

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.

**5 COURSE MENU**

**AYLESBURY PRESSED DUCK TERRINE**  
SMOKED KENT PLUM MARMALADE, INFINITY  
SOURDOUGH, SALTED CULTURED BUTTER



**KENTISH GOLD POTATO AND LEEK SOUP**  
OATCAKE AND CHIVE CRUMB



**LOIN OF CHART FARM VENISON**  
VENISON HASH, ROOT VEGETABLE PURÉE,  
PICKLED BLACKBERRIES AND RED WINE SAUCE



**ORANGE PIPPIN APPLE CRUMBLE**  
LYME BAY HONEY LIQUEUR CUSTARD



**GREAT BRITISH CHEESE BOARD**  
CHUTNEY, CRACKERS, WARM FRUIT BREAD



**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.