



DINE / DRINK

LONDON HEATHROW





Welcome to the London Heathrow Clubhouse.

THE GOOD EGG

To celebrate our new route to Tel Aviv, we've teamed up with innovative London restaurant The Good Egg to bring the cuisine of Tel Aviv's street food stalls and the flavours of the Middle East to our Heathrow Clubhouse as well as on board select flights in Upper Class and Premium. You'll find The Good Egg's dishes highlighted on the menu with **G**

BREAKFAST

SERVED UNTIL MIDDAY

FRUIT / BAKERY

Fresh Grapefruit demerara sugar ^(V/VE)

Fruit Salad ^(V/VE)

Selection of Toast choice of preserves ^(V)

COOKED

Eggs Benedict English muffin, ham, poached egg, hollandaise sauce

Eggs Royale English muffin, smoked salmon, poached egg, hollandaise sauce

Eggs Florentine English muffin, spinach, poached egg, hollandaise sauce ^(V)

The Clubhouse English Breakfast egg, sausage, bacon, tomato,
mushroom, baked beans

Vegetarian Breakfast choice of egg, vegetarian sausage, spinach, tomato,
mushroom, baked beans ^(V)

Chia Seed and Coconut Porridge oat milk, berry compote,
agave syrup ^(V/VE)

G Shakshuka baked eggs, tomato, peppers, preserved lemon yoghurt,
toasted sourdough ^(V)

WI-FI : VIRGIN ATLANTIC CLUBHOUSE / PASSWORD : SPIRIT

FOR INFORMATION ON THE ALLERGEN CONTENT OF OUR FOOD AND DRINK, PLEASE SPEAK TO ONE OF THE TEAM

LUNCH AND DINNER

AVAILABLE FROM MIDDAY

LIGHT BITES

- Roast Butternut Squash Soup pumpkin seeds ^(V/VE)
- Potted Salmon sourdough crostini and tartare salad
- Baked Chicken Wings tabasco sauce
- Cheese on Toast spring onion ^(V)
- Confit Asian Duck Bao Bun cucumber, spring onion and hoisin sauce

COOKED

- G** Shakshuka baked eggs, tomato, peppers, preserved lemon yoghurt, toasted sourdough ^(V)
- G** Roasted Cauliflower and Bulgur Wheat golden tahini, date syrup, crispy chick peas, mint ^(V)
- Baked Cod butter bean and leek casserole, white wine and chive sauce
- Southern Fried Chicken Burger red cabbage slaw, spicy mayo, tomato ketchup, chips
- Clubhouse Plant Burger mustard mayonnaise, lettuce, red onion, tomato relish, chips ^(V)
- Chicken Tikka Masala steamed rice, naan bread, poppadum, mango chutney, lime pickle, cucumber raita
- Veg Pho Broth tofu, rice noodles, bok choy, mushrooms, bean shoots, coriander, sambal ^(V/VE)

DESSERTS

- Spiced Poached Pear biscotti, fresh cream ^(V)
- Sticky Toffee Pudding vanilla ice cream ^(V)
- Chocolate Tart raspberry compote ^(V)
- Cheese Board fruit chutney, pecan and raisin bread, celery, grapes
- Selection of Ice Cream ^(V)
- Fruit Salad ^(V/VE)

Eric Lanlard



AVAILABLE 3PM - 5.30PM

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

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

Sunblushed Tomato and Rocket Brown Campagne Roll
available with prosciutto or feta cheese

Cream Cheese and Dill Mini Croissant
available with smoked salmon or cucumber

Broccoli, Goat's Cheese and Cress Savoury Tart

Warm Sultana Scone strawberry preserve, clotted cream

Dark Chocolate Brownie salted caramel sauce

Raspberry Éclair

Macaron

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YOUNG FLYERS

AVAILABLE FROM MIDDAY

LUNCH AND DINNER

Cream of Tomato Soup ^(V)

Vegetable Sticks and Hummus ^(V)

Southern Fried Chicken Burger mixed salad

Beans on Wholemeal Toast ^(V)

DESSERTS

Fruit Salad ^(V/VE)

Jude's Milk Ice Lollies ^(V)

