

FIRST

A MOMENT TO ENJOY

MENU

FIRST

SAVOUR THE SEASON

Welcome to the Lounge.

Make yourself at home and enjoy our selection of snacks and bakery, hand-picked from suppliers along the West Coast Main Line. We particularly recommend the pastries, created for us by Beaumont Patisserie in Birmingham.

Excellent coffee is on tap, or take your pick of our premium teas.

Wherever you're headed, let us send you off in style.

Adults need around 2,000 kcal a day.

Kcal information is per serving or portion.

Our food may contain or come into contact with common allergens and we cannot guarantee any dish is 100% allergen-free. If you have a food allergy or intolerance, please speak to us before you order.

Sourced Along Route: Indicates menu items containing products or ingredients sourced from suppliers located along the Avanti West Coast route.

All items on the menu are subject to availability.

 **Vegetarian**  **Vegan**  **Gluten Free**  **Sourced along route**

View calories, allergens and ingredients online [here](#).

If you need any help getting this information, just ask us.

THE CLASSICS

Oak Smoked Salmon
& Cream Cheese on Rye Bread
165 kcal

Porridge Bowl
Served on its own or with clear honey.
252–322 kcal (V) (GF)

 Estate Dairy Yogurt (V)
Rhubarb & Strawberry *195 kcal*
Blueberry *193 kcal*
Passion Fruit *194 kcal*

Fresh Fruit Salad Bowl
Freshly prepared with seasonal fruits.
44 kcal (VG) (GF)

 Breakfast Pastries (V)
From the award-winning Beaumont Patisserie.
Plain Croissant *209 kcal*
Orange Marmalade Muffin *302 kcal*
Apricot Custard Danish *160 kcal*

 Cheddar & Chive Cruffin
Created by Beaumont Patisserie,
the perfect croissant/muffin cross.
172 kcal (V)

Apple & Salted Caramel Porridge Oat Bar
With soft oats, dates and raisins, from
Blackfriars Bakery, Leicestershire.
207 kcal (VG) (GF)

Banana <i>100 kcal</i> (VG) (GF)	Pink Lady Apples <i>70 kcal</i> (VG) (GF)	Easy Peeler <i>21 kcal</i> (VG) (GF)
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SNACKS & TREATS

The West Coast Cheese Board

Blackstone Vintage Cheddar, Red Fox aged Red Leicester, grapes, cherry tomatoes, roasted tomato chutney, oatcakes.
471 kcal 

Mini Rolls

Smoked salmon & cream cheese 156 kcal
Pastrami & Emmental 143 kcal

Sea Salt Crisps

217 kcal  

Cheesy Corn Snacks

71 kcal  

Garlic & Basil Olives

50 kcal 

Wild Garlic Mixed Nuts

121 kcal 

SWEET TREATS

Uncle Joe's Mintball Chocolate Brownie

Our homage to a legendary Wigan delicacy.
265 kcal  

Fresh Cake Selection

Created by Beaumont Patisserie.
Black Forest Sandwich Cake 247 kcal
Banoffee Tart 348 kcal

Stem Ginger & Dark Chocolate Chip Shortbread

Melt in the mouth shortbread, baked by the Pudding Compartment, North Wales.
221 kcal 

St Clements Biscuit

Baked with orange and lemon peel.
185 kcal  

Salted Caramel Popcorn

Made with fresh butter and British sea salt.
97 kcal 

Cox&Co Chocolate

47% chocolate from single origin Colombian cacao, with a touch of miso and natural caramel.
85 kcal  

Jelly Beans

Assorted flavours.
36 kcal

Banana

100 kcal  

Pink Lady Apples

70 kcal  

Easy Peeler

21 kcal  



SOMETHING TO SIP



HOT DRINKS

Our coffee is from Lavazza, our tea is sourced and expertly blended by Brew Tea.

Americano 5 kcal	Decaffeinated Coffee 0 kcal
Cappuccino 129 kcal	Hot Chocolate 224 kcal
Flat White 94 kcal	 English Breakfast Tea 1 kcal
Latte 129 kcal	 Brew Tea Speciality Teas Our staff can tell you what's available today. 1 kcal
Mocha 125 kcal	 Fresh Semi-Skimmed Milk 20ml Prefer oat milk? Just ask. 10 kcal
Americano White 28 kcal	
Espresso 5 kcal	

SOFT DRINKS

 Wenlock Spring Still or Sparkling Water 0 kcal	Fever Tree Light Tonic 23 kcal
Orange or Apple Juice 102 kcal	Fever Tree Ginger Ale 27 kcal
Pepsi Max 1 kcal	Remedy Wild Berry Kombucha 6 kcal
Fever Tree Light Lemonade 27 kcal	The Pickle House Spiced Tomato Mix 30 kcal

FROM THE BAR

Spirits	25ml	50ml
JJ Whitley Vodka	£4.70	£8.90
 The Lakes Vodka	£5.80	£10.50
Cîroc Red Berry Vodka	£5.30	£9.50
Bombay Sapphire Gin	£4.70	£8.90
 Forest Gin	£6.30	£10.50
Whitley Neill Rhubarb & Ginger Gin	£5.30	£9.50
Famous Grouse Whisky	£4.70	£8.90
 The Lakes One Fine Blended Whisky	£5.80	£10.50
Bacardi Rum	£4.70	£8.90
Havana Club 7yr Rum	£5.80	£10.50
Cockburn's Fine Ruby Port	£4.80	£9.40
Courvoisier	£5.30	£9.50

