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right here



DANDELYAN

MODERN BOTANY

We've joined creative forces at our flagship Heathrow Clubhouse with award-winning mixologist Ryan Chetiyawardana (aka Mr. Lyan) and his bar Dandelyan named 'Best cocktail list in the world' at the prestigious Spirited Awards. We're showcasing some of their innovative cocktails inspired by botany and (appropriately) travel, as well as their very own craft beer, Lyan Lager. Just look out for the Dandelyan logo.

www.dandelyanbar.com

@Dandelyan #modernbotany

Breakfast

Available until midday

The Clubhouse English breakfast

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

Sliced smoked salmon (DF) (GF)

Poached egg and crushed avocado

Egg Benedict

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

Half a fresh grapefruit (V) (VE) (GF) (DF)

Demerara sugar

Seasonal berry yoghurt pot (V)

Homemade granola and honey

Fruit salad (V) (VE) (GF) (DF)

Freshly cut local and far fetched fruits

Breakfast sandwiches

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

Pancakes (V)

Caramelised banana, maple syrup and toasted pecans

Baked ham and cheese croissant

Fresh watercress

Selection of cereals (V)

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

-Soya and almond milks available

(V) Vegetarian (VE) Vegan (GF) Gluten free (DF) Dairy free

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

Clubhouse tapas

Available from midday

Our menu of small bites.

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

Roast vegetable salad (V) (GF)

Baby mozzarella and basil dressing

Steamed edamame (V) (VE) (GF) (DF)

Maldon sea salt

Spring pea soup (V) (GF)

Crème fraiche

Warm new potato salad (V) (VE) (GF) (DF)

Crispy capers, spring onion, lemon, olive oil and sea salt

Deviled egg and smoked salmon (GF)

Sliced red onion

Traditional Caesar salad (GF)

Anchovies and parmesan crisps

Home made sausage roll

Piccalilli

Chips (V) (VE) (GF) (DF)

Baked chicken wings (GF) (DF)

Hot sauce

Selection of Cream & Country ice cream (V)

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

Fresh fruit salad (V) (VE) (GF) (DF)

Freshly cut local and far fetched fruits

Dine

Available from midday

Starters

Spring pea soup (V) (GF)

Crème fraiche and pea shoots

Lamb kofta pitta (DF)

Slaw and fresh lemon

Potted salmon

Tartare salad and crisp bread

Char grilled French bean and cherry tomato salad (V) (VE) (GF) (DF)

Toasted sesame seeds, balsamic dressing and rocket

Egg Benedict

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

Main courses

Sweet and sour chicken (DF)

Steamed rice, spring onion, coriander and prawn cracker

Vegetable Korma (V) (VE) (DF)

Steamed rice, coriander and poppadom

The Clubhouse cheese burger

American cheese, red onion, lettuce, gherkin, Rubies in the Rubble tomato relish, Coleman's English mustard mayonnaise and chips
- a field mushroom, brie and truffle burger is also available (V)

Baked cod fillet (GF)

Butterbeans, leeks and an English sparkling wine and chive sauce

Ratatouille salad (V)

Char grilled peppers, courgettes, onions and aubergine, toasted pine nuts, sun blushed tomato dressing, rocket and seeded crisp bread

Chicken and bacon Caesar salad (GF)

Parmesan crisps

Desserts

Strawberries and cream (V)

Lanson Champagne and strawberry jelly, clotted cream, ice cream and homemade shortbread

Warm dark chocolate fondant (V)

Salted caramel ice cream

Fresh fruit salad (V) (VE) (GF) (DF)

Freshly cut, local and far fetched fruits

Selection of Cream & Country ice cream (V)

Please ask one of the team for today's selection

Clubhouse cheese board

Celery, grapes, walnut and raisin bread and a fruit chutney

Deli

Breakfast

Available from 6.30am until 11.30pm

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 and cold cuts, 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

British farmhouse cheese, 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 (V)

Beef burger and mixed salad

Grilled cod fillet, new potatoes and french beans (GF)

Beans on wholemeal toast (V)

Fruit salad (V) (VE) (GF) (DF)

Selection of ice cream (V)

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Tregothnan afternoon tea

Available from 3.00pm to 5.30pm

Selection of traditional finger sandwiches

Warm plain and sultana scones with clotted cream and strawberry preserve

Lemon and poppy seed cake

A pot of tea from the Tregothnan Estate

Please select from our tea menu

Experience an inimitably British cup of tea from the Tregothnan Estate - pioneers of the first tea grown in England. Home to the same family since 1334, Tregothnan has been creating botanical firsts for several centuries. In 1999, the first tea was planted in its unique microclimate on the banks of the river Fal. Tregothnan continues to push the boundaries of British tea production, with a diverse range of infusions using produce from the estate and the largest private botanical garden in Cornwall.

