

WiFi

Fancy downloading a newspaper or magazine for your flight?
Or catching the latest news or weather at your destination?
Type clubhouse.com into your browser when you're online
and enjoy our special Clubhouse content.

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.

Breakfast

Available until midday

The Clubhouse British breakfast*

Poached, scrambled or fried egg, pork sausage, bacon, hash brown, tomato, mushroom and a round of toast

Egg Royale*

A poached egg served on a toasted English muffin with sliced smoked salmon and hollandaise sauce

Egg Florentine* (V)

A poached egg served on a toasted English muffin with spinach and hollandaise sauce

Egg Benedict*

A poached egg served on a toasted English muffin with sliced ham and hollandaise sauce

D **Tomato and thyme eggs** (V)

With garlic sourdough and herb dressed salad leaves

Fresh fruit salad (VE) (V)

Freshly cut local and exotic fruits

Sausage or bacon sandwich

Toasted potato roll, buttered, with your choice of sausage or bacon. Served with tomato ketchup on the side

Selection of cereals (V)

Please ask a member of the team for today's choices

Ronny Brook Farm yoghurt (V)

With local strawberries and granola

Brooklyn everything bagel

With cream cheese, smoked salmon, rocket and fresh lemon

Breakfast burger

With Cumberland sausage, streaky bacon, fried egg and American cheese

French toast (V)

With blueberry compote and crème fraîche

(V) Vegetarian (VE) Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness (all relevant dishes have been marked with *)

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

According to New York State Law, we are unable to serve alcohol before 8am Monday to Saturday or before midday on Sunday

Bar snacks

Available from midday

Our menu of small bites.

We suggest two for a snack, or four as a main meal.

D **Angel hair pasta soup** (V)

With spinach, tomato and chickpeas

Cauliflower ceviche (VE) (V)

With fresh cauliflower, tomato, cucumber, coriander and onion

Home cured salmon gravalax

With english cucumber, preserved lemon crème fraîche, red onion, caper and coriander

Edamame beans (VE) (V)

With chilli and sea salt

Deep fried devil egg (V)

D **Mexican fish taco**

With fresh coriander, avocado, cabbage and sour cream

Spring green salad (V)

With French beans, truffle vinaigrette and toasted almonds

D **Buffalo chicken wings** (GF)

With blue cheese sauce

Ice cream (V)

Please ask your server for today's selection

Fresh fruit salad (V) (DF) (GF) (VE)

Local and exotic sliced fruits

Salads

Shaved spring beets and carrot salad (V)

With fresh herbs, baby gem lettuce and tarragon dressing

Caesar salad

With anchovies

D **California lunch bowl** (V)

With turmeric poached egg and grains

Dine

Available from midday

Main courses

Seared salmon

With spring peas, pea shoots, and caper butter sauce

D

Butter chicken curry

Poppadom, naan bread, cucumber raita, mango chutney and an onion salad

Vegetable curry (V)

Poppadom, naan bread, cucumber raita, mango chutney and an onion salad

D

Vietnamese shaking beef stir-fry

With watercress and shitake mushrooms

Ricotta gnocchi (V)

With spring herb pesto, rocket and pistachio

The Beyond burger (V)

American cheese, red onion, tomato relish, lettuce, gherkin, English mustard mayonnaise and chips

Spring Pho bowl

With your choice of vegetarian, porkbelly or prawns

The Clubhouse cheese burger

Red onion, lettuce, burger relish and mustard mayonnaise served with chips

Desserts

Toasted coconut lemon meringue pie (V)

Fresh cream

Fresh fruit salad (VE) (V)

Local and exotic sliced fruits

Warm chocolate fondant (V)

Salted caramel ice cream

A selection of ice creams (V)

Please ask your server for today's selection

Raspberry sorbet (VE) (V)

Artisan cheese selection (V)

Pear chutney and assorted breads

Young flyers

Tomato Soup (V)

Toasted croutons

Beef burger

Green salad

Crispy chicken strips

Served with chips

Selection of vegetables and bread (V)

Ranch dipping sauce

Fresh fruit salad (VE) (V)

A selection of ice creams (V)

Please ask your server for today's selection

Ready for bed?

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

Eric Lanlard Afternoon Tea

Available from 2pm until 6pm

We are excited to team up with global baking star, Master Pâtissier, Eric Lanlard to present to you a modern twist on the traditional afternoon tea.

