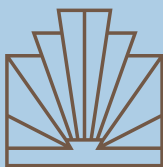


M E N U



B R I T I S H P U L L M A N

WE ARE DELIGHTED TO PARTNER WITH
SEVEN SEEDED BAKERY

DOUGH-OBSESSED SINCE 2006, THE BAKERY-THAT-NEVER-SLEEPS
CHAMPIONS THE BETTER BREAD MOVEMENT FROM ITS HERTFORDSHIRE
PREMISES - CRAFTING STANDOUT SOURDOUGH AND VIENNOISERIE USING
TIME-HONOURED METHODS, REGENERATIVE INGREDIENTS AND BUNDLES
OF HEART IN EVERY BAKE.

INFINITY SOURDOUGH

A DARK, MALTY SOURDOUGH WITH A MOIST, CHEWY CRUMB AND A
BLISTERED DARK CRUST. MADE WITH A STARTER OF UNSOLD LOAVES
IN ORDER TO ADD A COMPLEX FLAVOUR AND GREAT TEXTURE WHILE
REDUCING FOOD WASTE.

**3 COURSE
VEGAN MENU**

HARLEQUIN SQUASH TERRINE
SMOKED KENT PLUM MARMALADE,
INFINITY SOURDOUGH



WILD MUSHROOM AND MOREL PUDDING
ROOT VEGETABLE MASH, CRISPY KALE
AND MUSHROOM KETCHUP



ORANGE PIPPIN APPLE CRUMBLE
LYME BAY GINGER LIQUEUR CUSTARD



PETITS FOURS
COFFEE BY HR HIGGINS,
SELECTION OF NEWBY TEAS

WE ARE COMMITTED TO SERVING THE BEST PRODUCE ON BOARD OUR TRAIN. MOST OF OUR FISH, MEAT, TEA, COFFEE AND OTHER INGREDIENTS ARE SOURCED LOCALLY AND MANY ARE SUSTAINABLY CERTIFIED. IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR PLEDGE TOWARDS A GREENER FUTURE, PLEASE DO NOT HESITATE TO TALK TO ONE OF OUR STAFF MEMBERS.

CERTAIN DISHES CONTAIN ONE OR MORE OF 14 ALLERGENS. THE ALLERGENS ARE CELERY, CEREALS CONTAINING GLUTEN, CRUSTACEANS, EGGS, FISH, LUPIN, MILK, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEED, SOYA AND SULPHUR DIOXIDE. IF YOU ARE AFFECTED BY ANY OF THE ABOVE ALLERGENS, PLEASE NOTIFY OUR STAFF OR ASK FOR FURTHER INFORMATION.

YOUR CLOSEST EMERGENCY EXIT WILL BE IDENTIFIED BY YOUR STEWARD.
A LAVATORY IS LOCATED BETWEEN EACH DINING CAR.

GRATUITIES ARE AT YOUR DISCRETION.