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Network: Virgin Atlantic Clubhouse

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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 English breakfast

Poached, scrambled or fried egg, Cumberland sausage, bacon, tomato, mushroom and baked beans

D Scandi quinoa breakfast bowl

Smoked salmon, trout roe, horseradish cream, quinoa, egg, avocado, radish and dill

Egg Benedict

Poached egg, ham and hollandaise sauce served on a toasted English muffin

Egg Florentine (V)

Spinach, poached egg and hollandaise sauce served on a toasted English muffin

Egg Royale

Smoked salmon, poached egg and hollandaise sauce served on a toasted English muffin

Half a fresh grapefruit (V) (VE)

Demerara sugar

D Bircher muesli with honey & yoghurt (V)

Whole milk, sesame, sunflower and chia seeds, blueberries and raspberries

Fruit salad (V) (VE)

Freshly cut local and far fetched fruits

Breakfast rolls

Cumberland sausages or grilled streaky bacon with either tomato ketchup or brown sauce

D Turkish eggs with yoghurt

Garlic yoghurt, poached egg, chilli oil, mint and toasted sourdough

Selection of cereals (V)

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

- Full fat, semi skimmed and skimmed cows milk, soya and almond milks available

A selection of pastries (V)

Served with butter and preserves

(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

Bar snacks

Available from midday

Our menu of small bites.

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

Chicken gyoza

Soy sauce

Cauliflower soup (V)

Crispy okra (V)

Hummus and fresh vegetables (V) (VE)

D Shaved fennel and olive salad

Anchovies and pinenuts

Broccoli and goats cheese quiche (V)

With cress

Chunky chips (V)

Tomato sauce

D Louisiana hot chicken wings

Selection of ice cream (V)

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

Fresh fruit salad (V) (VE)

Freshly cut local and far fetched fruits

Dine

Available from midday

Salads

Ratatouille salad (V) (VE)

Seeded bread cracker and sunblushed tomato dressing

(D) Roast cauliflower salad (V)

Chickpea and tahini yoghurt dressing

(D) Good greens, grains and marinated feta salad (V)

Spring greens, kale, chilli flakes, pumpkin seeds and spring onion

Main courses

(D) Chicken laksa

Chicken, prawn, bean shoots, egg, chilli, lime, coconut milk and fish sauce

Clubhouse plant burger (V)

Mustard mayonnaise, lettuce, red onion, tomato relish and chips

Clubhouse cheese burger

Mustard mayonnaise, lettuce, red onion, tomato relish and chips

(D) Basil butter grilled salmon

Fennel, tomato and walnut salad

Desserts

Baked vanilla cheesecake (V)

Raspberry compote

Chocolate tart (V)

Salted caramel ice cream

Fresh fruit salad (V) (VE)

Freshly cut, local and far fetched fruits

Selection of ice cream (V)

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

Clubhouse cheese board

Celery, grapes, pecan and raisin bread and fruit chutney

Deli

Breakfast

Available from 6.30am until 11.30am

Visit our deli bar and choose from a selection of daily baked croissants, Danish pastries and local breads.

We also offer a variety of the finest hams, cold cuts, smoked salmon, English and continental cheeses, plus a healthy range of cereals, yoghurts and fresh fruits

Lunch and supper

Available from 11.30am

A wide range of the finest deli produce sourced from local and international suppliers. English and continental cheeses, natural oak-smoked salmon, fine charcuterie from France and Italy with fresh, crisp salads, pickles and chutneys

Looking for something healthy?

Check out our deli bar for healthy, super food options

For our younger flyers

Available from midday

Cream of tomato soup (V)

Vegetable sticks and hummus (V)

Cheese burger and mixed salad

Beans on wholemeal toast (V)

Fruit salad (V) (VE)

Jude's milk ice lollies (V)

(V) Vegetarian (VE) Vegan

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Eric Lanlard Afternoon Tea

Available 3pm to 5.30pm

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.

Eric combines his signature glamour with the finest ingredients and luxurious flavour combinations to create an innovative feast for the senses.

Enjoy the treats from the menu below with a pot of tea and a glass of Lanson Rose Champagne.

Prosciutto, sunblushed tomato and rocket

On stone baked Campagne brown roll

- Available with feta cheese, sunblushed tomato and rocket (V)

Smoked salmon, cream cheese and dill mini croissant

- Available with cucumber, cream cheese and dill (V)

Broccoli, goat's cheese and cress savoury tart (V)

Warm sultana scone (V)

With strawberry preserve and clotted cream

A macaroon (V)

Apple and blackberry cake (V)

Dark chocolate brownie (V)

With salted caramel sauce

Hot Drinks

Coffee

Espresso, latte, cappuccino, Americano, macchiato, flat white or mocha. Choose from full or skimmed cows, almond and soya milks.

Flavour your coffee with either vanilla, hazelnut or caramel in both regular and sugar free varieties

Tea

PG Tips English Breakfast

PG Tips 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 and Manuka Honey

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

Lemon, Ginger and 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

Vanilla Chai

Ideal for a caffeine-free alternative to black tea. A unique blend of six specially-selected herbs to offer both great flavour and an energy boost

Earl Grey

An inspiring infusion of organic whole leaf, bergamot and lavender

Champagne and sparkling wine

Lanson Père et Fils Brut, France, NV, 12.5% abv

Lanson Père et Fils is an enriched evolution of the classic Lanson Black Label, created exclusively for bars and restaurants and named after the first bottle of Champagne Lanson produced. For this special cuvée, the House of Lanson has taken a unique selection of grapes and a blend of at least five different years, which is then aged for at least four years. This champagne is rich and structured with rounded finesse and layers of complexity. The nose reveals aromas of ripe fruits, honey and spices. On the palate, this blend offers a complex, full and lasting finish with honeydew flavours.

