



TRANSPENNINE

— KITCHEN —



WELCOME ON BOARD

We invite you to enjoy a choice of complimentary local food and our range of drinks – the offer will vary according to the time of day and duration of your journey.

When selecting our menu, we worked with a range of regional producers from in and around the communities we serve across our network, to source the very best local produce.

We hope you enjoy our menu and have a pleasant journey.

Thank you for travelling with TransPennine Express.

Your superstar host will be along shortly to take your order.



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

Please drink responsibly.

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

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 service.



BREAKFAST

Served until 11am

REGIONAL BREAKFAST 680 kcal

Full English breakfast with bacon, Cumberland sausage, black pudding from the Bury Black Pudding Company, frittata, and baked beans.

BREAKFAST ROLLS

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

Bacon	 272 kcal
Cumberland sausage	 327 kcal
Vegetable omelette	  216 kcal

BELGIAN WAFFLES 455 kcal

Warm golden waffles served with a plum compote.

BIO & ME SPICED APPLE PORRIDGE POT

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

TEA CAKES 255 kcal

Served with jam and butter (optional).


CRUMPETS 195 kcal

Warburtons crumpets. Served with jam and butter (optional).

Adults need around 2000 kcal a day.

 Vegetarian

 Vegan

 Suitable for people intolerant to gluten



REST OF THE DAY

Served after 11am



THE ROCKET SCOUSE 597 kcal

A rich, slow-cooked beef and root veg pie inspired by Liverpool's most iconic dish - Scouse. Served with Vimto-braised red cabbage, a sweet-and-sour twist that nods to the North West's proud culinary heritage.

Named after Stephenson's Rocket, this dish celebrates 200 years since the first passenger railway rolled from Liverpool to Manchester.

Flavour powered by history.

TRANSPENNINE EXPRESS TEX-MEX BURGER 591 kcal

A TransPennine twist on a Tex-Mex classic - a juicy burger topped with melted cheese, salsa, jalapeños, pickles and creamy burger sauce, finished with crunchy tortilla chips for extra bite. Served with a side of crispy tortilla chips.

SPINACH & SWEET POTATO LENTIL DHAL 365 kcal

A warming blend of spiced lentils, sweet potato, and spinach, simmered to perfection. Served with soft flatbread for the ultimate comfort dish.

HOG ROAST SAUSAGE ROLL 277 kcal

Handcrafted tender British pulled pork, juicy Bramley apples, and tasty sage and onion all wrapped in all-butter flaky puff pastry and topped with crispy crackling crumb made by The Original Baker in Malton.


COAST TO COAST CHEESEBOARD 380 kcal

An assortment of cheeses, including Harrogate Blue, Northumberland Nettle, and Northumberland Oak-smoked, served with crunchy crackers and onion chutney.

Adults need around 2000 kcal a day.

 Vegetarian

 Vegan

 Suitable for people intolerant to gluten

coast to coast



SOMETHING REFRESHING

Hot Drinks

Clipper Breakfast tea
Clipper Earl Grey tea
Clipper Peppermint tea
Clipper Green tea

Clipper hot chocolate

Coffee
Decaf coffee

Cold Drinks

Coca-Cola
Coke Zero
Sprite Zero
Orange juice
Water
Sparkling water

The Little Coffee Co

*Proudly serving premium coffee from The Little Coffee Co –
small-batch roasted and sustainably sourced. Coffee made by proud women
empowering communities, one cup at a time.*

BEERS & SPIRITS

Served after 11am

NORTHERN MONK TRANSPENNINE PALE

This beer is a crisp and refreshing session IPA, craft brewed with northern pride and bursting with hoppy citrus fruit flavours, to keep you on the right track.

MASON'S GIN & TONIC

Mason's Gin paired with Franklin & Sons tonic.

MASON'S VODKA & LEMONADE

Mason's Vodka paired with Franklin & Sons lemonade.

NORTHERN MONK FAITH AF

Alcohol-free, superior unfiltered beer.
0.5% ABV.



WINE LIST

Served after 11am



Organic wines from Puglia, Italy

THE COPPER CREW ORGANIC FIANO

Fruity, almost tropical, and moreish white wine; this Fiano leads with blossom aromas, apple and tropical lychee flavour.

Italy | 187ml | Dry white wine

Pairs with - Coast to Coast Cheeseboard

Fiano's tropical fruit and blossom notes pair well with the nuttiness of the Nettle cheese and balance the saltiness of the blue. Its acidity also cuts through the richness of the smoked cheese.

THE COPPER CREW ORGANIC ROSATO

Fruit-forward and bright rosé wine with an alluring floral nose and bright finish. It has notes of cherry, summer fruits and magnolia.

Italy | 187ml | Dry rosé wine

Pairs with - Spinach & Sweet Potato Lentil Dhal

This rosé's bright cherry and summer fruit notes contrast beautifully with the warming spice, offering a cooling, fruity counterpoint.

THE COPPER CREW ORGANIC NEGROAMARO

Deeply coloured, this red wine is velvety, full on the palate but fresh to finish. It's packed with black plums, wild berries and chocolate.

Italy | 187ml | Dry red wine

Pairs with - The Rocket Scouse & TransPennine Tex-Mex Burger

The wine's depth and chocolatey undertones mirror the rich, fruity Vimto red cabbage and tender beef in the Rocket Scouse, while its smooth, full-bodied character complements the creamy textures and savoury layers of the TransPennine Tex-Mex Burger.

THE COPPER CREW ORGANIC BIANCO SPRITZ

This zesty, fresh Bianco Spritz is based on the Fiano variety that brings ripe stone fruits and soft citrus, combined with plenty of bubbly character.

Italy | 200ml | White wine spritzer

Pairs with - Hog Roast Sausage Roll

The Bianco Spritz's citrusy bubbles lift the richness of the pastry and complement the juicy apples.

THE
Copper
Crew

 Vegan

coast to coast



OUR SUPPLIERS

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

Look out for drinks and snacks handmade by suppliers based along our route.



Edinburgh

Edinburgh Gin

Glasgow

Angels Dare Cocktails

Carlisle

Pie Demand

Lancaster

Lancaster Supernova

Northallerton

Mason's of Yorkshire

Malton

The Original Baker

Leeds

Northern Monk

Harrogate

Shepherds Purse

Harrogate Spa Water

Yorkshire

Taylor's of Yorkshire

Northumberland

Northumberland

Nettle cheese

Lincolnshire

Pipers Crisps

Manchester

Hip Pop

Salford

Salford Rum

Bolton

Warburton's

Bury

The Bury Black

Pudding Company

**Why not try 'Steak & Lancaster Supernova Pale Ale Pie'
on the West Coast route?**

Tender British beef slow cooked in our very own Lancaster
Supernova pale ale, wrapped in golden pastry.

coast to coast

