Welcome onboard

We're so pleased to have you with us in First Class today.

There's something special about settling into your seat, watching the world go by and knowing everything is taken care of. Our menu has been thoughtfully curated to suit the rhythm of your journey, from a gentle morning lift to a moment of calm at the end of the day.

Each dish is crafted with care using ingredients sourced from some of the West Coast's most passionate producers. From hand-baked treats made in Birmingham to artisan gin with botanicals foraged from Macclesfield Forest, it's a menu with a real sense of place and pride.

We choose to work with suppliers who put quality, sustainability and community at the heart of what they do, because we believe great taste starts with great values.

Sit back and make yourself comfortable. We'll take care of the rest.

Adults need around 2000 kcal a day.
Kcal information provided is per serving/portion.

V Vegetarian VG Vegan

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.
View calories, allergens and ingredients online here.
If you need assistance viewing our allergens and ingredients menu, please speak with a member of the team who'll be happy to help.

Breakfast

Sourced along route

Lighter choices
Perfect for a shorter journey

Toast with Butter and Preserves *(214 – 315 kcal)* V
White or malted bloomer with cultured butter, jam, marmalade or honey. Our bread is vegan, ask us for vegan spread. VG

Blueberry Brioche Rosette Bun *(165 kcal)* V
A twist of soft brioche marbled with blueberry compote.

Toasted Teacake *(347 kcal)* V
Traditional British lightly spiced teacake with raisins, served warm with cultured butter and jam.
Our teacake is vegan, ask us for vegan spread. VG

Classic Bacon Roll *(553 kcal)*
Thick cut smoked British bacon served in a torpedo roll dusted with linseeds.

Mixed Berry Granola Tart *(441 kcal)* VG
Crushed mixed berries in a baked granola case, topped with a vegan coconut crème sprinkled with freeze-dried raspberry and granola.

Porridge Bowl *(271 kcal)* V
Traditional creamy porridge served on its own or with banana and honey. *(420 kcal)*

Banana *(100 kcal)* VG

Larger plates

The Great British Breakfast *(544 kcal)*
Smoked British bacon, pork and parsley sausage, mushrooms and potato bites served with grilled tomato and a fried egg.

Smoked Salmon with Scrambled Eggs *(323 kcal)*
Smoked Scottish salmon served with scrambled eggs and a wedge of lemon.

We recommend
Mushroom Bruschetta *(357 kcal)* VG
Warm sautéed mushrooms with vegan tarragon aioli on toasted malted bloomer.
Add a poached egg if you like. *(417 kcal)* V

Rest of the day

Sourced along route

Snacks & treats
Perfect for shorter journeys or in between meals

Sea Salt Crisps *(217 kcal)*, **Chips & Dips** *(204 kcal)* VG or **Cheesy Corn Snacks** *(71 kcal)* V
Handmade crisps, chips & dips or cheesy corn snacks.

Lemon and Orange Sprinkle Shortbread *(221 kcal)* V
Handmade, hand-wrapped, melt in the mouth shortbread. Made in North Wales, in hailing distance of the West Coast Main Line.

Toasted Teacake *(347 kcal)* V
Traditional British lightly spiced teacake with raisins, served warm with cultured butter and jam.
Our teacake is vegan, ask us for vegan spread. VG

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

Eton Mess Dessert Pot *(171 kcal)* V
Meringue pieces with strawberry compote and cream, topped with strawberry sprinkles.

Banana *(100 kcal)* VG

Larger plates

Chicken Shawarma Wrap *(416 kcal)*
Pulled chicken seasoned with Middle Eastern spices, wrapped in a soft tortilla with salad leaf.

Salmon En Croûte *(753 kcal)*
Poached salmon, lemon crème fraîche and wilted spinach in flaky pastry, served with a celeriac and dill coleslaw.

We recommend
Orzo Pasta Salad *(261 kcal)* VG
Orzo with fresh pesto, sun dried tomatoes, roasted peppers and chopped spinach with grated vegan mozzarella.

Ploughman's Platter *(523 kcal)*
Roast ham, vintage Cheddar & Red Fox Cheese, cherry tomatoes, grapes, salad leaf and a cheese & pickle pinwheel roll with butter.
Vegetarian option *(481 kcal)*. Or cheese & crackers *(382 kcal)*.

Something from the bar?

Spirits

Sourced along route

Forest to First Gin *(Avanti Exclusive)*
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.

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
Light Tonic
Light Lemonade

Beers & Cider

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

Titanic Brewery First Class IPA 4.5% ABV *(Avanti Exclusive)*
A golden hoppy ale with a distinctive crisp taste and fruity aroma. Brewed exclusively for Avanti West Coast.

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

Athletic Lager 0.5% ABV
A light, refreshing brew crafted from premium grains. Crisp-tasting, award-winning and sugar-free.

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

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

Sparkling & Wine

Bottega Posti Prosecco
Crisp, fruity and floral with hints of pear and apple.

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
Bright, crisp and bursting with vibrant strawberries and raspberries.

drinkaware.co.uk

Hot drinks

Freshly Brewed Coffee *(2 kcal)*

Decaf 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)*

Prefer oat milk? Just ask.

Soft drinks

Wenlock Spring Still or Sparkling Water *(0 kcal)*

Orange or Apple Juice *(102 kcal)*

Pepsi Max *(1 kcal)*

Fever Tree Light Lemonade *(27 kcal)*

Fever Tree Light Tonic *(23 kcal)*

Fever Tree Ginger Ale *(27 kcal)*

Remedy Wild Berry Kombucha *(6 kcal)*

The Pickle House Spiced Tomato Mix *(30 kcal)*

Sourced with pride along our route

Our First Class menu is shaped by the company we keep. We partner with exceptional producers found along the West Coast, people who care deeply about quality, craft and doing things the right way.

By keeping things local, we're able to support independent businesses, reduce food miles and work together on smarter, more sustainable choices.

From field to fork (or glass), every detail is considered. Because great food and drink is not just about what we serve, but also the people who create it.

Suppliers of the season

Behind every choice on our First Class menu is a producer with a story to tell. This season, we're shining a light on a few of the brilliant suppliers who help bring our food and drink to life, from family-run bakeries to distilleries rooted in the landscape.

Each one is chosen not just for the quality of what they make, but for the craftsmanship and passion they bring to it. You'll find their stories below, all connected by a shared route – the West Coast Main Line.

Cox&Co Chocolate

A family run business in Stoke-on-Trent, Cox&Co insist on two things: using what they believe is the world's finest cacao and ensuring everything is produced as ethically as possible.

The result is a fine chocolate of unique character, sourced from trusted farms in Colombia and traceable from bean to bar. Smooth, rich and with a satisfyingly crisp snap, Cox&Co's fino de aroma chocolate is sustainable, responsibly produced and utterly delicious.

Heler Foods

Generations of Helers have crafted cheese on Laurels Farm in Cheshire. Proudly independent, they make all their cheese by hand on open tables, the way it's always been done. All milk is locally sourced from carefully selected farms that meet strict quality and welfare standards, with each cheese lovingly tended as it ages to perfection.

To find out more about our hand selected suppliers visit:

avantiwestcoast.co.uk/travel-information/onboard/supplier-stories