

Coffee

Americano | Cappuccino | Flat white | Latte | Macchiato | Mocha

Served with whole milk*

Tea

English Breakfast Tea served with whole milk*

English Breakfast Decaf served with whole milk* ^(CF)

Earl Grey black tea with bergamot

Twinings herbal tea

Simply Sencha wonderfully refreshing and smooth green tea

Defence citrus and ginger with green tea, echinacea and Vitamin C

Revive Raspberry a juicy raspberry and hibiscus floral punch, minus the sugar ^(CF)

Refresh Double Mint peppermint with bursts of sweet spearmint ^(CF)

Digest spearmint, apple and rooibos with baobab ^(CF)

Sleep spiced apple and vanilla with chamomile and passionflower ^(CF)

Soft drinks

Apple juice | Cranberry juice | Grapefruit juice | Orange juice | Pineapple juice

Coca-Cola | Coke Zero | Lemonade | Ginger ale | Ginger beer

Soda | Tonic | Light tonic | Still water | Sparkling water

No & low alcohol

Heineken Alcohol Free Lager 0.0%

Best Day Non-Alcoholic Hazy IPA 0.5%

St Kitts | Virgin Mary | Virgin Mojito

Livener Spritz Three Spirit Livener, tonic, grapefruit garnish

Nightcap on the Rocks Three Spirit Nightcap, orange twist

^(CF) Caffeine free * Choice of milk and syrups available

WiFi: VIRGIN ATLANTIC CLUBHOUSE | password: spirit

Vegetarian? Travelling with young flyers? Have a dietary or religious requirement? Just ask, we're happy to help.

Have an allergy or intolerance? We take food allergies seriously. Please inform your server of any allergies or dietary restrictions before placing your order. Our menu items may contain or come into contact with the following common allergens: Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. While we make every effort to avoid cross-contact, we cannot guarantee that any item is completely free of allergens. For detailed allergen information, please ask to speak to our Allergen Champion.

AW25.V1

Our signature cocktails

The Redhead prosecco, berry liqueurs, gin.

Quite literally a flying icon, don't take off without one.

Bay Berry Tequila Blanco, lemon, agave, cranberry, ginger beer

Created by our very own in-house master of the mix, Ralph.

Classic cocktails

Bellini | Bloody Mary | Bramble | Cosmopolitan | Dry Martini

Daiquiri | Espresso Martini | Gin Fizz | Margarita | Mojito | Negroni

Bubbles

Laurent-Perrier La Cuvée Brut France, 12% abv

Argyle Vintage Brut Rosé Oregon, 12.5% abv

Bisot Jeio Prosecco Italy, 11% abv

White wine

Antinori Santa Cristina Pinot Grigio Italy, 12% abv

Allan Scott Sauvignon Blanc New Zealand, 12.2% abv

Neyers Chardonnay California, 13.6% abv

Red wine

Argyle Bloom House Pinot Noir Oregon, 13.8% abv

Seven Hills Merlot Washington State, 14.5% abv

Iron + Sand Cabernet Sauvignon California, 14.1% abv

Rosé wine

Mirabeau Rosé Pure France, 12.5% abv

Beer, cider & stout

Animal Tropical IPA 7.5% abv | Buenaveza Salt & Lime Lager 6.7% abv

Mango Cart Wheat 5.5% abv | Mighty Dry Golden State Cider 6.1% abv

Obsidian Stout 6.4% abv | Stone Hazy IPA 6.7% abv

805 Blonde 4.7% abv | 1500 Pale Ale 5.5% abv

Amstel Light 3.5% abv | Heineken 5% abv | Stella Artois 5% abv

Spirits

A wide selection of spirits are available from the bar

^(CF) Caffeine free * Choice of milk and syrups available

Vegetarian? Travelling with young flyers? Have a dietary or religious requirement? Just ask, we're happy to help.

Have an allergy or intolerance? We take food allergies seriously. Please inform your server of any allergies or dietary restrictions before placing your order. Our menu items may contain or come into contact with the following common allergens: Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. While we make every effort to avoid cross-contact, we cannot guarantee that any item is completely free of allergens. For detailed allergen information, please ask to speak to our Allergen Champion.