

# FIRST

## A MOMENT TO ENJOY

**MENU**

# FIRST

## SAVOUR THE SEASON

**We're delighted to have you with us today.**

Our menu celebrates the season, with hearty flavours to warm and comfort you, and reflects the ever-changing view from your window as we source from farmers, bakers, brewers and distillers along our routes.

Be it hand-made shortbread from North Wales or gin with botanicals foraged from Macclesfield Forest, it's a menu with a real sense of place and pride on the West Coast Main Line.

Make yourself comfortable and enjoy the adventure of dining onboard.

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.

If you're making a short trip with us, we may not have the full menu available but you will have time for a drink. All items on the menu are subject to availability.

 **Vegetarian**

 **Vegan**

 **Sourced along route**

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

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

# THE CLASSICS

## Great West Coast Breakfast

Smoked British bacon, pork & parsley sausage, sautéed mushrooms, potato bites, grilled tomato and a free-range fried egg.

544 kcal

## Bacon Roll

Smoked British bacon in a soft bread roll dusted with linseeds.

553 kcal

## Pumpkin Spice Granola

Toasted wholegrain oats with seeds, pumpkin powder and mixed spices, The Coconut Collab Natural Vegan yoghurt, sliced banana.

387 kcal (VG)

## Smoked Salmon with Scrambled Eggs

Oak-smoked salmon, free-range eggs, garnished with mizuna leaves and lemon wedge.

323 kcal

## Porridge Bowl

Traditional creamy porridge served on its own or with banana and honey.

271–420 kcal (V)

## Toast with Butter & Preserves

White or malt bloomer with Cholmondeley Estate cultured butter, marmalade, strawberry conserve or clear honey.

Vegan spread available.

214–315 kcal (V) (VG)

## We recommend

### Breakfast Hash

Pan-fried potato & sweet potato, vegan nduja, onions and spinach, seasoned with smoked paprika and chilli. Delicious as it comes, or add a free-range poached egg.

293 kcal (VG) / 362 kcal (V)



# BAKERY & FRUIT

## Toasted Teacake

Lightly spiced with raisins, served warm with Cholmondeley Estate cultured butter and strawberry conserve.

Vegan spread available.

347 kcal (V) (VG)

## Chocolate Babka Knot

From the award-winning Beaumont Patisserie. Buttery sweet dough swirled with dark chocolate.

291 kcal (V)

### Banana

100 kcal (VG)

### Easy Peeler

21 kcal (VG)



## LIGHT SNACKS

📍 **Sea Salt Crisps**  
217 kcal (VG)

📍 **Cheesy Corn Snacks**  
71 kcal (V)

📍 **Chips & Dips**  
204 kcal (VG)

**Banana**  
100 kcal (VG)

**Easy Peeler**  
21 kcal (VG)

## TREATS

📍 **Cox&Co Chocolate**

47% chocolate made from single origin Colombian cacao with miso and natural caramel.  
85 kcal (VG)

📍 **Toasted Teacake**

Lightly spiced with raisins, served warm with Cholmondeley Estate cultured butter and strawberry conserve. Vegan spread available.  
347 kcal (V) (VG)

📍 **Stem Ginger & Dark Chocolate Chip Shortbread**

Melt in the mouth shortbread, baked by The Pudding Compartment, North Wales.  
221 kcal (V)

📍 **Marmalade Bread & Butter Pudding**

Created exclusively for Avanti by the Beaumont Patisserie, with Seville orange marmalade and a rich custard.  
279 kcal (V)

## LARGER PLATES

### Mini Brioche Sliders

Smoked Applewood ploughman's and a beetroot falafel with roast tomato chutney and rocket.  
305 kcal (VG)

◦ *We recommend* ◦

📍 **Grazing Plate**

Smoky BBQ pulled pork sausage roll, Blackstone Vintage Cheddar, Red Fox aged Red Leicester, grapes, cherry tomatoes, roasted tomato chutney, oatcakes.  
729 kcal. Or cheese and biscuits (470 kcal).