The Wine Merchant's Range Prosecco, Extra Dry, Veneto, Italy, 11% abv

Made for Berry Bros. & Rudd by the family run Masottina this is a cut above the average Prosecco. Wonderfully judged fruit of pear, peach and apple is balanced by a delightfully fresh finish which demands another sip.

Jenkyn Place Brut Cuvée, England, 2010, NV, 12% abv

Made in the Champagne method from traditional grape varieties - Chardonnay, Pinot Noir and Pinot Meunier. A palate of ripe creamy orchard fruit gives way to a distinct mineral energy.

White wines

2018 The Wine Merchant's Range New Zealand Sauvignon Blanc, Marlborough, New Zealand, 12.5% abv

Full of fresh gooseberries and passion fruit with an aromatic hint of tomato leaf. The typical Marlborough pungency is tempered by tangy citrus notes and a fine mineral finish. A delicious wine with verve and vibrancy.

2018 Domaine Lyrarakis, Psarades Plytó, Crete, Greece, 12.5% abv

Bright and zesty with perfumed orchard fruit and a delicately herbal finish infused with rosemary and lemon pith. Pairs beautifully with a plethora of seafood dishes.

2018 Riesling, Trocken, Gönzheimer, Eymann, Pfalz, Germany, 12% abv

A well-developed wine with rich, ripe stone fruit character and the unmistakable minerality of Riesling. Bone dry and refreshing despite the abundance of fruit.

2017 The Wine Merchant's Range White Burgundy, Burgundy, France, 12% abv

Created for Berry Bros. & Rudd by Jean Luc Terrier at Domaine des Deux Roches, this is a classic style of white burgundy with vibrant citrus and peach fruit and delicate floral aromas. A fresh, crisp profile makes this an excellent aperitif or ideal match for salads, seafood and lighter white meat dishes.

Red wines

2018 The Wine Merchant's Range Malbec, Mendoza, Argentina, 13% abv

A hugely inviting wine packed with black fruit at the fore and tinged with violet and liquorice. The palate is voluptuous yet fresh, the vineyard's 980 metre altitude providing the cool nights necessary to deliver its elegant profile. A subtle chocolatey note to the long finish completes the picture.

2015 Barbera d'Alba, Ciabot Camerano, Marcarini, Piedmont, Italy, 13% abv

A bright and cheerful wine displaying all the crunchy red fruit synonymous with the north west of Italy. Generous cherry fruit on the palate gives way to subtle earthy notes and hint of savoury spice.

2017 De Martino, Estate Cabernet Sauvignon, Maipo Valley, Chile, 13% abv

From a family-owned property considered one of the most forward thinking in South America, applying organic principles in their vineyards and minimal intervention in the winery. Most importantly they are obsessed with achieving the highest quality fruit, matching grapes to their best soils and climatic conditions. The result is a range of wines which are pure, lively and moreishly fruity.

2016 Hewitson Miss Harry, Barossa Valley, Australia, 14% abv

Dean Hewitson is something of a legend of the Barossa and his commitment to the historic vines of the region give wines of great richness, typical to the Barossa, but with a supple structure and fresh finish. An unsurprisingly delicious partner to a burger.

Rosé wine

2018 The Wine Merchant's Range Provence Rosé, France, 13% abv

The essence of summer whatever the weather happens to be doing. Brimming with vibrant red berry compote notes, evocative of summer pudding.

Dessert wine

2015 Ch. Partarrieu, Sauternes, 13% abv

Honey, apricot, baked lemon and quince aromas and flavours. Here unctuous sweetness and opulent fruit is deftly offset by crisp acidity, to create a truly special wine.

From the bar

Soft drinks

Fruit juices, fruit smoothies, mineral waters and soft drinks

Craft Beer

Camden Town Camden Hells Lager, 4.6% abv

The pale, crisp body of Pils with the gentle hop profile of Helles. It's pale gold, refined, elegant and dry. Soft biscuity malt, a light lemony, peppery hop character and the sort of bitterness which quenches and never overpowers. Matured for a long time in tank, it's how a great lager should taste

Wimbledon Brewery Bravo American Pale Ale, 5.5% abv

Brewed to celebrate the American craft beer renaissance, showcasing American hop variety Bravo. A pronounced blackcurrant, citrus aroma. Fruity & crisp with a refreshingly bitter bite

Curious Brew Lager, Chapel Down, 4.7% abv

Brewed and re-fermented with Champagne yeast for a curiously distinctive, clean and refreshing lager

Brewdog Punk IPA, Scotland, 5.6% abv

Layered with new world hops to create an explosion of tropical fruit and an all-out riot of grapefruit, pineapple and lychee before a spiky bitter finish

Beers and Cider

Corona

Stella Artois

Budweiser

London Pride

Guinness

Aspall Draught Suffolk Cider

Becks Blue (alcohol free)

Peroni Libera (alcohol free)

Spirits

A wide selection of spirits are available from the bar

Refresher menu

Bottle Green Elderflower Cordial

Served with either still or sparkling water

LOVEAU Fruit infused sparkling water

LOVEAU is a guilt free combination of intense natural fruit infusions and crisp sparkling water. Free from sugar and sweeteners, it is a refreshing option to free you from carbs and cals

- Watermelon

- Yuzu, lemon and lime

- Berries

