



Menu

Set Menu - 2 courses for £40 or 3 courses for £49

One course must be a main.

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

Starters

Creamy Pea & Mint Soup

A creamy pea & mint soup, with toasted pumpkin seeds.

Salmon Roulade

Salmon and horseradish roulade with herby asparagus, mustard pickled cucumbers, and caviar.

Glazed Beetroot ^{VE}

Agave glazed beetroots, horseradish crème, citrus pickled fennel, blueberry vinaigrette, and sticky black pepper pecans.

Mains

6oz Fillet Steak

(+£15 supplement)

Served with cocotte potatoes, herby Tenderstem® broccoli, glazed oyster mushrooms and a garlic & parsley butter. Served with a pink peppercorn sauce.

Herb Stuffed Chicken

A herb stuffed chicken ballotine with crispy potato hashes, smooth fennel and chervil puree, Tenderstem® broccoli, pickled beech mushrooms and a chicken & lemon thyme jus.

Baked Sea Trout

Baked sea trout served with crushed new potatoes mixed with capers, lemon & parsley, marinated asparagus with chives, tangy sauce vierge and trout caviar.

Miso Mushrooms ^{VE}

A shiro miso roasted king oyster mushroom served with fried potato hash, black garlic ketchup, shaoshing pickled courgettes, citrus glazed choi sum, finished with a sesame jus.

Desserts

Dark Chocolate and Caramel Brownie ^{VE}

Served with 'Solero' compote, agave glazed pecans, toasted coconut and crispy mango chips.

Peach Melba Crumble

A warm Peach Melba crumble with a vibrant raspberry sauce and smooth vanilla custard.

The Pullman Cheeseboard

Bath Blue

Classic blue-veined cow's milk cheese, aged 8–10 weeks for a creamy, tangy finish. Made at Park Farm, Kelston.

Cotswold Brie

Soft organic cow's milk cheese with a creamy texture and fresh flavour. Made at Kirkham Farm, Gloucestershire.

Quicke's Cheddar

24-month aged, with a crumbly texture and rich, buttery umami. Made at Home Farm, Newton St Cyres, near Exeter.

All served with smoked chilli jelly, crackers and biscuits.

V = Made with Vegetarian ingredients; VE = Made with Vegan 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.

Champagne

Champagne Gremillet Sélection £49
Brut NV France. 37.5cl

White

Famille Perrin Côtes du Rhône, France £24
Bright citrus and white peach flavours with a hint of blossom and a refreshingly crisp, mineral finish. 37.5cl

La Giustiniana Gavi di Gavi, Italy £30
Zesty and refined with citrus, green apple, and a clean, chalky finish full of Italian elegance. 37.5cl

Louis Jadot Chablis Cellier du Valvan, France £35
Crisp and pure with green apple and lemon zest layered over subtle minerality for a beautifully fresh finish. 37.5cl

Finca Manzanos Selección de la Familia £35
Rioja Blanco, Spain
Fresh and expressive with juicy citrus and stone fruit, subtle vanilla hints, for a smooth, rounded finish. 75cl

Tenuta Olim Bauda Gavi di Gavi, Italy £45
Bright and refined, showing lemon zest and fresh orchard fruit with delicate florals and a long, lightly saline finish. 75cl

Red

Ladera Verde Merlot, Chile £24
Ripe plum and dark berry flavours mingle with soft tannins and a hint of mocha for a smooth, crowd-pleasing Merlot. 37.5cl

Famille Perrin Côtes du Rhône, France £30
Juicy red and black fruits, a touch of peppery spice, and smooth, easy-going charm. A classic Southern Rhône in a glass. 37.5cl

Izadi Rioja Reserva, Spain £35
Ripe cherry and blackberry wrapped in vanilla spice and silky tannins, finishing long and beautifully balanced. 37.5cl

La Mechita Familla Zuccardi Malbec, £35
Argentina
Plush and juicy, layered with vibrant dark berry fruit, gentle spice, and a smooth, velvety finish. 75cl

The Black Pig The Prize Shiraz, Australia £45
Bold and generous with ripe blackberry and plum, layered with sweet spice and a rich, smooth finish that packs plenty of Aussie swagger. 75cl

Digestif

Fonseca Bin 27 Fine Reserve Port
Full of sweet damson fruit flavours a glass £6
and raisin intensity. 75cl a bottle £45

Baileys £6

Spirits and Mixers

Salcombe Gin £9
Every bottle of gin is carefully distilled at the water's edge in Salcombe, South Devon.

Smirnoff £9
No. 21 Red Label Vodka
The world's favourite, most awarded and best-selling vodka.

Captain Morgan £9
Original Spiced Gold Rum
Flavoured with the taste of vanilla and spice.

Jameson £9
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 Lime 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.

