

WiFi

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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

- D** **Cheesy baked mushrooms on toast** (V)
Camembert, thyme, garlic, portobello mushroom, sage and spinach

Cauliflower soup

With a mature cheddar and ham toastie

- Homemade hummus** (VE) (V)
crispy chickpeas and pita chips

Pan fried fish cake

Tartar sauce and fresh lemon

Salads

- D** **Roast cauliflower and falafel bowl** (V)
bean sprouts, avocado, cabbage, quinoa and cherry tomatoes

- Garden leaf salad** (VE) (V)
Traditional French dressing

Green beans, pancetta and smoked almond salad

With garlic aioli

Main Courses

- Spring onion and artichoke flatbread** (V)
Lemon and herb ricotta

Chicken flatbread

Sage, feta and peppadews

- Mushroom noodle bowl** (VE) (V)
Bok choy, chilli, spring onion, coriander, bean sprouts and sambal oelek

Clubhouse burger

Cheese, red onion, tomato relish, lettuce, gherkin, English mustard and chips
- also available as a vegetarian mushroom burger

- D** **Harissa baked fish**
baby potatoes, spring onion, cherry tomatoes & mint

- D** **Indian butter chicken**
poppadum, naan, fruit chutney, raita, tomato and onion salad

Vegetable curry

poppadum, naan, fruit chutney, raita, tomato and onion salad

(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

Desserts

Milk tart spring rolls (V)

Caramel sauce

Fruit salad (VE) (V)

Freshly cut local fruits

Warm sticky toffee pudding (V)

Vanilla ice cream

Lemon sorbet (VE) (V)

Cheese selection (V)

Water biscuits, celery and fruit chutney

Young flyers

Fish fingers and chips

Tartar sauce

Cheese and tomato pizza (V)

Green salad

Tomato soup (V)

Vegetable crudites (V)

With bread sticks and a mint yoghurt

Vanilla ice cream (V)

Chocolate sauce

Fruit salad (VE) (V)

Sliced local and exotic fruits

Ready for bed?

If you're preparing for a good night's sleep, try our turndown toddy

Hot or malted milk, Nutella, mini marshmallows,

Bacardi 8 year old rum and a shortbread biscuit.

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MONT ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN
HOTEL AND VINEYARD

We have selected a range of wines
from our founder's very own vineyard here
in South Africa for you to enjoy

White wines

Mont Rochelle Chardonnay, Franschhoek, 13.0% abv

Pale straw green in colour, the wine displays fresh citrus tones, with notes of apricot and peach stone fruits. There is an underlying fruitiness and an angular minerality that is underpinned by a full palate and a long finish

Mont Rochelle Sauvignon Blanc, Franschhoek, 13.9% abv

Pale straw with green tinges, the wine displays a mix of tropical fruit characters on the nose. The lively palate exhibits hints of guava and lime and has a fresh citrus finish

Red wines

Mont Rochelle Syrah, Franschhoek, 14.5% abv

Youthful in appearance, on the nose there is generous amounts of violets, black fruits, pepper and spice. The palate displays some meaty, leathery and blackcurrant notes and yet remains very fresh and elegant with a well-rounded tannin profile

Mont Rochelle Cabernet Sauvignon, Franschhoek, 14.6% abv

This wine shows an intense purple red colour with spices, pepper and herbs leading on to violets and blackberry aromatics. There is an elegant and refreshing mouthfeel of seductive spice and an enticing meatiness that combines harmoniously to produce a well-balanced wine

Sparkling wine

Silverthorn - Green Man Brut Méthode Cap Classique, Robertson, South Africa, 12% abv

Delicate bubbles entice one to sip this M.C.C., bottle fermented, 100% Chardonnay. Creamy, biscuity flavours with citrus on the nose offer a refreshing experience

White wine

Alkmaar Viognier 2018, Wellington, South Africa, 14% abv

A delightful low acidity dry style Viognier, with rich layers of floral and ripe summer fruit aromas with soft juicy tannins and a silky passionfruit and honey finish

La Couronne Upper Deck Chenin Blanc 2017, Franschhoek, South Africa, 13.5% abv

The Upper Deck Chenin Blanc flourishes with gorgeous peachy, pear and Cape gooseberry aromas

Oystercatcher White Pearl 2016, Cape Agulhas, South Africa, 13% abv

This exceptional food wine brings the best of both, the gooseberry fruit flavours and minerality of our Sauvignon Blanc and the aromatic creaminess of our Semillon, with touches of citrus and ginger. Full bodied and complex, with an enjoyable long finish

Rosé wine

Jordan Chameleon Rosé 2017, Stellenbosch, South Africa, 13% abv

A blend of plummy Merlot combined with berry flavours of Shiraz add complexity to this dry fruity Rosé

Red wine

Jordan Black Magic Merlot 2014, Stellenbosch, South Africa, 14% abv

Partly whole-berry fermented and soft pump-overs, extract aromas of red plum and dark chocolate. French oak maturation accentuates the seductive flavours and generous velvety tannins

Little Eagle Red 2016, Constantia, South Africa, 13% abv

A Shiraz dominated blend, offering delicious spicy flavors with prevalent aromas of pepper and cloves. This is complimented by delicious dark berry flavors and tannins that are soft and accessible

Fairview Pinotage 2016, Paarl, South Africa, 14% abv

Bright ruby red colour. Cranberries, violets and plum aromas with a hint of vanilla. Elegant flavours of fresh red fruit and clove spice with a firm tannin finish

Craft beers

Devil's Peak Pale Ale, 4% abv

Fruity hop aromas balanced by medium levels of roasted malt aromas

CBC Pilsner, 5.2% abv

The name Pilsner comes from a small town called Pilsen in the Czech Republic where it was first brewed in 1842. This is a drier and spicier style resulting from traditional cold and bottom fermenting

Soweto Gold Lager, 5% abv

Golden medium-bodied beer with slightly hoppy fruitiness, low bitterness and a light rounded smooth finish

AND UNION Friday Über IPA, 6.5% abv

This IPA is And Union's take on an American style IPA using Hallertau aroma hops and American hops. The aroma expresses notes of roasted tangerine and peach cobbler, while the flavour has hints of crème brûlée, ripe tropical fruit and a fresh ginger finish

Refresher menu

Our list of refreshing Kuhestan cordials served with either still or sparkling water

Rhubarb

Sour cherry

Pomegranate

Lemongrass & ginger

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

Relax

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

Love

A harmonious blend of rose, lavender and chamomile made with love, dedicated to love, and called Love

Earl Grey

An inspiring infusion of organic whole leaf, bergamot and lavender

Freshly ground coffee

Espresso, macchiato, latte, cappuccino, Americano, flat white and mocha. With your choice of full or skimmed cow's milk, or soya and almond milks. 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 start to your journey with us today (contains nuts)

Hot chocolate

Served with whipped cream and marshmallows

