



TRANSPENNINE — KITCHEN —



west coast



Welcome to First Class with TransPennine Express

We're chuffed to have you with us today. To make your journey that bit nicer, we've put together a complimentary selection of food and drinks inspired by the great flavours you'll find across our network. Whether you fancy a hearty TransPennine Breakfast, our famous Duo of pies from Pie Demand based in Carlisle, or something lighter, there's plenty to choose from.

We serve different dishes depending on the time of day, though around lunchtime you might spot a mix of breakfast and all-day options. Just ask your host what's on - they'll be more than happy to help.

Our menu has been shaped with care, using great ingredients and working with producers from the communities along our routes, bringing you proper quality and a taste of the North.

We hope you have a relaxing and enjoyable journey. Thanks for travelling with TransPennine Express. Your host will be along shortly to take your order.



Allergens

For allergy and calorie information please use the QR code or ask your customer host.

The safety of our customers is our top priority. We prepare our food with care and are committed to providing accurate allergen information. Please be aware that whilst we take precautions to avoid cross-contamination, we prepare our food in a kitchen where allergens, including gluten, may be present.

If you have coeliac disease or any other food allergies or intolerances, please inform us when placing your order so we can assist you in making safe meal choices.

We will always try our best to make sure that your first choice of food and drink is available during your journey. We apologise if this is not available on today's journey.

Please drink responsibly.

We're here to ensure your journey is safe, enjoyable, and memorable.



BREAKFAST

Served until 11am

TRANSPENNINE BREAKFAST

Full English breakfast with Cumberland sausage, bacon, frittata, Bury black pudding, mushrooms and spicy baked beans.

BREAKFAST ROLLS

Your choice of filling served in a brioche-style bun with ketchup or brown sauce:

Cumberland sausage

 327 kcal

Bacon

 272 kcal

BELGIAN WAFFLE

A warm, golden Belgian waffle topped with a forest of fruits compote.

BIO & ME SPICED APPLE PORRIDGE POT

Creamy oats and cinnamon-kissed apples in a plant-based, gut-friendly breakfast.

TEACAKES

Served toasted with jam or butter.

CRUMPETS

Warburtons crumpets, served with jam or butter.

Adults need around 2,000 kcals a day.
A selection of snacks is also available.
Please ask your Host for today's selection.
One meal and one snack option per customer.



 Vegetarian

 Vegan

 Suitable for people intolerant to gluten



west coast

July 2026 - Version 2



REST OF THE DAY

Served after 11am

SCOTTISH SMOKED GOAT'S CHEESE & PROSCIUTTO SOURDOUGH PIZZA BOAT

485 kcal

Stone-baked sourdough pizza topped with delicate prosciutto and creamy Scottish goat's cheese.

MEXICAN SMOKY CHIPOTLE & BLACK BEAN BURRITO BOWL



366 kcal

A Mexican-inspired salad with brown rice, taco spiced sweet potato, edamame bean dip, seasoned black beans, chipotle dressing and mixed leaves. Made by our friends at Pollen + Grace.

PROPER PIE DUO

368 kcal

Pork and caramelised onion & cheese and chive mini pies. Lovingly handmade by Pie Demand, based in Carlisle Station.

WEST COAST CHEESEBOARD

331 kcal

An assortment of Scottish cheeses, including Isle of Mull, Blue Murder, St Andrew's Cheddar. Served with Peter's Yard sourdough crackers and onion chutney.

TEACAKES



255 kcal

Served toasted with jam and butter.

Adults need around 2,000 kcals a day.
A selection of snacks is also available.
Please ask your Host for today's selection.
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SOMETHING REFRESHING

Hot Drinks

*Selection of hot drinks
by Clipper*

Breakfast tea
Earl Grey tea
Peppermint tea
Green tea
Coffee
Decaf coffee
Hot chocolate

Cold Drinks

Coca-Cola
Coke Zero
Sprite Zero
Marlish Sparkling Elderflower
Orange juice
Harrogate Still water

BEERS

Served after 11am

WYRESDALE WHISTLE PALE ALE

A Pale Ale bursting with a unique blend of spicy and tropical flavours, served in a can designed by Lucy Richards, one of our Customer Relations Specialists. Lovingly brewed by our partners at Lancaster Brewery.

