Menu



Welcome

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

You're invited to enjoy our carefully curated menu, which features some of the very best food and drink the West Coast has to offer. Be it delicious puddings from Birmingham or artisan gin flavoured with botanicals gathered in Macclesfield Forest, you're in for some real treats. Whether you're starting the day with a delicious cooked breakfast or winding down with drinks and snacks, we'll bring the pick of local produce to your table.

We work with ethical suppliers who share our commitment to supporting communities and protecting the planet. Because food just tastes better that way. Enjoy!

Adults need around 2000 kcal a day.

Kcal information provided is per serving/portion.



Vegetarian



VG Vegan



GF Gluten Free

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.

View calories, 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.

Breakfast

Lighter choices

Perfect for a shorter journey

Toast with Butter & Preserves (214 - 315 kcal)

Toasted white or malted bloomer slices with cultured butter, jam, marmalade or honey. Our bread is vegan, we also offer a vegan spread – just ask. vg

Pain au Chocolat (v) (284 kcal)

Delicious flaky pastry with a chunky dark chocolate centre.

Toasted Teacake (V) (347 kcal)

A delicious toasted sweet and soft dough bun filled with raisins and served with cultured butter and jam – perfect any time of the day.

Classic Bacon Sandwich (404 kcal)

Thick cut smoked British bacon on malted bloomer bread.

Fresh Fruit Salad (102 kcal)

Sweet honeydew and cantaloupe melon with juicy pineapple and red grapes finished with a dollop of Greek style yogurt from the Little Town Dairy. (The fruit salad can be served without yogurt (44 kcal))

Porridge Bowl (252 kcal)

Traditional creamy porridge served on its own or with banana and honey. (392 kcal)

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.

Mushroom Bruschetta (349 kcal)

Warm sautéed mushrooms on toasted malted bread with a tarragon aioli. Fancy adding a poached egg? Just ask. v (415 kcal)

Rest of the day

Snacks & treats

Perfect for shorter journeys or in between meals

Sea Salt Crisps (109 kcal) or Chips & Dips (204 kcal) vs GF Deliciously thick handmade crisps or crunchy corn chips with a selection of dips.

Lemon Shortbread (224 kcal)

Handmade, hand-wrapped, melt in the mouth shortbread. Made in North Wales, just a stone's throw from the railway track.

Luxury Chocolate Bar (v) (87 kcal)

Premium, smooth single origin 41% milk chocolate. Made by local chocolatiers in Stoke-on-Trent.

Strawberry Cheesecake Dessert Pot (224 kcal)

Buttery shortcake crumb topped with creamy strawberry cheesecake with a fragrant strawberry coulis.

Larger plates

Chicken Salad Roll (412 kcal)

Slices of chicken breast with tomato, cucumber, lemon mayonnaise and peppery rocket in a soft white linseed roll.

Tabbouleh Salad VG (297 kcal)

Bulgar wheat, couscous and chickpeas with finely chopped vegetables and fresh fragrant herbs in a minted vegan mayo.

Conchiglie Pasta (359 kcal)

Pasta shells in a classic white wine and garlic sauce served with a pea puree.

Ploughman's Grazing Plate (610 kcal)

A hand finished pulled pork and apple sausage roll served warm with Red Fox and Blackstone Vintage Cheddar cheeses, sun-blushed tomatoes, plum & ginger chutney, a juicy balsamic pickled onion and sourdough crackers. (If you'd prefer a lighter option, we also offer cheese & crackers on their own (278 kcal) or with gluten free crackers. (GF) (358 kcal))

Something to drink?

Hot drinks

Freshly Brewed Coffee (2 kcal)

Decaf Coffee (0 kcal)

Worker Bee Hot Chocolate (90 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

Tropicana Orange or Apple Juice (102 kcal)

Wenlock Spring Still Water (0 kcal)

Pepsi Max (1 kcal)

Fever Tree Light Lemonade (27 kcal)

Fever Tree Light Tonic (23 kcal)

Fever Tree Ginger Ale (27 kcal)

Remedy Raspberry Lemonade Kombucha (7 kcal)

The Pickle House Spiced Tomato Mix (30 kcal)



Alcoholic Drinks

Beers & Cider

Peroni Capri Lager

Brewdog Ale

Guest Beer

We're delighted to offer guest beers crafted by artisan breweries along our route. Please ask what's onboard today.

Caple Road Cider

drinkaware.co.uk

Spirits

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 Tonic Light Light Lemonade

Sparkling & Wines

Senti Prosecco

A delightful Prosecco from Veneto - home to the Glera Grape that makes this light and fruity fizz.

Mosaico de Aresan Sauvignon Blanc - Spain Fresh and zesty with citrus and tropical fruit notes. Crisp and refreshing finish.

Mosaico de Aresan Merlot - Spain

Smooth and fruity with notes of plum and spice. Easy drinking and soft on the finish.

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 products onboard. All the suppliers featured on this map are found along our route which helps to reduce our footprint, minimise food waste and work together on more sustainable packaging.



Suppliers of the season

Meet some of our hand picked suppliers who create the delicious and sustainable food and drink for this season's First Class menu, all sourced close to the tracks of the West Coast Main Line.

Forest Distillery

Forest Distillery is a small family business that creates world class spirits using locally sourced, organic ingredients and pure water from an ancient spring. They distil a delightful bespoke gin, called Forest to First, exclusively for our customers to enjoy.

Flavoured with botanicals foraged from Macclesfield Forest and brewed at altitude in the Peak District, Forest to First captures the wild beauty of the West Coast in a glass. Cheers!

Just Crisps

Wade Lane Farm, the home of Just Crisps, nestles in the Trent Valley close to the West Coast Main Line. Almost everything that goes into these tasty snacks is grown on the farm, from the Taurus and Lady Rossetta potatoes to the extra-virgin rapeseed oil used for frying. One of only a handful of crisp producers to be recognised by the Great Taste Awards, Just Crisps are hand cooked, seasoned and bagged in 10 minutes, fresh for you to enjoy onboard.

Brew Tea Co.

Phil and Aideen share our love of proper tea, which they blend at their Tea HQ in Manchester. Made from the whole leaf, picked at the right time by real people on farms they know, every cuppa is bursting with flavour.

Brew Tea pick the best, biggest leaves to lock in essential oils for a richer, deeper, full-bodied taste. Proudly B Corp certified, Brew Tea only work with ethical suppliers and only use plastic-free packaging. Sound like your cup of tea? You're always welcome to drop by Tea HQ to see what's brewing.

To find out more about our hand selected suppliers visit: avantiwestcoast.co.uk/travel-information/onboard/supplier-stories