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Network: Virgin Atlantic Clubhouse

Wi-Fi Password: spirit

Another great Clubhouse partnership

We are excited to have teamed up with award-winning food writer and TV personality Donal Skehan, to bring delicious travel inspired food to our Clubhouse menus where you will also find our Clubhouse favourites. Just look out for the  for his signature creations.

Starters

Mission tortilla soup (V)

Szechuan chicken wings

Pan fried fish cake

Tartar sauce

(D) Baked cauliflower mac and cheese (V)

Smoked salmon bruschetta

Fresh spinach and red onion

Salads

Organic green salad

Red wine vinaigrette

(D) Shaved fennel, olive and parmesan salad

(D) Good Greens, Grain & Marinated Feta Salad (V)

Green onion, farro seeds, barley, pumpkin seeds, lemon, dill, olive oil, swiss chard, green kale

(V) Vegetarian (VE) Vegan

We understand that food allergies can present a serious concern for some of our guests. If you would like information on the allergen content of our food and drink, please speak to one of the team who will be happy to assist

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Main Courses

Margherita flatbread (V)

Homemade foccacia, fresh mozzarella, tomato sauce, fresh basil, extra virgin olive oil

D

Butter chicken

Basmati rice, poppadum, naan bread, chutney, raita and a tomato cucumber salad

Clubhouse burger

Brioche bun, mustard mayonnaise, tomato relish, lettuce, red onion, pickle and crisps.

- A gluten free bun is available

Portobello mushroom burger (V)

Brioche bun, mustard mayonnaise, tomato relish, lettuce, red onion, pickle and crisps

D

Super veggie dahl (V)

Basmati rice, poppadum, naan bread, chutney, raita and a tomato cucumber salad

D

Basil butter seared salmon (DF) (GF)

Heirloom tomatoes, fennel and walnuts

Desserts

D

No bake cheese cake (V)

Warm chocolate brownie (V)

Vanilla ice cream

Watermelon granita (VE) (V)

Fruit salad (VE) (V)

Freshly cut local and far fetched fruits

Artisan cheese selection (V)

Fig compote, grapes, crostinis and crackers

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Champagne and sparkling wine

Lanson Black Label, Brut (NV), France, 12.5% abv

Lively in both mousse and acidity, refreshing green apple is accompanied by a delicate bready nose and cleanly defined finish.

Zardetto Prosecco, (NV), Veneto, Italy, 12% abv

Lemon-yellow in colour with elegant, refined bubbles that form a hearty white froth. Aromas of white flowers, apricot and herbs create a delicately soft bouquet.

White wines

Stella Pinot Grigio 2017, Sicily, Italy, 13% abv

A classic Italian Pinot Grigio, brilliant straw-yellow colour with a green tint. Fine, Fresh fruit aromas of pears, white peach and citrus. Well balanced with a zesty acidity. Dry on the palate, backed by loads of minerality and a refreshing finish

Ponga Sauvignon Blanc 2018, Marlborough New Zealand, 13% abv

Pale straw in appearance with brilliant clarity. Vibrant aromas of ripe citrus and tropical fruits on the nose lead into a refreshing palate full of white peach and grapefruit. The crisp and clean aromas are accented with chalky, mineral tones. A vibrant wine with great acid backbone and a deliciously satisfying finish

Cline Chardonnay 2017, Sonoma, California, 13% abv

This is a brilliant wine with plentiful tropical and stone fruit flavours balanced with oak and vanilla complexity that leads to a long and luscious finish

Rosé wine

Domaine Figuiere 'Magali' Rosé 2017, Provence, France, 13% abv

Magali Rosé is a medium-bodied rosé with aromas and flavours of strawberries, orange peel and white flowers. The wine shows bright and refreshing acidity and salty minerality thanks to the influence of the nearby Mediterranean Sea

Red wines

Root 1 Pinot Noir 2017, Casablanca, Chile, 13.5% abv

Ruby red with violet edges and rich aromas of wild strawberries, raspberries and a hint of cherry. Soft spice notes and vanilla add complexity. Medium-bodied and bright, the fresh acidity combines with ripe fruit flavors and smooth tannins for a well-rounded palate and lengthy finish

Catena Vista Flores Malbec, 2016, Mendoza, Argentina, 14% abv

The Catena Malbec Appellation Vista Flores shows a dark violet colour with black reflections. The nose offers ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender and violet, and mocha. The mouthfeel is rich and full with notes of sweet spice and a touch of leather. The finish presents soft, well-integrated tannins with bright, crisp acidity that gives the wine exceptional length

Ringbolt Cabernet Sauvignon, 2016, Arossa Valley, Australia, 14% abv

Medium crimson to ruby red in colour. The nose offers layers of intensely flavored ripe forest berries infused with tobacco leaf and cassis, with a hint of brooding cedar oak. The medium bodied palate displays an abundance of bright berries with a spicy mid palate freshness. Soft luscious tannins and a long fresh finish

Ready for bed?

