



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

Courgette & Basil Soup ^{VE}

Thai-spiced basil soup, with toasted pumpkin seeds. 144kcal

Salmon Roulade

Salmon and horseradish roulade with herby asparagus, mustard pickled cucumbers, and caviar. 213kcal

Glazed Beetroot ^{VE}

Agave-glazed beetroots, horseradish crème, citrus pickled fennel, blueberry vinaigrette, and sticky black pepper pecans. 252kcal

Mains

6oz Fillet Steak (+£15 supplement)

Served with cocotte potatoes, herby Tenderstem® broccoli, glazed oyster mushrooms, and a truffle & honey butter. Accompanied by a pink peppercorn sauce. 714kcal

Butter Poached Cod Loin

Butter-poached cod loin* served with smoked cod bon-bon, asparagus, pickled grapes, and a caviar cream sauce. 423kcal

Herb Stuffed Chicken

A herb-stuffed chicken ballotine* with crispy potato hashes, smooth fennel & chervil purée, Tenderstem® broccoli, pickled beech mushrooms, and a chicken & lemon thyme jus. 465kcal

Miso Mushrooms ^{VE}

A shiro miso roasted king oyster mushroom served with fried potato hash, black garlic ketchup, shaoxing pickled courgettes, citrus-glazed choi sum, and finished with a sesame jus. 371kcal

Desserts

Dark Chocolate & Caramel Brownie ^v

Served with 'Solero' compote, agave-glazed pecans, toasted coconut, and crispy mango chips. 435kcal

Strawberry & Elderflower Crumble

Strawberry & Elderflower crumble, with a smooth vanilla custard. 610kcal

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 a rich, buttery, umami flavour. Made at Home Farm, Newton St Cyres, near Exeter.

All served with plum jelly and assorted cheese biscuits. 433kcal

Gluten free oatcakes are available. 560kcal



Learn about our local producers

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

*Although every effort has been made to remove them, our dishes may contain fragments of bone, 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.

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, and 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 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

Rosé

Whispering Angel Côtes de Provence, £35
France

Signature red berry fruit character, subtle floral hints, and a ripe juicy feel to the palate. 37.5cl

Digestif

Fonseca Bin 27 Fine Reserve Port

Full of sweet damson fruit flavours a glass £6
and raisin intensity. 75cl a bottle £45

Spirits

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 oak taste.

Mixers

Fever-Tree Premium Indian Tonic Water

Fever-Tree Refreshingly Light

Mediterranean Tonic Water

Coca-Cola

Diet Coke

Jolly's Cornish Classic Lemonade



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 March 2026 – Summer

Dish name	Cereals containing Gluten:	Wheat	Spelt (Wheat)	Kamut (Wheat)	Rye	Barley	Oats	Fish	Crustaceans	Molluscs	Eggs	Soybeans	Milk	Tree Nuts:	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																																					
Courgette & Basil Green Thai Soup 165g- Vegan																											✓		Y	Y	N		N	N			
Glazed Beetroot with Horseradish Creme, Fennel, Black Pepper Pecans & Blueberry Vinaigrette 145g- Vegan														✓	M	M	M	M	✓	M	M					✓	✓		Y	Y	N		N	N			
Salmon & Horseradish Roulade with Asparagus, Mustard Pickled Cucumbers and Caviar 125g								✓		✓	✓		✓												M	✓			N	N	N		N	N			
Mains																																					
6oz Steak Fillet with Roast Potatoes, Tenderstem Broccoli, Mushrooms & Truffle Honey Butter													✓	M	M	M	M	M	M	M	M	M	M	M	M	M	✓		N	N	N		N	N			
6oz Steak Fillet with Roast Potatoes, Tenderstem Broccoli, Mushrooms, Truffle Butter & Pink Peppercorn Sauce	✓	✓				✓		✓			M	M	✓	M	M	M	M	M	M	M	M	M	M	M	M		✓		N	N	N	N	N	N			
Butter Poached Cod Loin with Smoked Cod Bonbon, Asparagus, Pickled Grapes & Caviar Cream Sauce 305g								✓	M	✓			✓												✓				N	N	N		N	N			
Herb Stuffed Chicken Ballotine with Potatoes, Fennel Puree, Tenderstem Broccoli, Mushrooms, and Lemon & Thyme Jus 420g	M	M	M	M	M	M	M			✓		✓													✓	M	✓		N	N	N	N	N	N			
Miso Mushrooms with Potato Hash, Garlic Ketchup, Courgettes, Choi Sum & Sesame Jus 300g- Vegan												M													M	M	✓	✓	Y	Y	N		N	N			
Desserts																																					
Strawberry & Elderflower Cobbler with Custard 215g *Made with Gluten Free Oats							GF					M	✓	✓	M	✓	M	M	M	M	M	M	M	M		M	M	✓	Y	N	N		N	N			
Chocolate & Caramel Crunch Brownie with Solero Compote, Agave Pecans, Mango & Coconut Chips 118g- Vegan	✓	✓	M	M	M	M	M					✓	M	✓	✓	M	M	M	✓	M	M	M	M			M	✓		Y	Y	N	N	N	N			
Cheeseboard																																					
Cheeseboard- Quickes Cheddar, Cotswolds Brie, Bath Blue, and Chilli Jam 110g	✓	✓	✓	✓		M	✓					M	✓	M	M	M	M	M	M	M	M	M	M			M			N	N	N	N	N	N			
Breadrolls & Butter																																					
Ciabatta Roll GF 50g												✓														M	M	M	Y	Y	N	Y	N	N			
Bread Rolls Mixed PB 400g	✓	✓			✓	✓		M	M	M	M	M	M	✓			✓									M			Y	N	N	N	N	N			
Butter Netherend Portions 10g																												Y	N	N	Y	N	N				
Misc - Other items																																					
After dinner mint											✓	M	M	M	M	M	M	M	M	M	M								Y	N	N	Y	N	N			
English mustard Strong 25g																													Y	Y	Y	Y	N	N			
Dijon mustard 25g																													Y	Y	Y	N	N	N			
Olive Oil																													Y	Y	Y	Y	N	N			

✓ - Contains the indicated allergen

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

Y - Yes

N - No