



Pullman  
Dining

2 courses - £33.50    3 courses - £39.50

## STARTERS

### Spiced coconut and spinach soup\*

Served with a warm roll (vg). 215kCal.

Allergens: **soybeans**

### Twice-baked cheddar and haddock soufflé

With a soubise sauce. 314kCal.

Allergens: **eggs, peanuts**

### Ham hock terrine

With a golden beet piccalilli. 326kCal

Allergens: **mustard, sulphites**

## MAINS

### Prime 5oz fillet steak + £15

With dauphinoise potatoes, roasted root vegetables, mustard & cider sauce, parsley butter. 1070kcal.

Allergens: **milk, celery, mustard, sulphites**

### Aubergine tagine\*

Served with quinoa (vg). 326kCals

Allergens: **nuts, sulphites**

### Bouillabaisse\*

Served with saffron new potatoes. 262kCals

Allergens: **oats, fish, celery, sulphites**

### Sage stuffed chicken

With hispy cabbage, layered potato, and a leek velouté. 394kCals

Allergens: **milk, celery, sulphites**

## DESSERTS

### Rich chocolate torte\*

Served with a spiced cherry compote (vg). 595kCal

Allergens: **soybeans, sulphur dioxide**

### Panna Cotta

With poached rhubarb in grenadine. 395kCal.

Allergens: **wheat, eggs, soybeans, milk**

### Selection of British cheeses

Served with crackers and a green tomato chutney. 523kCal.

Allergens: **wheat, oats, milk, mustard**

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

v = vegetarian; vg = vegan; \* = may be suitable for coeliacs.

We hold allergen details for all intentional ingredients. Ask your host or go to [GWR.com/Pullman](http://GWR.com/Pullman).

Dishes, inc. those shown as suitable for coeliacs, may be at risk of cross-contamination.

## WHITE

<b>Sauvignon Blanc</b> , Villa Montes, Chile Aromas of pineapple and citrus, with a zesty finish. (37.5cl)	<b>£15</b>
<b>Cotes du Rhone Blanc</b> , Famille Perrin, France Remarkably fresh and full of orchard flavours. (37.5cl)	<b>£17</b>
<b>Chenin Blanc</b> , Three Gables Reserve, South Africa Light, bright, and buzzing with zesty fresh fruit flavours. (75cl)	<b>£19</b>
<b>Garnacha Blanca</b> , Pizo, Spain Elegant and understated with a citrus flare. (75cl)	<b>£25</b>

## RED

<b>Rioja Crianza</b> , El Coto, Spain Deep cherry red, with coulis-style berry fruit. (37.5cl)	<b>£15</b>
<b>Bordeaux Superieur</b> , Chateau Teyssier Pezat, France Raspberry and cherry flavours, with a creamy character. (37.5cl)	<b>£15</b>
<b>Shiraz Malbec</b> , T754 Single Site, South Africa Rich and fruity, laced with vanilla and warming spice. (75cl)	<b>£19</b>
<b>Shiraz</b> , Billy Bosch, South Africa A well-structured red, with swathes of juicy, black fruit. (75cl)	<b>£25</b>

## SPARKLING

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

<b>Fonseca Bin 27 Fine Reserve Port</b> Full of sweet damson fruit flavours and raisin intensity. (7.5cl)	<b>£5.50</b> a glass <b>£45</b> a bottle
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# Allergens menu

Correct as at 19 June 2023. We confirm that this is an accurate reflection of the information given to us by our suppliers.

✓ Does contain	M May contain	● Suitable for
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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

Spiced coconut and spinach soup																														
Cheddar and haddock souffle	✓						✓			✓		✓										✓		✓						
Ham hock terrine					✓					✓		✓									✓	✓								

●	●		●																											
●																														

## Main courses

Prime 5oz fillet steak - no sauce												✓									✓									
+ mustard & cider sauce / red wine jus	M	M	M	M	M	M						✓									✓		M		✓					
Aubergine tagine												✓	M	M	M	M	M	M	✓	M				✓						
Bouillabaisse							✓	✓	✓													✓								
Sage stuffed chicken	✓											✓																		

				●																										
●	●																													

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
Vegetarian	
Vegan	
Lactose intolerant	
Coeliacs	
Kosher	
Halal	

## Desserts

[illegible]

## Sides and accompaniments

Bread roll	✓	M	M	✓	✓	✓					M	M				✓							✓		
Gluten-free bread roll										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					

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