**If you're preparing for a good night's sleep,
try our turn down toddy.**

Hot or malted milk, Nutella, mini marshmallows,
Bacardi 8 year old rum and a shortbread biscuit.

Beers

DC Brau Pils, Pilsner, Washington, DC, 4.5% abv

Brau Pils is a straight forward Pilsner with a light body, moderate carbonation and an assertive yet restrained hop character. Aromas of earthy, spicy noble hops are chased by a rich, cracker-like note backed up with clean, malty notes and a neutral lager yeast profile.

Flying Dog, Doggie Style Pale Ale, Pale Ale, Frederick, MD, 6% abv

A classic American style pale ale. Grassy, citrus, and slight perfume hop aromas with subtly sweet malt body.

Atlas Brew Works, Ponzi, IPA, Washington, DC, 7% abv

An American IPA hopped with criminal disregard. Featuring generous additions of Cascade, Chinook, and Mandarina hops, followed by hints of Munich malt, Ponzi's aroma writes checks that its flavour cashes.

Flying Dog, The Truth, Imperial IPA, Frederick, MD, 8% abv

Truth Imperial IPA is a hop bomb of some of the most distinct Pacific Northwest hops available today. Its sharp hop bitterness begins with huge pine notes on the nose, which evolve into bright citrus and subtle stone fruit flavours.

Flying Dog, Gonzo, Imperial Porter, Frederick, MD, 9.2% abv

Gonzo Imperial Porter is deep and complex. This turbo charged version of the Road Dog Porter is mysteriously dark with a rich malty body, intense roasted flavours, and a surprisingly unique hop kick.

Corona Extra, Pale Lager, Mexico D.F., Mexico, 4.6% abv

Easy drinking, refreshing beer that pairs perfectly with a lime.

Heineken, Lager, Zoeterwoude, Netherlands, 5% abv

Consisting of just water, barley, hops, and yeast, Heineken Lager is a pure European pilsner. Bright golden in colour and malty, yet mildly bitter in taste.

Guinness Extra Stout, Dry Stout, Ireland

Brewed with generous hops and roasted barley for a bittersweet balance and full-flavoured, natural bite. Additional hops were added to ensure the stout would arrive in perfect condition after being exported from Ireland.

Hot drinks

PG Tips selection

English Breakfast

English Breakfast Decaf

Pukka's organic selection

Supreme Matcha Green

A beautiful green tea with all the health benefits of matcha without bitterness

Turmeric Active

A caffeine-free tea with the warmth of ginger, turmeric and galangal to support your every move

Detox

A healthy, caffeine free and deliciously refreshing tea to naturally hydrate and detoxify before getting on a plane

Three Mint

Can be enjoyed as a digestive aid after a fantastic Clubhouse meal, and will also appeal to occasional herbal tea drinkers who want a simple yet flavourful hot drink

Chamomile, Vanilla & Manuka Honey

A soothing blend to relax and unwind before flying. Three classic flavours combine for the ultimate stress-relieving cup

Lemon, Ginger & Manuka Honey

A spicy-sweet tea to soothe sore throats and boost immunity. Using organic, sustainably sourced ingredients to create a delicious flavour that's perfect for all ages

Relax

A caffeine-free tea with chamomile and marshmallow root to bring a moment of peace and tranquillity and reduce anxiety

Earl Grey

An inspiring infusion of organic whole leaf, bergamot and lavender

Coffee

Espresso, macchiato, latte, cappuccino, Americano, flat white and mocha.

With your choice of full or skimmed cows milk, or soya and almond milk.

We also have vanilla, hazelnut and caramel syrups available in both regular and sugar free

Turmeric latte

Ok, not technically a coffee, but with turmeric's powerful anti-inflammatory effects and antioxidant powers, it's a great way to start your journey with us today

Hot chocolate

With whipped cream and marshmallows