



BRITISH PULLMAN

CERTAIN DISHES CONTAIN ONE OR MORE OF THE 14 ALLERGENS  
AS DESIGNATED BY THE EU.

THE 'DESIGNATED 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, THEN PLEASE  
NOTIFY OUR STAFF OR ASK FOR FURTHER INFORMATION.

GRATUITIES AT YOUR DISCRETION

**SUNDAY LUNCH MENU  
PLANT BASED**

**ISLE OF WIGHT TOMATOES**  
TOMATO ESSENCE  
SEED AND HERB BRITTLE



**VEGGIE WELLINGTON**  
SERVED WITH ROAST POTATOES, TENDER-STEM BROCCOLI,  
PICKLED CARROT, CAULIFLOWER CHEESE,  
YORKSHIRE PUDDING AND GRAVY



**HAND - PICKED ENGLISH STRAWBERRY  
& ELDERFLOWER TRIFLE**



**PLANT BASED CHEESE BOARD**  
CHUTNEY, CRACKERS, WARM FRUIT BREAD



**PETIT FOURS**  
COFFEE BY HR HIGGINS  
SELECTION OF TEA BY THE RARE TEA COMPANY

“THE BRITISH PULLMAN IS PROUD TO HOLD A  
THREE-STAR RATING IN THE SUSTAINABLE  
RESTAURANT ASSOCIATION’S FOOD MADE GOOD  
STANDARD.”