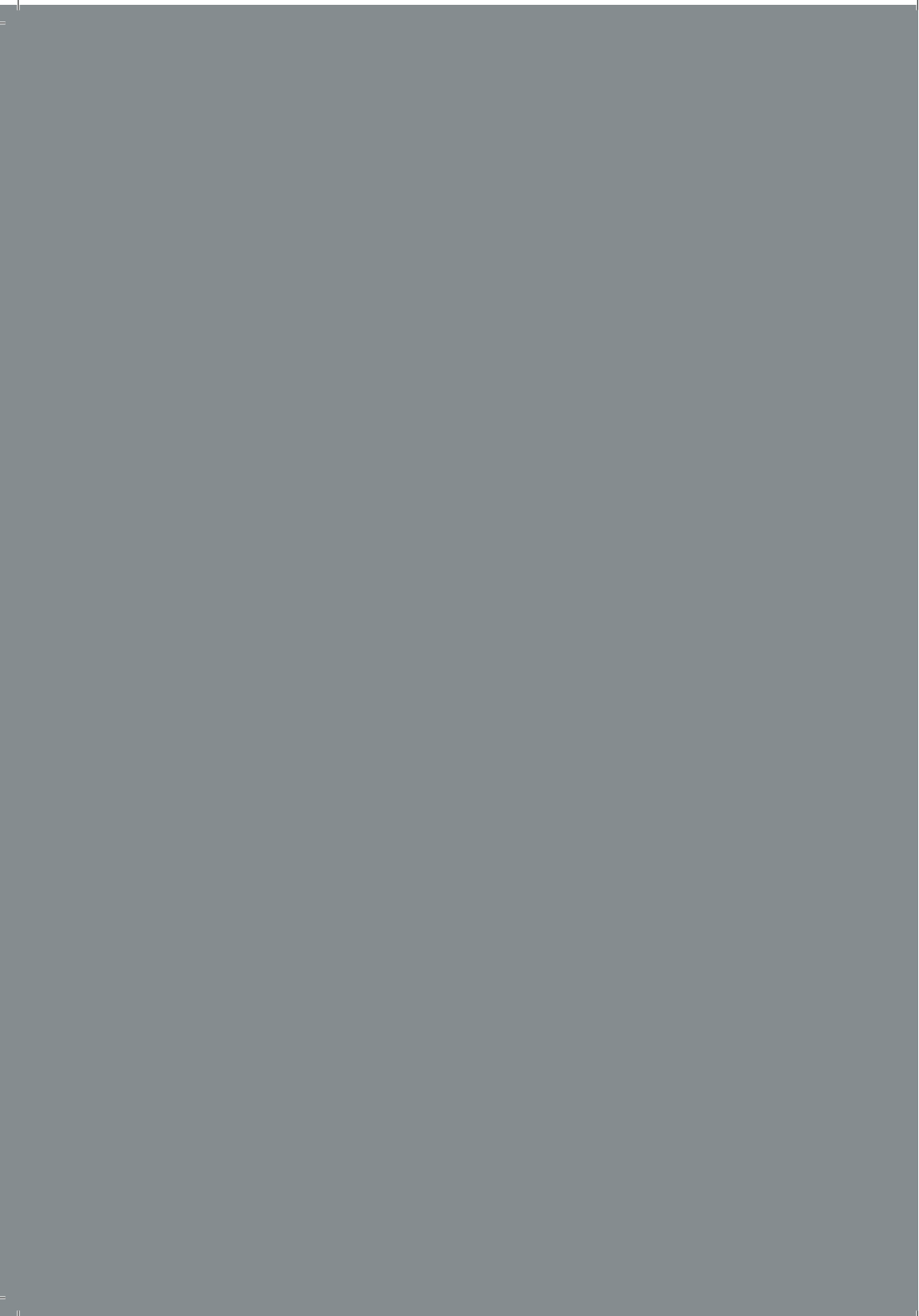





DINE / DRINK

SAN FRANCISCO







Welcome to the San Francisco Clubhouse.


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. Look out for his signature creations. You'll find Donal's dishes highlighted on the menu with 

LUNCH AND DINNER



SMALL PLATES

-  Tortelloni Green Drop Soup spinach and ricotta cheese tortelloni, peas, asparagus, fresh basil, pecorino cheese ^(V)
-  Charred Broccoli smoky romesco sauce, almonds, toasted sourdough ^(V)
- Cauliflower Ceviche fresh tomato, onion, cilantro, avocado, tortilla chips ^(V)
- Avocado, Carrot and Cucumber Roll pickled ginger, wasabi ^(V)

SALADS

- Caesar Salad sourdough crostini ^(V)
-  Vietnamese Beef and Mango Salad baby gem lettuce, coriander, Thai basil, mint, red chillies, toasted peanuts
- Green Leaf Salad truffle dressing ^(V/VE)

