

2 courses - £32.50

3 courses - £37.50

STARTERS

Lentil and smoked paprika soup

Served with a warm roll (gf, vg). 215kCal. (gf roll available).

Allergens: soybeans

Singapore chicken satay

With a peanut dressing and samphire salad. 314kCal.

Allergens: eggs, peanuts

Lemon & tarragon salmon

With pickled cucumber and an elderflower dressing. 329kCal.

Allergens: fish, mustard, sulphur dioxide

MAINS

Prime 5oz fillet steak + £15

With dauphinoise potatoes, roasted root vegetables, mustard & cider sauce, parsley butter. 1070kcal. Allergens: milk, celery, mustard, sulphur dioxide

Vegetable Thai green curry

With bok choi and jasmine rice (vg, gf). 219kCal.

Allergens: soybeans

Herb crusted Haddock

Served with creamy leek & potato, baby broccoli. 761kCal.

Allergens: wheat, fish, soybeans, milk, hazelnut

Stuffed breast of chicken

With roasted red pepper bulgur wheat, baby broccoli, salsa verde. 605kCal.

Allergens: Wheat, mustard, sulphur dioxide

DESSERTS

Rich chocolate torte

With a spiced plum compote (vg, gf). 595kCal

Allergens: soybeans, sulphur dioxide

Orange marmalade bread & butter pudding

Served with plant-based custard. 395kCal.

Allergens: wheat, eggs, soybeans, milk

Selection of British cheeses

Served with crackers and a green tomato chutney (gf crackers available). 523kCal.

Allergens: wheat, oats, milk, mustard

Includes bread roll (114kcal), coffee or tea, water

v=vegetarian; vg=vegan; gf=gluten free. Not made in a nut-free environment. For the full list of allergens, download our menu at GWR.com/Pullman.



WHITE

Sauvignon Blanc , Villa Montes, Chile Aromas of pineapple and citrus, with a zesty finish (37.5cl)	£15
Cotes du Rhone Blanc, Famille Perrin, France Remarkably fresh and full of orchard flavours. (37.5cl)	£17
Chenin Blanc , Three Gables Reserve, South Africa Light, bright, and buzzing with zesty fresh fruit flavours. (75cl)	£19
Garnacha Blanca, Pizo, Spain Elegant and understated with a citrus flare. (75cl)	£25
RED	
Rioja Crianza, El Coto, Spain Deep cherry red, with coulis-style berry fruit. (37.5cl)	£15
Bordeaux Superieur , Chateau Teyssier Pezat, France Raspberry and cherry flavours, with a creamy character. (37.5cl)	£15
Shiraz Malbec , Cascading Cloud, South Africa Rich and fruity, laced with vanilla and warming spice. (75cl)	£19
Shiraz , Billy Bosch, South Africa A well-structured red, with swathes of juicy, black fruit. (75cl)	£25
AFTER DINNER	
Fonseca Bin 27 Fine Reserve Port Full of sweet damson fruit flavours and raisin intensity. (7.5cl)	£5.50 a glass £45

a bottle



Allergens menu

Correct as at 10 November 2022. We confirm that this is an accurate reflection of the information given to us by our suppliers.

✓ Does contain	M May contain																•	Suit	able	for												
	Ce	ereal	ls w	ith (Glut	en							Tree nuts																			
Product	Wheat	Spelt (wheat)	Kamut (wheat)	Rye	Barley	Oats	Fish	Crustaceans	Molluscs	s66 ₃	Soybeans	Milk	Almonds	Hazelnut	Walnut	Cashew nut	Pecan nut	Brazil nut	Pistachio nut	Macadamia (Queensland) nut	Peanuts	Celery	Mustard	Sesame	Sulphur dioxide/sulphites	Lupin	Vegetarian	Vegan	Lactose intolerant	Coeliacs	Kosher	Halal
Starters																																
Lentil and smoked paprika soup											√																	•	•	•		
Singapore satay chicken										√			M	M	M	M	M	M	M	M	√								•	•		
Lemon & taragon salmon							√																✓		√				•	•		
Main courses																																
Fillet steak	M	M	M									√										√	✓	√								
Vegetable Thai green curry											✓											M	M		M			•		•		
Herb crusted haddock	√	M	M	M	M	M	✓				✓	√	M	✓	M	M	M	M	M	M	M			M								
Stuffed breast of chicken	✓	M	M	M	M	M																	✓		\				•			

Desserts

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	Verretarian	Vegan	Lactose intolerant	Coeliacs	Kosher	Halal
Rich chocolate torte											✓														√			•	•	•		\exists
Orange marmalade bread & butter pudding	√												M	M	M	M	M	M	M	M	√								•	•		\neg
Cheese selection	✓	M	M			√					M	M	M	M	M	M	M	M	M	M	M		✓	M				•				
Sides and accompaniments			_																													
Bread rolls	√	M	M	✓	✓	√				M														✓		Ш	•					_
Gluten-free bread roll										M	✓	M	M	M	M	M	M	M	M	M			M			Ш	•	•		•		
Butter portion												\checkmark															•			•		
	1					1		I				I																				
Olive oil																										ш	_					
Olive oil Balsamic vinegar																									√			—	+-	•		

Correct as at 10 November 2022. 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.