Churchill's Finest

A bastion of Britishness, tea has kept the RAF flying since its formation in 1918. In recognition of this fact, Tregothnan, in partnership with the RAF Benevolent fund, have created this bold and full-bodied blend of British grown tea leaves and the finest Assam

Earl Grey

This blend is the ultimate tribute to Earl Grey himself, created by his eighth great grandson the Viscount Falmouth. This tea is a blend of Cornish leaves with Assam and infused with natural bergamot oil

Green Tea

A refreshing, healthy blend of Tregothnan's Cornish tea, with the finest green leaves from China

Red Berry

This red berry infusion balances strawberries and apples from the estate, with delicate floral notes to create an incredibly refreshing drink

Classic Tea

This classic tea is a satisfying blend of rare Tregothnan leaves hand plucked from the estate, with the finest Assam, to create a smooth breakfast tea

Hot drinks

Coffee

Freshly brewed coffee as you like it

Selection of teas from Taylors of Harrogate:

Yorkshire Gold – The smooth malty flavour of top quality Assam tea with the fresh lively character of peak season teas from the highlands of East Africa

Decaffeinated Yorkshire Tea

Earl Grey – Black China tea blended with natural oil of bergamot

Afternoon Darjeeling – The Champagne of teas selected from the peak second flush season

Organic chamomile – A mellow, soothing, caffeine free infusion of pure organic chamomile

Organic peppermint – A refreshing, caffeine free infusion of pure peppermint leaves

Delicate green tea – From the Nandi district of Kenya a delicate, fresh, pale green tea

Green jasmine – A light green China tea scented with jasmine blossom

Lemon and ginger – The fragrant zing of lemon and the deep warmth of spicy ginger root

Blackberry and raspberry – A sweet infusion of natural fruits

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

Follador Prosecco D.O.C. Treviso, Italy, NV, 11.5% abv

Bright golden, fine and persistent bubbles. Savoury and fresh with a bouquet of acacia flowers, golden apple and almond.

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

2015 Bodegas Bórbore, Rienda Suelta, Chenin Blanc/Torrontes Tulum Valley, Argentina, 13% abv

Torrontes is fast becoming Argentina's signature white grape, with its subtle peachy character and voluptuous quality on the palate. Chenin Blanc, on tour from France's Loire Valley, has brought fresh restraint to proceedings

2015 Côtes du Rhône Blanc, Famille Perrin, Rhone, France, 12% abv

The whites of the Southern Rhône are much under-appreciated. This tropically fruited wine has huge appeal; a little spice adds interest to the aromatics whilst the finish is full of vim and verve

2016 Constantia Glen Sauvignon Blanc, Constantia Wine Valley, South Africa, 12% abv

Eschewing the no-holds-barred approach of some South African wines this Sauvignon exercises restraint and poise. Aromas of lime and gooseberry give way to layers of passion fruit, notes of fennel, and a racy finish

2015 De Martino Legado Chardonnay, Limari Valley, Chile, 14% abv

A little butter, a little almond, yet not without a touch of lemon verbena freshness to harmonise with the glossy, lingering palate. A very fine Chilean Chardonnay

Red wines

2014 Clos La Coutale, (Malbec), Cahors, France, 12.5% abv

Before finding the spotlight as Argentina's indispensable red, Malbec was working hard in Cahors in South West France. The wines have all the juicy blue fruit of their Latin American cousins but with a little earthy, rustic sense of place

2014 Elderton E Series Shiraz/Cabernet Sauvignon, Barossa Valley, Australia, 14.5% abv

The classic 'take no prisoners' Aussie style; full of boisterous charm. Peppery with cherry and plum fruit this is an ideal companion to a hearty burger

2014 Viña Mayu, Illusion, Syrah/Carmenere, Elqui, Chile, 14% abv

There's no shortage of concentrated fruit here, and the Syrah balances Carmenere's tendency to be a bit 'leafy' very nicely. But despite its obvious weight of fruit this is surprisingly easy-going and easy to drink with or without food

2012 Berry Bros. & Rudd Rioja by Bodegas Amézola de la Mora, Rioja, Spain, 14% abv

Rich and rewarding, full of blackberry fruit with an unctuous texture boldly stating its Riojan origins with: coconut and vanilla spice to the fore and a broad base of warm, dark fruit to coat the palate