COOKED

- Tilapia pureed cauliflower, tomatoes, asparagus
-  Spaghetti Aglio e Olio parmesan, parsley, garlic, chilli flakes
-  Indian Spiced Chicken Thighs pickled cucumber salad, broccoli
- Clubhouse Burger iceberg, garlic mayo, tomato relish, red onion, pickles, sesame seed roll, fries
- Veggie Burger iceberg, vegan mayo, tomato, pickles, toasted vegan roll, fries ^(V/VE)

DESSERTS

- Cheesecake pineapple and coconut compote, toasted shredded coconut ^(V)
- Artisan Cheese Selection crostini, grapes, crackers ^(V)
- Selection of Ice Cream ^(V)
- Fruit Salad ^(V/VE)

WI-FI : VIRGIN ATLANTIC CLUBHOUSE / PASSWORD : ALIVE

FOR INFORMATION ON THE ALLERGEN CONTENT OF OUR FOOD AND DRINK, PLEASE SPEAK TO ONE OF THE TEAM
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS

DRINKS

COFFEE

Espresso / Americano / Macchiato / Flat White
Cappuccino / Latte / Mocha / Chai Latte

Choice of 2%, half and half, almond milk. Hazelnut, almond syrup

TEA

PG Tips English Breakfast

PG Tips English Breakfast Decaf

Gorgeous Earl Grey organic bergamot, lemon

Supreme Matcha Green 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

SOFT DRINKS

Fruit Juices / Fruit Smoothies / Mineral Waters / Soft Drinks

SPIRITS

A wide selection of Spirits are available from the bar

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WINES / BEERS

CHAMPAGNE AND PROSECCO

- Lanson Black Label Champagne, Reims, France, 12.5% abv
- Mumm Napa Brut Prestige NV, Napa, California, USA, 12.5% abv
- Da Luca Prosecco, Italy, 10.5% abv
- Campo Viejo Cava Rose, Spain, 13% abv

WHITE WINE

- 2018 Oyster Bay Sauvignon Blanc, New Zealand, 13% abv
- 2016 Dry Creek Chenin Blanc, Clarksburg, California, USA, 13% abv
- 2015 Clos du Val Estate Chardonnay, Caneros, Napa Valley, California, 13.5% abv

RED WINE

- 2015 Ramsay Merlot, North Coast, California, USA, 13.5% abv
- 2016 Bread and Butter Pinot Noir, Napa Valley, California, USA, 13.5% abv
- 2016 Rodney Strong Upshot Red, Sonoma County, California, USA, 14.5% abv
- 2016 Mercer Family Cabernet, Horse Haven, Washington, USA, 13.9% abv
- 2017 Meiomi Pinot Noir, California, USA, 13.8% abv

BEER / CIDER / STOUT

- 21st Amendment Brewery Brew Free or Die!, IPA, 7% abv
- 21st Amendment Brewery Brew Free or Die! Blood Orange, IPA, 7% abv
- 21st Amendment Brewery Blah Blah Blah, IPA, 7.8% abv
- 21st Amendment Brewery El Sully, Mexican Style Lager, 4.8% abv
- Anchor Brewing Company Anchor Steam Beer, 4.9% abv
- Anchor Brewing Company Anchor Porter, 5.6% abv
- Blue Moon Brewing Company Blue Moon Belgian White, 5.4% abv
- Stella Artois / Angel City Pilsner / Peroni Nastro Azzurro
- Amstel Light / Tsingtao / Budweiser / Clausthaler (non alcoholic)
- Samuel Smith Organic Apple Cider / Samuel Smith Organic Pear Cider

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COCKTAILS

SIGNATURE COCKTAILS

Virgin Redhead / Classic Dry Martini / Tom Collins
Tommy's Margarita / Caipirinha / The Bramble / The Lively Spritz
Mojito / Daiquiri / The Wild Spritz / Manhattan / The Bold Manhattan
Laphroig Project / Bloody Mary

SPECIALITY COCKTAILS

COCKTAILS FROM LOCAL TIKI COCKTAIL HEAVYWEIGHT SMUGGLER'S COVE

Kaieteur Swizzle Bacardi 8 rum, fresh lime juice, maple syrup,
velvet falernum, dash of bitters

Mai Tai Appleton Estate Reserve Blend rum, Pierre Ferrand Dry Curacao,
orgeat, turbanado syrup, fresh lime juice

Dead Reckoning Bacardi 8 rum, vanilla cognac, maple tawny port,
pineapple and lemon juices, dash of bitters, splash of seltzer

La Guildive Bacardi 8 rum, fresh lime juice, ginger beer, Licor 43,
peach liqueur

The Undead Gentleman Plantation OFTD rum, Real McCoy 12 rum,
John D. Taylor's Velvet Falernum, absinthe, cinnamon, fresh lime,
grapefruit juice

VERMOUTH LOW ALCOHOL COCKTAILS

The Lively Rogue Regal Rogue Lively White Vermouth,
Fever-Tree elderflower tonic, pink grapefruit, rosemary

The Daring Rogue Regal Rogue Daring Dry Vermouth, India tonic,
caper berry, thyme

The Bold Rogue Regal Rogue Bold Red Vermouth, ginger beer, orange

The Wild Rogue Regal Rogue Wild Rose Vermouth, soda, strawberry, mint

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

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