



TRANS PENNINE

— KITCHEN —

west coast



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 communities in and around the West Coast Mainline.

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

west coast



REST OF THE DAY

Served after 11am

STEAK & PALE ALE PIE 631 kcal

Tender British beef slow cooked in our very own Wyresdale Whistle pale ale, wrapped in golden pastry. Served with mushy peas for a comforting finish.

TRANS PENNINE 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 365 kcal LENTIL DHAL

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

PORK & CARAMELISED ONION SAUSAGE ROLL 553 kcal

Lovingly handmade by Pie Demand, based right on Carlisle Station, this golden pastry is filled with seasoned pork and sweet caramelised onions – a local favourite bursting with flavour.

WEST COAST CHEESEBOARD 668 kcal

An assortment of cheeses, including Isle of Mull, Blue Murder & Lammermuir, served with crunchy crackers and onion chutney.

Adults need around 2000 kcal a day.

Vegetarian

Vegan

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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

WYRESDALE WHISTLE PALE ALE



A pale ale bursting with spicy and tropical flavours, with smooth biscuity malt. Lovingly brewed by Lancaster Brewery, the can is specially designed by our Customer Relations Specialist, Lucy Richards. The name celebrates Wyresdale Road, home of the brewery, while Whistle gives a nod to our railway heritage — a true taste of the North with every sip.

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.

west coast



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 lychee flavours.

Italy | 187ml | Dry white wine

Pairs with - West Coast Cheeseboard

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

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 - Steak & Wyresdale Whistle Pale Ale Pie & TransPennine Tex-Mex Burger

The wine's depth and chocolatey undertones echo the richness of the ale gravy, 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 - Pork & Caramelised Onion Sausage Roll

The Bianco Spritz's citrusy bubbles lift the richness of the pastry and complement sweet, caramelised onion.

THE
Copper
Crew

 Vegan

west 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 Brewery

Northallerton

Mason's of Yorkshire

Malton

The Original Baker

Leeds

Northern Monk

Harrogate

Shepherds Purse

Harrogate Spa Water

Yorkshire

Taylors 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 'The Rocket Scouse' on the Coast to Coast route?

A hearty beef and root veg pie inspired by Liverpool's iconic Scouse, served with Vimto-braised red cabbage. A bold Northern flavour with a nod to railway history.

west coast