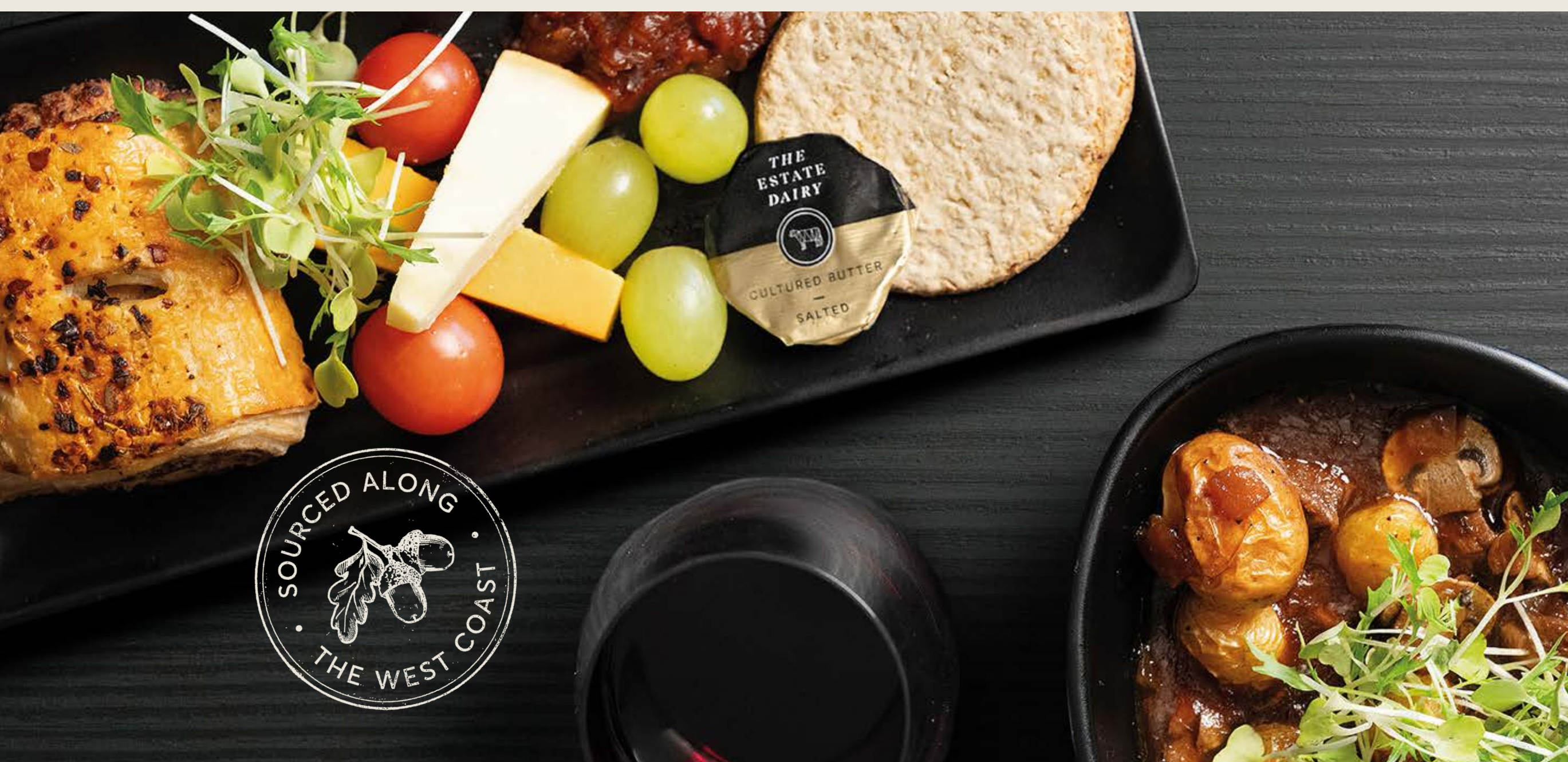
*Sourced from Cheshire & Shropshire*

📍 **Beef Stew**

Tender British beef braised in a rich red wine gravy with onions, carrots and roasted potatoes.  
228 kcal

### Grilled Vegetable & Grain Salad

Grilled peppers, chickpeas, green Puy lentils, chopped spinach and a pomegranate dressing.  
322 kcal (VG)



# FIRST SOMETHING TO SIP



## WINE & SPARKLING

**Mosaico de Aresan  
Sauvignon Blanc, Spain**  
Fresh and zesty with citrus  
and tropical fruit notes.

**Mosaico de Aresan  
Merlot, Spain**  
Smooth and fruity with notes  
of plum and spice.

**José Rosé Garnacha 2025,  
Spain**  
Bright, crisp and bursting  
with vibrant strawberries  
and raspberries.

**Bottega Poeti Prosecco,  
Italy**  
Crisp, fruity and floral with  
hints of pear and apple.

## BEER & CIDER

### Avanti exclusive

#### 📍 Titanic Brewery First Class IPA

A golden hoppy ale with a distinctive crisp taste and  
fruity aroma. Brewed exclusively for Avanti West Coast.  
4.5% ABV

