



Pullman Dining

2 courses - £30

3 courses - £35

STARTERS

Asparagus soup

Served with a warm roll (gf, vg – gf roll available). 125kcal.

Terrine of confit duck & chicken

Served with an apple & celeriac remoulade. 686kcal.

Lemon & tarragon salmon

With pickled cucumber and an elderflower dressing. 329kcal.

MAINS

Prime 5oz fillet steak + £15

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

Vegetable Thai green curry

With bok choy and jasmine rice (vg, gf). 219kcal.

Herb crusted Haddock

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

Stuffed breast of chicken

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

DESSERTS

Summer pudding

Served with dairy-free topping (vg, gf). 227kcal.

Chocolate & Whisky tiramisu

423kcal.

Selection of British cheeses

Served with crackers and a spiced fig chutney (gf crackers available). 543kcal.

Includes bakery basket (114kcal), coffee or tea, water

GWR | Pullman Dining

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
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