



Menu

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

Complimentary bread (114kcal) with Netherend Farm butter (78kcal), coffee or tea and a range of soft drinks are available.

Starters

Pea and Mint Soup **v**

Garnished with pea shoots. 226kcal

Tequila Cured Scottish Salmon

Pico de Gallo, avocado and lime puree, and pink pickled onion. 165kcal

Heritage Carrot Salad **VE, GF**

With pickled fennel, pesto, sunflower crunch and hibiscus poached candy beetroot. 318kcal

Mains

Prime 6oz Oxfordshire Fillet Steak (+£15)

With Café de Paris butter, beef dripping potato pavé, barbecued baby gem and Tenderstem® broccoli. 648kcal
Bordelaise sauce (66kcal), and your choice of Tracklements Dijon (41kcal) or English (59kcal) Mustard.

Aubergine Birria **VE, GF**

With coriander rice, corn ribs, vegan sour cream and corn tortilla. 495kcal

Miso Chicken

With grilled maitake mushroom, black garlic rice cake, marinated pak choi and sesame chicken sauce. 400kcal

Butter Poached Cod Loin*

Served with smoked cod bonbon, asparagus, pickled grapes and caviar cream sauce. 346kcal

Desserts

Chocolate Brownie **VE, GF**

Served with orange gel, chantilly cream and pistachios. 365kcal

Baked Vanilla and Lady Grey Cheesecake **v**

With apricot compote and Biscoff® crumb. 411kcal

Selection of Regional Cheeses **v**

Butler's Secret Cheddar, Cornish Yarg and Shropshire Blue, served with a smoked chilli jam and biscuits. 554kcal

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

Sauvignon Blanc Ventopuro Reserva, Chile	£17
Aromas of pineapple and citrus with a zesty finish. 37.5cl	
Côtes du Rhône Blanc Famille Perrin, France	£19
Remarkably fresh and full of orchard flavours. 37.5cl	
Pinot Grigio Ali di Api, Italy	£23
The quintessential balance between freshness and ripeness of fruit. 75cl	
Chenin Blanc Cascading Cloud, South Africa	£29
Dry and crisp white with stone fruit aromas. 75cl	
Sancerre Domaine Michel Girard, France	£35
Sauvignon at its most elegant and magnificent. 75cl	

Red

Bordeaux Supérieur Château Des Antonins, France	£17
Raspberry and cherry flavours with a creamy character. 37.5cl	
Rioja Crianza El Coto, Spain	£19
Deep cherry red with coulis-style berry fruit. 37.5cl	
Shiraz Malbec Jacques Theron Collection, South Africa	£23
A full-flavoured wine packed with character. 75cl	
Garnacha Pizo, Spain	£25
Fully ripened raspberries and blackberries with an uplifting vigour on the palate. 75cl	
Shiraz Billy Bosch, South Africa	£29
A well-structured red with swathes of juicy, black fruit. 75cl	

Rosé

Corvina Ca' Vegar Bardolino DOC Chiaretto	£25
Enticing aromatics of fresh strawberries and raspberries. 75cl	

Sparkling

Vitelli Prosecco Spumante	£25
Fruity and fragrant with notes of pear and apple. 75cl	

After Dinner

Fonseca Bin 27 Fine Reserve Port	
Full of sweet damson fruit flavours and raisin intensity. 75cl	a glass £5.50 a bottle £45

Spirits and Mixers

Tarquin's	£8
Handcrafted Cornish Dry Gin	
Distilled with 12 botanicals, sourced from across the globe and locally foraged on the wild Cornish coast.	
Smirnoff	£8
No. 21 Red Label Vodka	
The world's favourite, most awarded and best-selling vodka.	
Captain Morgan	£8
Original Spiced Gold Rum	
Flavoured with the taste of vanilla and spice.	
Jameson	£8
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 oaky taste.	
Mixer Options	
Fever-Tree Premium Indian Tonic Water	
Fever-Tree Refreshingly Light Mediterranean Tonic Water	
Fever-Tree Premium Soda Water	
Coca Cola	
Diet Coke	
Jolly's Cornish Lemonade	



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 June 2025 – Summer

Dish name	Cereals containing Gluten:														Tree Nuts:										Other allergens												
	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 nut or Queensland nut	Peanuts	Celery	Mustard	Sesame	Sulphur dioxide/sulphites	Lupin	Vegetarian	Vegan	Lactose Intolerant	Coeliac	Kosher	Halal					
Starters																																					
Heritage Carrot Salad with Basil Pesto, Pickled Fennel, Sunflower Crunch & Candy Beetroot 130g- Vegan																						M	M				Y	Y	N	Y	N	N					
Pea & Mint Soup 180g	M	M	M	M	M	M						✓										✓	M		✓		Y	N	N	N	N	N					
Tequilla Cured Scottish Salmon with Pico de Galo, Avocado & Lime Puree, Pink Pickled Onion 105g	M	M	M	M	M	M	✓															M	✓		✓		N	N	N	N	N	N					
Mains																																					
6oz Steak Fillet with Cafe de Paris Butter, Potato Pave, BBQ Baby Gem & Tenderstem Broccoli	✓					✓	✓					✓											✓		✓		N	N	N	N	N	N					
6oz Steak Fillet with Cafe de Paris Butter, Potato Pave, BBQ Baby Gem, Tenderstem Broccoli & Bordelaise Sauce	✓	✓				✓	✓				✓	✓											✓		✓		N	N	N	N	N	N					
Aubergine Birria with Coriander Rice, Corn Ribs, Sour Cream & Corn Tortilla 433g- Vegan													M	M	M	M	M	M	M	M	M			M	✓		Y	Y	N	Y	N	N					
Butter Poached Cod Loin with Smoked Cod Bonbon, Asparagus, Pickled Grapes & Caviar Cream Sauce 306g	M	M	M	M	M	M	✓	M	✓			✓										✓	✓				N	N	N	N	N	N					
Miso Chicken with Grilled Maitake Mushroom, Arancini, Pak Choi & Sesame Chicken Sauce 276g	✓	✓									✓	✓										✓	✓	✓	✓		N	N	N	N	N	N					
Desserts																																					
Baked Vanilla & Lady Grey Cheesecake with Apricot Compote & Biscoff Crumb 115g	✓	✓								✓	M	✓													✓		Y	N	N	N	N	N					
Chocolate Brownie with Orange Gel, Chantilly Cream & Pistachios 105g- Vegan										✓	M	✓	M	M	M	M	M	M	✓	M				✓		Y	Y	N	Y	N	N						
Cheeseboard																																					
Cheeseboard- Butlers Secret, Cornish Yarg & Shropshire Blue with Smoked Chilli Jam 110g	✓	✓	✓	✓		M	M				M	✓												M			Y	N	N	N	N	N					
Breadrolls & Butter																																					
Bread Rolls Mixed PB 400g	✓	✓			✓	✓		M	M	M	M	M	✓			✓								M			Y	N	N	N	N	N					
Bread White Ciabatta GF 50g										✓													M	M		M	Y	Y	N	Y	N	N					
Butter Netherend Portions 10g											✓																Y	N	N	Y	N	N					
Misc - Other items																																					
Choc Mint Crisp 1kg										✓	M	M	M	M	M	M	M	M	M								Y	N	N	Y	N	N					
Condi Eng Mustard Strong 25g																							✓				Y	Y	Y	Y	N	N					
Condi Mustard Dijon 25g																							✓				Y	Y	Y	N	N	N					
Condi Olive Oil 500ml																										Y	Y	Y	Y	N	N	N					

✓ - Contains the indicated allergen

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

Y - Yes

N - No