**Asahi Super Dry Lager**  
Crisp, clean and refreshing  
– authentically Japanese.  
5% ABV

**📍 Guest Ale**  
Guest beers crafted by artisan  
breweries along our route.  
Please ask what's onboard today.

**Gravity Theory Cider**  
This medium dry sparkling cider is made from  
100% single estate British apples.  
4.5% ABV

## LO & NO

**📍 Sober Brummie Ale**  
Brewed just like an alcoholic  
beer and dry hopped for a  
zingy, fresh citrus taste.  
0.5% ABV

**Asahi Super Dry 0.0%**  
Crisp, clean and refreshing  
– authentically Japanese.  
0.0% ABV

## SPIRITS

### Avanti exclusive

#### 📍 Forest to First Gin

Distilled with water from an ancient spring and  
flavoured with berries and botanicals foraged from  
Macclesfield Forest.

#### 📍 Manchester Gin – Raspberry Infused Gin & Sicilian Lemon Tonic

An imaginative twist on the classic G&T.  
Made with fresh raspberries which balance beautifully  
with the citrus burst of Sicilian lemons.

#### 📍 The Lakes Vodka

Ultra-smooth English vodka that retains the characteristics  
of the finest British wheat for a sweeter, more rounded flavour.

#### 📍 Salford Original Spiced Rum

Warm spice, with notes of vanilla and citrus. Inspired by  
Salford Docks' rich past and distilled under railway arches.

#### Famous Grouse Whisky

Matured in oak casks for a warmer depth  
of flavour with bright, fruity notes.

**Add a Fever Tree Tonic or Soda:**  
Ginger Ale, Tonic Light, Light Lemonade.

### Create your own classic

**Bloody Mary**, The Lakes Vodka with Spiced Tomato Mix.  
**Mimosa**, Bottega Poeti Prosecco with Orange Juice.  
**Moscow Mule**, The Lakes Vodka, Fever Tree Light Ginger Ale

## SOFT DRINKS

#### 📍 Wenlock Spring Water

0 kcal

#### Pepsi Max

1 kcal

#### Orange or Apple Juice

102 kcal

#### Fever Tree Light Lemonade

27 kcal

#### Fever Tree Light Tonic

23 kcal

#### Fever Tree Light Ginger Ale

27 kcal

#### Remedy Wild Berry

Kombucha

6 kcal

#### The Pickle House Spiced

Tomato Mix

30 kcal

## HOT DRINKS

Our freshly brewed coffee is from Change Please and  
supports people experiencing homelessness. Our tea is  
sourced and expertly blended by the Brew Tea Company.  
Prefer oat milk? Just ask.

