



Pullman
Dining

Set menu

2 courses - £33.50 3 courses - £39.50

Starters

Creamy pumpkin soup*

With roasted pumpkin and a chilli oil drizzle (vg). 114kcal.
Allergens: **soybeans**

Chicken, tarragon, and leek terrine*

With a pesto, seed & shallot crumb. 322kcal.
Allergens: **milk**

Smoked mackerel fillet*

Served with pickled red onion, artichoke, and sundried tomato. 341kcal.
Allergens: **fish**

Mains

Prime 6oz fillet steak (£15 supplement)

With celeriac mash, green beans, mushrooms, shallots & bacon.
Parsley butter and a choice of sauces. 797kcal.
Allergens: **milk, celery (sauce contains mustard, sulphur dioxide/sulphites)**

Pulled BBQ jackfruit*

With a spiced bean cassoulet & roasted corn kernels. (vg). 508kcal.
Allergens: **soybeans, celery, mustard, sulphur dioxide/sulphites**

Steamed cod with ginger and chilli*

Served on a bed of coconut lentils, with peppers & spring onion. 519kcal.
Allergens: **fish, soybeans, mustard, sesames**

Coq au Vin*

With dauphinoise potatoes, spinach, mushroom, and a bacon crumb. 802kcal.
Allergens: **milk, celery, sulphur dioxide/sulphites**

Desserts

Sticky toffee pudding

Served with a butterscotch sauce (vg). 668kcal.
Allergens: **soybeans, wheat**

Chocolate marquise

A rich chocolate dessert with a salted caramel sauce. 816kcal.
Allergens: **barley, eggs, soybeans, milk**

A selection of British cheeses

Served with crackers and a plum & ginger chutney. 505kcal.
Allergens: **wheat, oats, milk, mustard**

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

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

All dishes may be at risk of cross-contamination.

Adults need around 2000kcal a day.

For the full list of allergens, download our menu at GWR.com/Pullman.

Wine list

White

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

Red

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

Sparkling

- Vitelli Prosecco Spumante** **£25**
Fruity and fragrant with notes of pear and apple (75cl)

After dinner

- Fonseca Bin 27 Fine Reserve Port** **£5.50**
Full of sweet damson fruit flavours and raisin intensity. (75cl) a glass
- £45**
a bottle