Smoked salmon, cream cheese and dill mini croissant

Available with cucumber, cream cheese and dill

Broccoli, goat's cheese and cress savoury tart

Sultana scone (V)

With strawberry preserve and whipped cream

Macaron (V)

Eton mess (V)

Raspberry coulis

Apple and blackberry cake (V)

Champagne and Prosecco

Lanson Black Label Champagne, 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

Enza Prosecco, NV, Italy, 12% abv

Vibrant and refreshing, this Italian sparkling wine has flavours of peach, green apples and honeysuckle

White wines

Villa Maria Private Bin Sauvignon Blanc, Marlborough, New Zealand, 2018, 13% abv

A fresh and vibrant Marlborough Sauvignon Blanc. Flavours such as lemongrass, jalapeño and fresh herbs as well as natural fresh acidity

Anthonijs Rupert Protea Chenin Blanc, Western Cape, South Africa, 2017, 13.5% abv

Crisp passion fruit and lemon leaf with a whiff of white pepper on the nose, well-rounded and medium-bodied. Smooth mouthfeel with just a hint of gravel and flinty flavour on its long zesty finish

Greystone Chardonnay, Lodi, California, USA, 2017 13.5% abv

Aromatics of freshly cut apple and layered with roasted nuts and stone fruit. Taste of bright citrus flavours give way to richer butterscotch and guava

Red wines

Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand, 2018, 12.5% abv

Strawberries, raspberries and red cherries on the nose and palate, intermingled with flavours of freshly roasted coffee beans and dark cocoa

Torres Las Mulas Cabernet Sauvignon Reserva, Central Valley, Chile, 2015, 13% abv

Red in colour with aromas of red fruits with hints of spice. Elegant on the palate with round tannins and a long consistent finish

La Braccasca, Rosso di Montepulciano "Sabazio", Italy 2016, 13.5% abv

Intense ruby red colour, the nose is full with fresh floral and fruity notes of violets and red currants. The palate is elegant and silky, with a sweet and fruity finish

Rosé wine

Chateau Ste Michelle Rosé, Columbia Valley, Washington State, USA, 2018, 12.5% abv

A fresh and lively wine with bright aromas of watermelon, raspberry, and lemon with flavours of wild strawberry, citrus zest and hints of melon with a long crisp finish

Craft beers

Brooklyn Brewery, Brooklyn, New York, Brooklyn Lager, USA, 5.2% abv

Our flagship is an amber-gold Vienna-style lager with a firm malt center, refreshing bitterness and floral hop aroma. Caramel malts show in the finish and its aromatic qualities are enhanced via dry-hopping

Captain Lawrence Brewing Co., Elmsford, New York, USA, 6th Borough Pilsner, 5% abv

The 6th borough may just be a state of mind, but we live here, and this beer was brewed here. Bright, crisp and hoppy, our new pilsner will bring you back to the “burbs” with each sip

Sweetwater Brewing Co., Atlanta, Georgia, USA, 420 Extra Pale Ale, 5.7% abv

Our most popular brew, is a tasty West Coast Style Pale Ale with a stimulating hop character and a crisp finish

Fire Island Beer Company., Fire Island, New York, USA, Isla del Fuego, 5.5% abv

Refreshing Mexican-style Lager with lime juice. We use Vienna-style Lager malt base, subtly hopped with Willamette

Alphabet City, New York, New York, USA, Easy Blonde Ale, 4.7% abv

Alphabet City’s crisp, light-bodied golden ale has hints of citrus and white pepper and is lagered to give it a smooth, crisp finish. Easy Blonde’s promiscuous drinking appeal makes it the easy choice for a smooth, lighter beer

Peak Brewing Co., Portland, Maine, USA, Happy Hour, 4.7% abv

Happy Hour is a masterfully designed pilsner. Built to be crisp, clean and crushable, this beer is easygoing and pairs well with everything, including another beer! With this new pilsner, it’s always Happy Hour

Bottled beers and ciders

Corona

Crispin Cider

Heineken

Peroni

Sam Adams

Tiger

Heineken alcohol free beer

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

Feel New

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

Freshly ground coffee

Americano, latte, cappuccino, espresso, macchiato, flat white, mocha.

With your choice of half & half, whole, 2% skimmed, soya or almond milks

We also have delicious vanilla, hazelnut and caramel syrups as well as a sugar free vanilla syrup

Turmeric latte

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