#### 📍 Freshly Brewed Coffee

2 kcal

#### Decaffeinated Coffee

0 kcal

#### Hot Chocolate

106 kcal

#### English Breakfast Tea

1 kcal

#### 📍 Earl Grey Tea

1 kcal

#### 📍 Green Tea

1 kcal

#### 📍 Moroccan Mint Tea

1 kcal

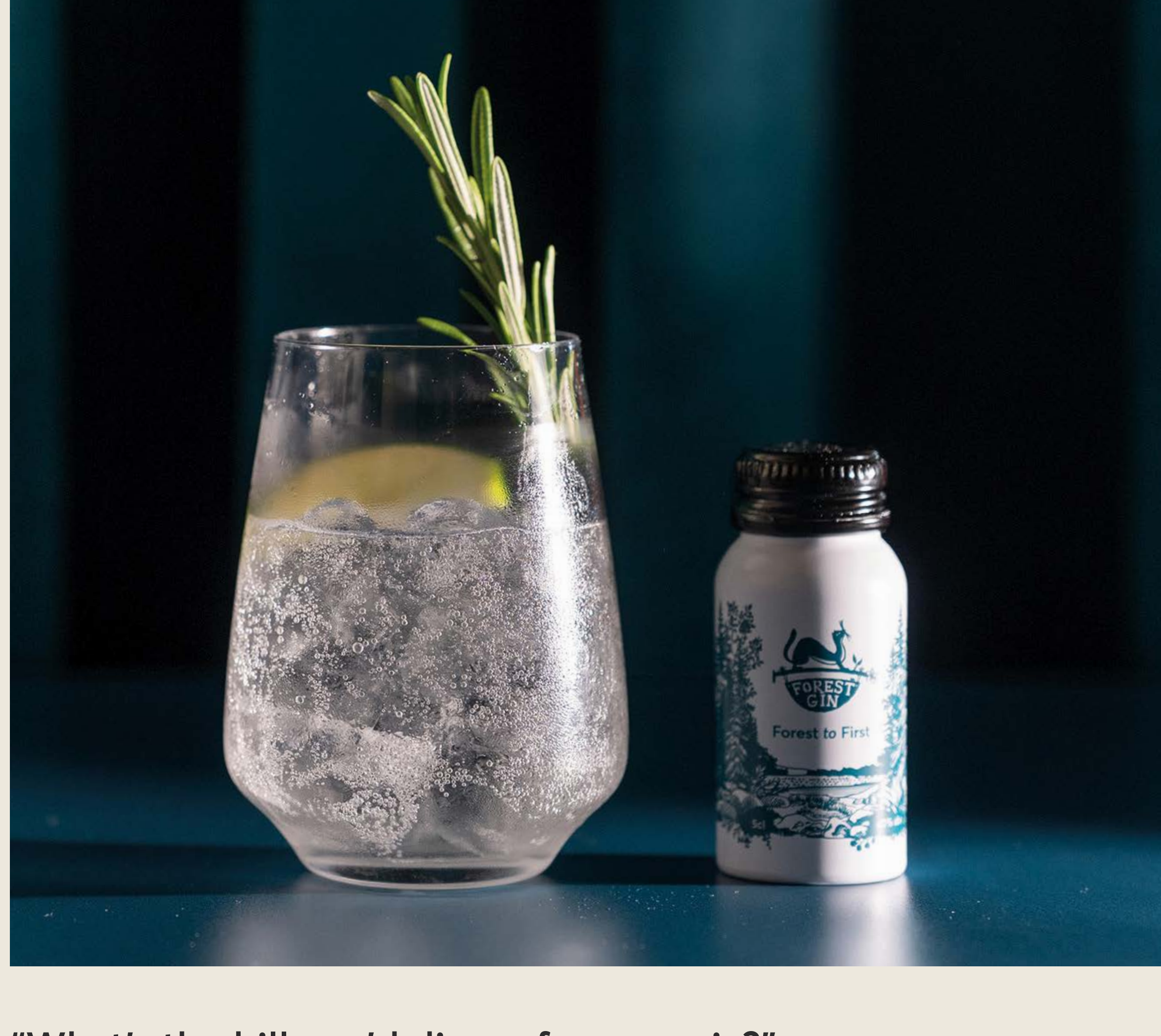
#### 📍 Decaffeinated Tea

1 kcal



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.



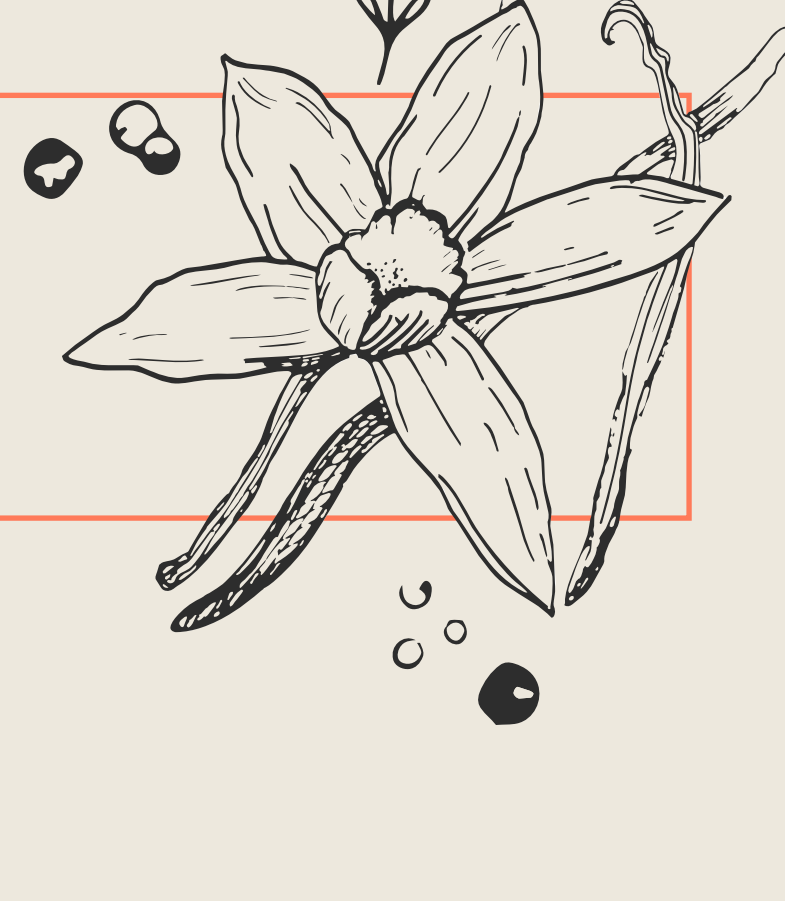
“This is a really  
magic moment”

**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.

Available onboard today



## 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.