt caper butter sauce.

Umami Glazed Chicken Breast

Served with a crispy duck fat potato terrine, a ragout of leeks, savoy cabbage and sage, cranberry ketchup, smoked bacon crumb and a decadent chicken and truffle sauce.

Barbecued Celeriac Steak VE, GF

Glazed with rich Café de Paris style butter, crispy potato cubes, dressed curly kale, pickled beech mushrooms, crispy shallots and pomegranate seeds.

Desserts

Chocolate and Cherry Delice VE, GF

Dark chocolate, almond and cherry ganache with brownie base, sour cherry compote, vanilla cream and toasted almonds.

Apple and Pear Crumble

Lightly spiced Bramley apples and pears, with a malted barley and walnut crumble topping, served with vanilla custard and hibiscus apples.

The Pullman Cheeseboard

Black Bomber

A creamy, savoury and smooth extra mature cheddar from Snowdonia, Wales.

Devon Blue

A sweet and punchy blue cheese with a dense, 'fudgy' texture from Totnes, Devon.

Somerset Camembert

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

All served with plum jelly and assorted cheese biscuits.

V = Made with Vegetarian ingredients; **VE** = Made with Vegan ingredients; **GF** = Made with non-gluten-containing ingredients. Although every effort has been made, this product may contain some fragments of bones, 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.

White		Spirits and Mixers							
Sauvignon Blanc Ventopuro Reserva, Chile Aromas of pineapple and citrus with a zesty finish. 37.5cl	£17	Tarquin's Handcrafted Cornish Dry Gin Distilled with 12 botanicals, sourced from	£8						
Côtes du Rhône Blanc Famille Perrin, France Remarkably fresh and full of orchard flavours. 37.5cl	£19	across the globe and locally foraged on the wild Cornish coast.							
Pinot Grigio Ali di Api, Italy The quintessential balance between freshness and ripeness of fruit.75cl	£23	Smirnoff No. 21 Red Label Vodka The world's favourite, most awarded and best-selling vodka.	£8						
Chenin Blanc Cascading Cloud, South Africa Dry and crisp white with stone fruit aromas. 75cl	£29	Captain Morgan Original Spiced Gold Rum	£8						
Sancerre Domaine Michel Girard, France Sauvignon at its most elegant and magnificent. 75cl	£35	Flavoured with the taste of vanilla and spice.							
Red		Jameson Original Irish Whiskey The perfect balance of spicy, nutty and vanilla	£8						
Bordeaux Supérieur Château Des Antonins, France	£17	notes with hints of sweet sherry.							
Raspberry and cherry flavours with a creamy character. 37.5cl		Courvoisier VS Cognac	£10						
Rioja Crianza El Coto, Spain Deep cherry red with coulis-style berry fruit. 37.5cl	£19	An elegant cognac with strong notes of fresh fruit and a fresh oaky taste.							
Shiraz Malbec Jacques Theron Collection, South Africa	£23	Mixer Options							
A full-flavoured wine packed with character. 75cl		Fever-Tree Premium Indian Tonic Water							
Garnacha Pizo, Spain Fully ripened raspberries and blackberries with an uplifting vigour on the palate. 75cl	£25	Fever-Tree Refreshingly Light Mediterranean Tonic Water							
Shiraz Billy Bosch, South Africa A well-structured red with swathes of juicy,	£29	Fever-Tree Premium Soda Water							
black fruit. 75cl		Coca Cola							
Rosé		Diet Coke							
Corvina Ca' Vegar Bardolino DOC Chiaretto Enticing aromatics of fresh strawberries and raspberries. 75cl	£25	Jolly's Cornish Lemonade							
Sparkling									
Vitelli Prosecco Spumante Fruity and fragrant with notes of pear and apple. 75cl	£25								

After Dinner

Fonseca Bin 27 Fine Reserve Port

Full of sweet damson fruit flavours a glass £5.50 and raisin intensity. 7.5cl a bottle £45

a bottle £45



Learn about our local producers



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 November 2025 – Winter

Dish name Starters	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	Halal	Kosher	Coeliac
Chicken Liver Parfait with Pettits Cornichons,								М	М	м	M		✓	M							W			М			✓	M	N	N	N	N	Υ
Balsamic Onion & Capers 130g Gin Cured Salmon with Golden Beetroot, Pickled Onions, Marinated Fennel & Black Pepper Pecans 96g	М	М	М	М	М	М	М	~						~	М	м	М	М	~	М	М	М		~	~	М	· ·		N	N	N	N	N
Roast Pumpkin & Thai Coconut Soup 165g - Vegan / GF																													Υ	Υ	N	N	Υ
Mains																																	
6oz Steak Fillet with Potato Pave, Glazed Carrots and Kale	M	M	M	М	М	М	М				М	M	М	М	М	М	M	M	М	M	М	M	М	M	M	М	~		N	N	N	N	N
6oz Steak Fillet with Potato Pave, Glazed Carrots, Kale and Pink Peppercorn Sauce	~	~	М	М	М	~	М	✓			М	M	✓	М	M	M	M	м	М	M	M	м	М	M	✓	М	✓		N	N	N	N	N
Butter Poached Hake, with Cauliflower Puree, Potatoes, Tenderstem Broccoli, Burnt Caper Butter & Seed Crunch	~	~	М	М	~	~	•	~			М	М	~	М	М	М	М	М	М	М	М	М		~	м	М	~		N	N	N	N	N
Celeriac Steak with Café de Paris Butter, Parmentier Potatoes, Kale, Beech Mushrooms, Shallots 365g - Vegan																								~	~		✓		Υ	Υ	N	N	Y
Umami Glazed Chicken Breast, Potato Terrine, Savoy Ragout, Bacon Crumb and Truffle Sauce 315g	~	~	М	М	~	•	•				М	,	~	М	M	М	М	М	М	M	M	М	М	,	М	М	~		N	N	Ν	N	N
Desserts																																	
Apple & Pear Crumble with Malted Barley, Vanilla Custard & Compressed Apples 215g	~	~	М	М	М	~	м						~	~	М	М	~	М	М	М	М	М	М		М	М			Υ	N	N	N	N
Chocolate & Cherry Delice with Cherry Compote, Vanilla Cream and Toasted Almonds 115g - Vegan											М	~	М	~	~												✓		Υ	Υ	N	N	Υ
Cheeseboard																																	
Cheeseboard- Black Bomber, Devon Blue & Somerset Camembert with Plum Jelly 110g	~	~	~	~		М	м					М	~													м			Υ	N	Ν	N	N
Breadrolls & Butter																																	
Bread Ciabatta Roll GF 50g												✓													M	М		М	Υ	Υ	N	N	Υ
Bread Rolls Mixed PB 400g	✓	~			~	✓		M	М	M	M	M	M	✓			✓									М			Υ	N	N	N	N
Butter Netherend Portions 10g													✓																Υ	Ν	N	N	Υ
Misc - Other items																																	
Choc Mint Crisp 1kg												✓	M	M	M	М	М	М	М	M	M	М							Υ	Ν	Ν	N	Υ
Condi Eng Mustard Strong 25g																									~				Υ	Υ	N	N	Υ
Condi Mustard Dijon 25g																									~				Υ	Υ	N	N	N
Condi Olive Oil 500ml																													Υ	Υ	N	N	Υ

^{✓ -} Contains the indicated allergen

 $[\]boldsymbol{M}$ - May contain traces of indicated allergen (presence cannot be excluded)