SALTAIRE PREMIUM LAGER

Brewed in the heart of Yorkshire, Saltaire Premium Lager is a bright, golden classic crafted with traditional Saaz hops. Expect a crisp, dry finish with a subtle hint of spice - light, smooth, and endlessly refreshing.

NORTHERN MONK FAITH - ALCOHOL FREE

An alcohol-free hazy pale ale brewed
by Northern Monk, based in Leeds.
0.4% ABV.



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WINE LIST

Served after 11am



Organic wines from The Copper Crew

From Puglia, Italy

FIANO

A fruity, lightly tropical organic white with delicate blossom aromas and notes of apple and lychee. Crisp, dry, and beautifully refreshing.

Pairs with: Scottish Smoked Goat's Cheese & Prosciutto Sourdough Pizza Boat

Cuts through creamy cheese with its bright, floral character.

ROSATO

A vibrant, fruit-forward organic rosé with an inviting floral nose. Expect cherry, summer berries, and magnolia with a clean, dry finish.

Pairs with: Mexican Smoky Chipotle and Black Bean Burrito Bowl

Balances smoky heat with a cooling, fruity lift.

NEGROAMARO

A deeply coloured, velvety organic red packed with black plum, wild berries, and hints of chocolate. Full-bodied yet fresh on the finish.

Pairs with: Proper Pie Duo

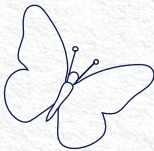
A rich, comforting match that complements hearty flavours.

BIANCO SPRITZ

A zesty, refreshing organic spritz made from Fiano grapes, offering ripe stone fruit and soft citrus flavours with a lively, bubbly finish. Light, crisp, and perfect for easy drinking.

Pairs with: The West Coast Cheeseboard

Bright acidity enhances the nuttiness of the cheeses -
Proof that cheese isn't just for red wine.



 Vegan



THE
**Copper
Crew**

west coast

 Suitable for people
intolerant to gluten



OUR SUPPLIERS

Take a journey through the best produce the North has to offer and support local businesses.

Look out for food, drink and snacks handmade by local suppliers based along our route.



SCOTLAND

Aberlour

- Walker's Shortbread – Shortbread fingers

Anstruther

- St Andrews Farmhouse Cheese Company
– St Andrews Cheddar

Isle of Mull

- Isle of Mull Cheese

Lanark

- Border Biscuits

North Lanarkshire

- Irn Bru

Tain

- Highland Fine Cheese – Blue Murder

ENGLAND

Bolton

- Warburton's – Crumpets

Brigg, Scunthorpe

- Pipers Crisps

Bury

- Bury Black Pudding Company – Black Pudding

Carlisle

- Pie Demand – Proper pie duo

Harrogate

- Yorkshire Tea
- Taylors of Harrogate – Taylors Tea
- Harrogate Spring – Water

Lancaster

- Lancaster Brewery – Wyresdale Whistle

Leeds

- Saltaire Brewery – Saltaire Lager
- North Brewing Co – North Atlantis IPA
- Northern Monk – Faith AF & TransPennine Pale

Malton

- The Original Baker – Yorkshire Pasty

Manchester

- Vimto – Vimto Fizzy

Northallerton

- Mason's – Gin and tonic / Vodka and lemonade

Northumberland

- Marlish – Sparkling Elderflower
- Northumberland Cheese – Oak-Smoked Cheese

North Yorkshire

- HECK – Sausages
- Bobby Horn's – Hedgerow Cider
- Wensleydale Creamery
– Yorkshire Wensleydale Blue

Skipton

- Yorkshire Chorizo

York

- Rowntree's – Fruit Pastilles

