Breakfast

The Great British Breakfast

Smoked British bacon, pork and parsley sausage, and Lancashire black pudding served with portobello mushroom, roasted tomato and free range scrambled eggs.

Classic Bacon Sandwich

Thick cut smoked British bacon on baked granary bread served with a dollop of ketchup that's been made especially for Avanti West Coast.

Vegan Breakfast VG

Lightly spiced corn fritter served with smashed avocado, roasted tomato and portobello mushroom.

Superfood Breakfast Bowl VG

A mix of fresh and dried fruits topped with a sprinkle of coconut, pumpkin and sunflower seeds, mint, and maple syrup.

Smoked Salmon & Scrambled Eggs

Smoked Scottish salmon served with free range scrambled eggs and a wedge of lemon.

Fresh Fruit Plate VG

Melon, papaya, pineapple and strawberry served with a drizzle of lemon verbena syrup.

V **Vegetarian**

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If you're making a short trip with us, we may not have the full menu available. If you're travelling between London and Milton Keynes, then you'll only have time for a drink. All items on the menu are subject to availability.

View allergens and ingredients online here

If you need assistance viewing our allergens and ingredients menu, then please speak with a member of the onboard team who'll be happy to help.

Rest of the day

The Gnocchi (V)

Potato gnocchi cooked in a white wine and wild garlic cream with pea puree.

(You can add smoked salmon to this dish if you like.)

Superfood Nourish Bowl (VG)

A mix of greens including broccoli, peas, edamame beans and cucumber, served with chickpeas and a Dijon mustard vinaigrette.

(Ask our team for choice of toppings.)

Cheese & Crackers (V)

Wedges of Lancashire, Shropshire Blue and Vintage Cheddar cheese served with a selection of crackers and authentic West Coast apple chutney.

(Prefer gluten-free crackers? Just ask.)

Afternoon Tea

A classic selection of sandwiches and warm scones served with chuckleberry jam and clotted cream.

Fancy something sweet?

Jammie Dodger Loaf Cake (V)

A red velvet sponge topped with buttercream frosting and a mini Jammie Dodger biscuit.

Salted Caramel Tart (V)

A crisp sweet pastry case filled with rich salted caramel and topped with chocolate ganache.

Hot drinks

Freshly Brewed Coffee

Decaf Coffee

English Breakfast Tea

Earl Grey Tea

Fruit Punch Tea

Green Tea

Worker Bee Hot Chocolate

Soft drinks

Cold Pressed Orange or Apple Juice

Wenlock Spring Still or Sparkling Water

Pepsi Max

Fever Tree Lemonade

Fever Tree Tonic or Light Tonic

Fever Tree Mediterranean Tonic

Fever Tree Ginger Ale

Two Birds Vitamin Enriched Coffee

Two Birds Vitamin Enriched Tea

Remedy Raspberry Lemonade Kombucha

Fitch Cold Brew Coffee

Fitch Cold Brew Tea

The Pickle House Spiced Tomato Mix

Alcoholic drinks

Forest Gin

Manchester Gin
Raspberry Infused with Sicilian Lemon Tonic

The Lakes Vodka

East London Liquor Company
Vodka & Rhubarb

Famous Grouse Whisky

Martell Brandy

Red Wine

White Wine

Prosecco

Becks Lager

Caple Road Cider

Camden Ale

Suppliers along our route

We've teamed up with a lovely bunch of local suppliers, handpicked to deliver some of your delicious and responsibly sourced refreshments onboard. Most can be found along our route which helps to reduce our footprint, minimise food waste and work together on more sustainable packaging.

Our supplier stories

London Borough of Jam

When tasting their handmade preserves, you will always taste the fruit first followed by natural sugars and a special complementary flavour. That's because since 2011, founder Lillie O'Brien has made sure to only use unrefined sugars and no commercial pectins. Their products are also dairy-free and totally vegan! Try their chuckleberry jam with afternoon tea.

Change Please

Change Please are an award-winning social enterprise founded in 2015. They train people affected by homelessness as baristas and support them with accommodation, mental wellbeing and onward employment. We serve their coffee onboard and every cup you enjoy will change lives.

Mrs Kirkham's Lancashire Cheese

Located just four miles from our railway line in the heart of Lancashire, Mrs Kirkham has made her traditional cheese for over 60 years. Now the reins are held by her son, Graham, who continues to make the cheese on a daily basis using the same traditional technique handed down to him.

The Pudding Compartment

Just a stone's throw from the tracks in North Wales, Steve and the team at The Pudding Compartment are busy creating the rich orange and dark chocolate muffin, lemon shortbread and choc chip banana bread for our lounges, plus the red velvet Jammie Dodger cake served onboard and in lounges. They support many other businesses in the area by buying lots of their ingredients locally.

Click here find out about more local suppliers along our route.