



## Set menu

2 courses - £38

3 courses - £46

### Starters

French onion soup<sup>V</sup>

With vintage cheddar-topped crouton. 187kcal

Chicken liver parfait

Served with a bread roll, cornichons, balsamic onion and lilliput capers. 201kcal

Sumac roasted pumpkin<sup>VE</sup>

With pomegranate, houmous and coconut yoghurt. 263kcal

### Mains

Prime 6oz Oxfordshire fillet steak (+£15)

With parsley butter, beef fat chip, tenderstem® broccoli and cabbage. 574kcal

Enjoy with peppercorn sauce (105kcal), and your choice of Tracklements

Dijon (41kcal) or English (59kcal) Mustard.

Vegetable dhal<sup>VE</sup>

Served with jewelled rice, an onion bhaji and mini poppadoms. 574kcal

Chicken cacciatore

With dauphinoise potato and tenderstem® broccoli. 548kcal

Fillet of sea bass\*

Served with an orzo salad. 214kcal

### Desserts

Chocolate brownie<sup>V</sup>

Served with a sour cherry sauce. 675kcal

Apple and blackberry crumble<sup>VE</sup>

With custard. 643kcal

Selection of regional cheeses<sup>V</sup>

Butler's Secret Cheddar, Cornish Yarg and Shropshire Blue,  
served with a plum & ginger chutney and biscuits. 535kcal

Enjoy complimentary bread (114kcal)  
with Netherend Farm butter (148kcal),  
coffee or tea, and water.

V = Made with vegetarian ingredients; VE = Made with Vegan ingredients;

\* = May contain small bones.

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](http://GWR.com/Pullman).

Adults need around 2000kcal a day.



## Wine list

### White

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

### Red

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

### Sparkling

<b>Vitelli Prosecco Spumante</b>	<b>£25</b>
Fruity and fragrant with notes of pear and apple (75cl)	

### After dinner

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



## Spirits

New for 2025! Choose from a selection of spirits to accompany your meal on board, including a mixer of your choice.

### **Spirits (5cl)**

**Tarquin's** Handcrafted Cornish Dry Gin **£8**

Distilled with 12 botanicals, sourced from across the globe and locally foraged on the wild Cornish coast.

**Smirnoff** No. 21 Red Label Vodka **£8**

The world's favourite, most awarded and best-selling vodka.

**Captain Morgan** Original Spiced Gold Rum **£8**

Flavoured with the taste of vanilla and spice.

**Jameson** Original Irish Whiskey **£8**

The perfect balance of spicy, nutty and vanilla notes with hints of sweet sherry.

**Courvoisier** VS Cognac **£10**

An elegant cognac with strong notes of fresh fruit and fresh oaky taste.

### **Mixers**

**Fever-Tree** Premium Indian Tonic Water

**Fever-Tree** Refreshingly Light Mediterranean Tonic Water

**Fever-Tree** Premium Soda Water

**Coca-Cola**

**Diet Coke**

**Sprite**



# Allergens menu

Correct as at 20 December 2024. We confirm that this is an accurate reflection of the information given to us by our suppliers.



Does contain



May contain



Suitable for

Product	Cereals with Gluten						Fish	Crustaceans	Molluscs	Eggs	Soybeans	Milk	Tree nuts							Peanuts	Celery	Mustard	Sesame	Sulphur dioxide/sulphites	Lupin	Vegetarian	Vegan	Lactose intolerant	Coeliacs	Kosher	Halal
	Wheat	Spelt (wheat)	Kamut (wheat)	Rye	Barley	Oats							Almonds	Hazelnut	Walnut	Cashew nut	Pecan nut	Brazil nut	Pistachio nut	Macadamia (Queensland) nut											

## Starters

Chicken liver parfait, cornichons, onion, capers - 130g								M	M	M			✓									M				✓						
French onion soup - 185g	✓											✓										✓			✓		●					
Roasted pumpkin, pomegranate, houmous, coconut yoghurt - 180g	✓																					M	M	✓			●	●				

## Main courses

6oz Fillet steak, beef fat potato chip, cabbage, tenderstem broccoli - Parsley butter/no sauce												✓										M										
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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
+ 100g peppercorn sauce	✓				✓		✓			M	M	✓										M	✓		✓	
Chicken Cacciatore, dauphinoise potato, tenderstem broccoli - 380g												✓										✓				
Fillet of sea bass, orzo salad - 190g	✓						✓																			
Vegetable dhal, rice, onion bhaji, poppadoms - 395g	✓	M	M	M	M	M								M	M	M	M	M	M	M				✓	✓	

Vegetarian	Vegan	Lactose intolerant	Coeliacs	Kosher	Halal

#### Desserts

Apple & Blackberry crumble - 210g, dairy-free custard											✓															
Chocolate brownie, sour cherry sauce - 140g	✓									✓	✓	✓														
Selection of British cheeses	✓	✓	✓		M	M					M	✓											M			

●	●																								
●																									
●																									

#### Sides and accompaniments

Bread roll	✓	M	M	✓	✓	✓				M	M				✓										✓	
Gluten-free bread roll									M	✓	M	M	M	M	M	M	M	M	M	M			M			
Butter portion										✓																
Olive oil																										
Balsamic vinegar																								✓		
Fresh lemon																										
Chocolate mint crisp										✓	M	M	M	M	M	M	M	M	M	M	M					

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Correct as at 20 December 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.