

Lunch | Dinner

London Heathrow



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Available from midday

Bar snacks

Vegetable crisps. 136kcal ^(VE) / Seaweed tempura. 75kcal ^(VE)

Truffle salted popcorn. 47kcal ^(VE)

Large plates

Ancient grain salad British smoked quinoa, granny smith, toasted pumpkin seeds, cranberries, feta cheese, cherry and mustard dressing, kale. 423kcal ^(V)

Fish, leek and white bean stew English sparkling wine sauce, crispy leeks, chervil, herb oil. 1056kcal

Clubhouse venison pie crispy potato topping, honey roasted parsnips. 392kcal

Clubhouse grilled chicken burger sesame seed bun, lettuce,

Clubhouse signature sauce with bacon and pickled watermelon, chips. 1189kcal
- also available grilled chicken truffle mushroom burger. 1335kcal

Simplicity plant burger sesame seed bun, lettuce, Clubhouse signature sauce with pickled watermelon, chips. 1176kcal ^(V)

Chicken methi steamed rice, mango chutney, lime pickle, raita, poppadum, naan bread. 1188kcal

Vegetable masala steamed rice, mango chutney, lime pickle, poppadum, naan bread. 1063kcal ^(VE)

Pumpkin risotto watercress oil, toasted pumpkin seeds, vegetable crisps. 637kcal ^(VE)

Small plates

Carrot and ginger soup plant based cream, coriander. 187kcal ^(VE)

Fish taco smoked chilli jam, pickled slaw, coriander, burnt lime. 142kcal

Sticky Korean chicken wings gochujang and soy dressing, toasted sesame seeds, spring onion. 678kcal

Onion bhaji and vegetable samosa platter green chutney, red onion, tomato salad. 211kcal ^(VE)

Desserts

Clubhouse signature cookie pistachio, dark chocolate, smoked sea salt. 479kcal ^(V)

Sticky toffee pudding custard, toffee sauce. 417kcal ^(V)

Carrot cheesecake pebble whipped cream, berry compote, chocolate curl. 784kcal ^(V)

Selection of ice cream vanilla ^(V), strawberries and cream ^(V), chocolate ^(V), salted caramel ^(VE) 130kcal

^(V) Vegetarian ^(VE) Vegan

Adults need around 2000 kcal a day | Wifi: Virgin Atlantic Clubhouse / Password: spirit

Have an allergy or intolerance? Before you order any food or drink, please speak to a member of our catering team, if you have an allergy or intolerance. Our food is prepared and served in an environment where there may be traces of allergens present. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.