Rosé wine

Berry Bros. & Rudd Reserve Rosé, Collovray & Terrier, France VdP l'Aude, 13%ABV

This rosé has been crafted primarily from Cinsault and Syrah, lending red fruit charm and herbal freshness, and also from Grenache and Mourvèdre adding warmth and spicy depth. Complexity and joyful exuberance are therefore happily entwined with fine and elegant aromas of acacia, honey and passion fruit

Dessert wine

Chateau de Cerons, France, 2008, 13.5% abv

The marine limestone subsoil of Cerons gives to this wine a nice acidity that balances perfectly concentration. The wine is tense, ethereal, with fine and elegant aromas of acacia, honey and passion fruit

From the bar

Soft drinks

Fruit juices, fruit smoothies, mineral waters and soft drinks

Craft Beer

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



Lyan Lager Passionfruit Pale Ale, Old Worthy Brewing Co., 4.7% abv

Brewed as a little bit of Scottish shenanigans for our pal Mr Lyan. Lyan Lager is a tasty pale ale hopped with New Zealand hops and a healthy addition of passionfruit. Slainte!

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

Beers and Cider

Tiger

Corona

Peroni Nastro Azzurro

London Pride

Guinness

Aspall Draught Suffolk Cyder

Spirits

A wide selection of spirits are available from the bar

Refresher menu

Our list of refreshing Bottle Green cordials served with either still or sparkling water

Elderflower

Ginger & lemongrass

Pomegranate & elderflower

Strawberry

Lime

Raspberry & grapefruit

Happenings

We're always on the lookout for brands that can add a little extra magic to your Clubhouse visit. Brands that surprise you, entertain you and make you smile. We now work and play with over 80 of those brands and you'll probably spot a few while you're with us. In the meantime, we'd like to introduce you to some here.

Copper Dog whisky. Take a Walk on the Speyside.

We constantly seek out new brands for you to try from the four corners of the Earth and this is the very first outing for a delicious new whisky called Copper Dog. In years long-passed, distillery workers would help themselves to a dram using a 'copper dog'; a pipe hidden inside their trouser leg. They called it a 'dog', as like man's best friend, it never left its owner's side. These Speyside characters are the inspiration for this unique blend of eight single malt whiskies, slowly married together in old oak casks.

An easy-drinking scotch with ripe fruit aromas and a delicate spicy finish, Copper Dog can be drunk neat, with ice, or a mixer of your choice – soda, tonic, coke, ginger or fresh orange – but always with a generous wedge of orange. First created at the Craigellachie Hotel, Speyside, established in 1893.

AquaRiva tequila by Cleo Rocos

"When I launched my AquaRiva Tequila and AquaRiva Organic Agave Syrup in 2012 it was Virgin Atlantic who was first to discover my award winning brand. Since then I am very proud to say that it has been served in the Virgin Clubhouses and is a big hit with the fabulous bar team and customers from all over the Globe. The AquaRiva cocktail competition recently held in the lounge was the most difficult one that I have ever had to judge as literally every entry was superb. The winner was created by Theo Pearce with his Gingerly Passing The Thyme Margarita. Ask any of the highly skilled and happy bar team and they will make you a glorious AquaRiva cocktail. "Like Drinking Your First Day of Holiday"...!!! AquaRiva is available nationwide in the UK and in the US." Cleo x

www.aquarivatequila.co.uk www.aquarivasyrup.com

Bienvenue dans le monde de St-Germain!

St Germain is created in the artisanal manner from freshly-picked elderflower blossoms, giving a taste of elderflower, tropical fruits, pear with a hint of citrus. Exquisitely balanced, its fresh, versatile & vibrant character makes for the perfect aperitif to be enjoyed in the St.Germain cocktail. It is also mixable, adding character to many cocktails, so why not ask for a splash in your usual G&T or enjoy as a key ingredient in the legendary Grey Goose Le Fizz. Santé!

www.stgermain.fr

(Continued overleaf)

Bubbles and nibbles

If you fancy fizz, we also continue to enjoy a happy relationship with the delicious, citrusy Lanson champagne (www.lansonchampagne.com). It goes particularly well with the four types of smoked salmon you'll find at our deli counter.

Dozens of brands are set to make an appearance at the Clubhouse this year. Could yours be one of them? If you'd like to explore working and playing together, contact Charles Vine (charles.vine@fly.virgin.com) from our Brand Alliances team.