Cocktails	
Bloody Mary	£4.70
Mojito	£5.10

Beers & cider	330ml
Meantime Anytime IPA 4.7% ABV Mosaic, Centennial, Cascade and Ekuanot hops create a beer bursting with tropical flavours. Very drinkable with a refreshingly clean finish.	£4.90
Peroni Nastro Azzurro 5% ABV An easy drinking premium lager, brewed to an original recipe since 1963.	£4.90
Cornish Orchards Cider 4.5% ABV Medium dry, tart and crisp with a refreshing light fizz. Created from a blend of bittersweet and dessert apples.	£4.50
Estrella Damm 0.0% ABV Malty but light, with a fresh taste nicely balanced by bitterness. Smooth and easy to drink.	£3.90

	440ml
 Tilting Ale 4.1% ABV Inspired by the iconic tilting Pendolino trains and exclusive to Avanti West Coast, this golden ale has a robust, smooth character with a touch of sweetness.	£4.90

Sparkling & wines	125ml	175ml	250ml	750ml
Senti Prosecco Extra Dry (200ml) Nicely dry with citrus and floral notes, apple and pear and a little leafiness.	–	£6.50	–	–
Bella Perla Pinot Grigio della Venezie DOC Fresh and vibrant, bursting with pear, green apples and lemon zest.	£3.80	£5.00	£6.80	£17.50
Five Bastions Bush Vine Chenin Blanc, South Africa From ancient vineyards cooled by coastal breezes. Crisp apple, hints of tropical fruit and a touch of minerality.	£4.20	£5.50	£7.40	£19.00
T918 Single Site Sauvignon Blanc, South Africa Made with perfectly ripe grapes grown in a unique desert location. Bright tropical fruit with a refreshing edge.	£4.20	£5.50	£7.40	£19.00
The Black Pig McLaren Vale Shiraz, Australia Smooth, velvety and full-bodied with ripe berries, dark plum, vanilla and pepper.	£4.20	£5.50	£7.40	£19.00
Jacques Theron Collection Shiraz Malbec Touriga, South Africa A rare blend of Shiraz, Malbec and Touriga grapes, bursting with dark, intense fruit. Full bodied and full of character.	£4.40	£5.80	£7.90	£20.00
El Zumbido Garnacha Rosado (Rosé), Spain More delicate than most rosés, with ripe strawberries, raspberries and cranberries. Summer in a glass.	£4.00	£5.20	£6.80	£17.50
Lyme Bay Bacchus, England An aromatic white with notes of pear, apple, elderflower and grapefruit and the distinct freshness of English grapes.	£7.50	£9.50	£13.00	£36.00

Stories of our suppliers

FOREST

TO FIRST



“What’s the hill you’d die on for your gin?”

It seems an appropriate question to ask Karl and Lindsay Bond, owners of Britain’s highest distillery.

Karl doesn’t hesitate. “We won’t do anything we don’t like” he says. This fierce honesty underscores everything that happens in the Forest Distillery. Perched 1,689 feet above sea level, it’s where the essence of the Peak District becomes Forest to First, a rare gin created exclusively for Avanti West Coast.

Each bottle begins in Macclesfield Forest, where gorse flowers, pine and spruce needles, ferns, moss, raspberries, blackberries and bilberries are gathered by hand. This fragrant cargo is taken up (and up!) to the distillery, where Lindsay infuses the gin with the flavours of the forest.



“This is a really magic moment”

Karl Bond
Co-owner of Britain’s highest distillery

There’s zest from brambles, bilberries and raspberries. Depth from the sphagnum moss, warmth from the gorse and a buttery sweetness. Juniper, coriander seeds, vanilla and cinnamon also go in, ground by hand in a pestle and mortar. “This is a magic moment”, says Karl, “when the botanicals are cracked and the most incredible smells hit your nose.”

And then there’s the water. Drawn from an ancient spring, it gives the gin a vivid freshness like the taste of rain on the wind. At this altitude it boils at just 98 degrees, teasing more flavour from those botanicals. And as Forest to First is distilled especially for rail travel, it’s lighter with lower alcohol. Perfect, as Karl says, for relaxing in the sanctuary of First Class.

LOCALLY SOURCED ALONG THE ROUTE

THE BEST OF THE West Coast

From London to North Wales and the Lake District, we’ve sought out people who celebrate and protect the culinary heritage of communities connected by the West Coast Main Line. The result is a menu rich in local flavours, which shines a light on small and independent producers passionate about doing things the right way.



The Pudding Compartment
This small bakery in North Wales creates wonderful things for us, including their legendary hand-baked, hand-wrapped shortbread.



The Estate Dairy
Nestled between the Pennines and Welsh hills, this family-run dairy uses milk from cows who graze on Cheshire grass.



Forest Distillery
Creators of a unique gin flavoured with botanicals foraged in Macclesfield Forest and distilled in the Peak District.



Beaumont Patisserie
Acclaimed as the best patisserie in the West Midlands, the team of chefs create bespoke desserts and exquisite pastries for Avanti.



Cox&Co
Fully traceable and totally irresistible chocolate made from Fino de Aroma Colombian cacao, crafted in Stoke-on-Trent.



Just Crisps
Made from potatoes grown on Wade Lane Farm, Staffordshire, and hand-cooked in the farm’s own award-winning oil.