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

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
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**
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)

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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 liquor
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)