A MOMENT TO ENJOY

MENU

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.

(V) Vegetarian **(VG) Vegan** **Sourced along route**

View calories, allergens and ingredients online here.

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

THE CLASSICS

Smoked Salmon with Scrambled Eggs
Oak-smoked salmon, free-range eggs, garnished with mizuna leaves and lemon wedge.
226 kcal

Bacon Roll
Smoked British bacon in a soft bread roll dusted with linseeds.
459 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

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

Porridge Bowl
Traditional porridge served on its own or with banana and honey.
252–401 kcal V

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

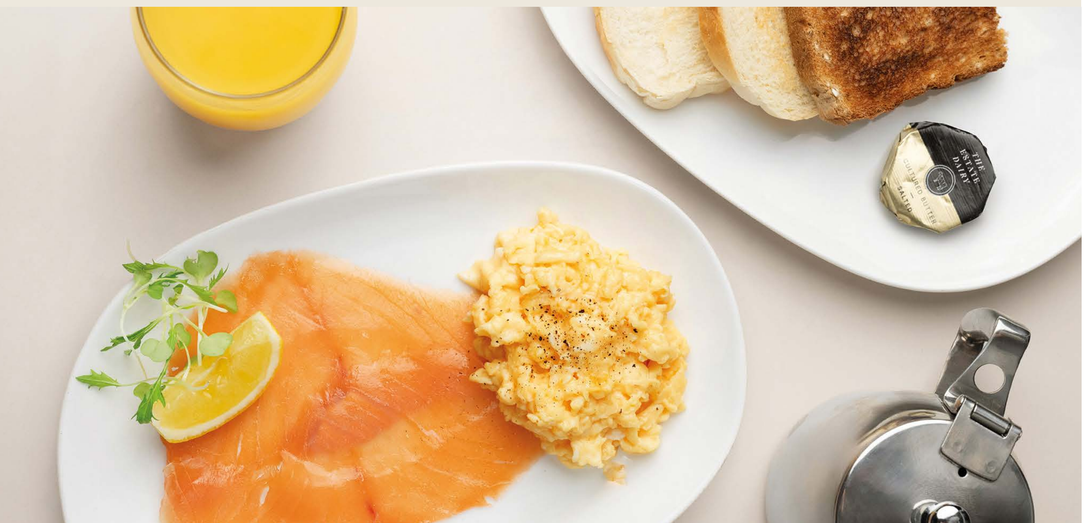
BAKERY & FRUIT

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

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

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.

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

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

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

Orange or Apple Juice
102 kcal

Fever Tree Light Tonic
23 kcal

Remedy Wild Berry Kombucha
6 kcal

Pepsi Max
1 kcal

Fever Tree Light Lemonade
27 kcal

Fever Tree Light Ginger Ale
27 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

Hot Chocolate
106 kcal

Earl Grey Tea
1 kcal

Moroccan Mint Tea
1 kcal

Decaffeinated Coffee
0 kcal

English Breakfast Tea
1 kcal

Green 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.

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

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

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

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

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