DRINKS

COFFEE

Espresso / Americano / Macchiato / Flat White

Cappuccino / Latte / Mocha

Choice of milk. Vanilla, hazelnut, caramel, sugar free vanilla syrup

TEA

PG Tips English Breakfast

PG Tips English Breakfast Decaf

Gorgeous Earl Grey organic bergamot, lemon

Supreme Matcha Green Tea organic green tea, matcha powder

Three Mint (caffeine free) organic spearmint, fieldmint, peppermint

Chamomile, Vanilla and Manuka Honey (caffeine free) organic

Lemon, Ginger and Manuka Honey (caffeine free) organic

Turmeric Active (caffeine free) organic ginger, nettle, turmeric

Feel New (caffeine free) organic fennel seed, cardamom pod

Vanilla Chai (caffeine free) organic vanilla, cinnamon, ginger, licorice

SOFT DRINKS

Fruit Juices / Fruit Smoothies / Mineral Waters / Soft Drinks

Elderflower Cordial / Ginger and Lemongrass Cordial

Pomegranate and Elderflower Cordial

LOVEAU FRUIT INFUSED SPARKLING WATER

Watermelon / Yuzu, Lemon and Lime / Berries

WINES / SPIRITS

SPARKLING WINE

- Tsarine Champagne NV, France, 12% abv
- Follador Prosecco NV, Veneto, Italy, 11.5% abv
- Lanson Pere et Fils NV, France, 12.5% abv
- Hambledon English Sparkling Wine, Hampshire, England, 12% abv

WHITE WINE

- 2018 Berry Bros. & Rudd's Bordeaux Sauvignon Blanc, Bordeaux, France, 12.5% abv
- 2018 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, Italy, 12.5% abv
- 2018 Basa Blanco, Telmo Rodriguez, Rueda, Spain, 13.5% abv
- 2017 Pulenta Estate La Zulema Chardonnay, Mendoza, Argentina, 13.5% abv

RED WINE

- 2018 Cantor Rojo Tempranillo, Rioja, Spain, 13% abv
- 2018 Côtes du Rhône Villages, Visan, Native, Dom Dieu-le-Fit, Pouizin, Rhône, France, 14% abv
- 2017 De Martino Estate Carménère, Maipo Valley, Chile, 13% abv
- 2016 Deltablock Zinfandel, California, USA, 14.5% abv

ROSÉ WINE

- 2018 Berry Bros. & Rudd Reserve Rosé by Collovray & Terrier, France, 12.5% abv

DESSERT

- 2016 Ch. Partarrieu Sauternes, Bordeaux, France, 13% abv

SPIRITS

A wide selection of Spirits are available from the bar

COCKTAILS / BEERS

SIGNATURE COCKTAILS

Virgin Redhead Prosecco, berry liqueurs, Bombay Sapphire Gin, raspberries

Classic Dry Martini Extra dry vermouth, Aviation Gin or Grey Goose Vodka

Margarita Tequila, Cointreau, fresh lime juice

Bloody Mary Grey Goose Vodka, tomato juice, vintage Port,
cayenne pepper, celery salt, tabasco

Cosmopolitan Grey Goose L'Orange Vodka, Cointreau, lime juice, cranberry juice

Bellini Prosecco, peach purée

Bramble Aviation Gin, fresh blackberries, lemon juice, blackberry liqueur

Espresso Martini Tia Maria, vodka, fresh espresso, sugar syrup

Gin Fizz Aviation Gin, fresh lemon juice, sugar syrup, soda, egg white

Mojito Bacardi Superior Rum, fresh lime juice, sugar syrup, soda, fresh mint

Daiquiri Bacardi Superior Rum, sugar, fresh lime juice

Negroni Aviation Gin, Campari, Italian vermouth

ALCOHOL FREE COCKTAILS

Peas of Mind Seedlip Garden, tonic, peas

Ruby Shoesday Seedlip Spice, strawberry, sparkle

Garden Sour Seedlip Garden, apple, lemon, rosemary, egg white

BEER / CIDER / STOUT

Wimbledon Brewery Bravo American Pale Ale, 5.5% abv

Chapel Down Curious Brew Lager, 4.7% abv

Brewdog Punk IPA, 5.6% abv

Corona / Stella Artois / Budweiser / London Pride

Guinness / Aspall Draught Suffolk Cider

Beck's Blue (alcohol free) / Peroni Libera (alcohol free)



