

Menu

Regional FCL
Spring 2025

AVANTI
WEST COAST
FIRST





Adults need around 2000 kcal a day.

Kcal information provided is per serving/portion.

V Vegetarian

VG Vegan

GF Gluten Free

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

Porridge Bowl **V** **GF** (252 kcal)

Add a drizzle of honey if you like. (322 kcal)

Pain au Chocolat **V** (284 kcal)

Delicious flaky pastry with a chunky dark chocolate centre.

Cheese Savoury Pastry **V** (262 kcal)

Lemon & Poppy Seed Muffin **V** (375 kcal)

Lemon Drizzle Flapjack **VG** **GF** (247 kcal)

Rest of the day

Sea Salt Crisps **VG** **GF** (109 kcal)

Deliciously handmade cooked crisps – grown and cooked just yards from our tracks in Staffordshire.

BBQ Crunchy Corn Nibbles **VG** **GF** (100 kcal)

Rosemary & Thyme Pitta Chips **VG** (133 kcal)

Uncle Joe's Mintball

Chocolate Brownie **V** **GF** (265 kcal)

Shortbread Biscuit **V** (217 kcal)

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

Popcorn **V** (97 kcal)

Dark Chocolate with

Himalayan Salt Bar **V** (75 kcal)

Hot drinks

Barista Coffee:

8oz Americano (5 kcal)

8oz Cappuccino (129 kcal)

8oz Flat White (94 kcal)

8oz Latte (129 kcal)

8oz Mocha (125 kcal)

8oz Americano White (28 kcal)

6oz Espresso (5 kcal)

8oz Decaf Coffee (0 kcal)

8oz Hot Chocolate (224 kcal)

Fresh Semi-skimmed Milk 20ml (10 kcal)

Speciality Teas (1 kcal)

Soft drinks

Still or Sparkling Water (0 kcal)

Orange Juice (123 kcal)

Pepsi Max (1 kcal)

Fever Tree Light Lemonade (27 kcal)

Fever Tree Ginger Ale (27 kcal)

Fever Tree Light Tonic (23 kcal)

Remedy Raspberry Lemonade Kombucha
(7 kcal)

The Pickle House Spiced Tomato Mix (30 kcal)

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 refreshments onboard. Most can be found along our route which helps to reduce our footprint, minimise food waste and work together on more sustainable packaging.



Our supplier stories

Brew Tea Co.

Founded by husband-and-wife team Phil and Aideen Kirby, they create all our lovely teas in their Tea HQ over in Manchester. Treat yourself to one today.

The Pudding Compartment

Not far from our tracks in North Wales, Steve and the team at The Pudding Compartment are busy creating the muffins & shortbread for our lounges, plus cakes and biscuits served on board and in our shop. They support many other businesses in the area by buying lots of their ingredients locally.

The Pickle House

The Pickle House sprang into action over in Hackney back in 2014. Having first tried pickle juice across the pond in New York, founder Florence Cherruault wanted to create a recipe that was specifically made for cocktails and smoothies. After many months crafting the perfect pickle juice, they launched their first product: The Pickle House Original Pickle Juice. Since then, they've created award-winning pickle mixes which can be used in alcoholic and non-alcoholic cocktails. Try their Spiced Tomato Mix which you can find onboard and in our lounges.

Soffle's

Sophie (Soffle) remembered hearing from a friend about oven roasting pitta so whilst in the local grocery shops of Stoke Newington, Hackney, she purchased the pitta, the chillies and garlic and made her first batch of extremely wild pitta chips. Try a pack of pitta chips in our First Class Lounges.

To find out more about our amazing suppliers visit

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