



welcome

There's so much to see and do at our new Clubhouse that we suggest you take a few moments to look through this menu so you don't miss a thing.

You could order a freshly prepared dish from our à la carte menu or make your own choice from the Deli.

You could enjoy a classic cocktail or let our Mixologist mix you something special.

You could get a new look with a sharp haircut at the Bumble and bumble salon, or indulge yourself with a pampering treatment at the Cowshed spa.

You could catch up with some work in the business centre or chill out in front of the big screen.

You could check out the latest 'happenings'.

The choice is yours. Enjoy.

rise & shine


Available until 11.30 am

Fuel for the day

Full English breakfast

Traditional breakfast with choice of eggs, grilled back & streaky bacon, sausage, mushroom, tomato and baked beans

Eggs Benedict

Poached egg on toasted English muffin with Kassler ham and hollandaise sauce
– also available without ham 

American pancakes

with crispy bacon and maple syrup

Scrambled eggs and smoked salmon on toasted brioche

Warm waffles

with maple syrup and fresh seasonal berries

Grilled bacon buttie or sausage buttie with either tomato ketchup or brown sauce

Smoked salmon and cream cheese bagel

Morning start drinks

Misty Morning

Fresh orange juice, fresh mint 

Mellow Yellow

Mango, peach, banana, low-fat yoghurt 

Strawberry Fields

Strawberry, honey, cream, banana, strawberry ice cream

Coffee

Freshly brewed, decaffeinated, single or double espresso, cappuccino, café latte, mocha, macchiato, hot chocolate

Tea

Selection of Jing Tea, please see the drinks menu for details

Or if you prefer, visit the Deli counter...

breakfast deli

Available until 11.30 am

Patisserie

Croissants, pain au chocolat, Danish pastries, selection of breads and conserves

Selection of cereals

House muesli, yoghurt and honey 

Hams

Salami, honey roast ham and Kassler ham

Cheeses

Farmhouse cheddar, Emmental and Brie

Fruits and yoghurts

Fresh selection of organic fruits 

Organic yoghurts 

Juices

Fresh orange, grapefruit and apple juice 

Selection of smoothies 

We've included the following symbols on our menu to help you make an informed decision on what you'd like to eat

 Lighter and healthier dishes

 Vegetarian

à la carte

Available from 11.30 am

All day breakfast

Eggs Benedict

Poached egg on toasted English muffin with Kassler ham and hollandaise sauce – also available without ham **v**

Scrambled eggs and smoked salmon on toasted brioche

Grilled bacon buttie or sausage buttie with either tomato ketchup or brown sauce

Soups and salads

Leek and potato soup with truffle scented croutons **v**

Scotch broth with winter vegetables, lamb and pearl barley

Crisp fried Atlantic whitebait, chilli sea salt, and Virgin Mary mayonnaise

Grilled Sussex goat's cheese with English field mushrooms, sweet roasted balsamic onions and dressed rocket salad **v**

Bigger bites

Tender braised British beef in red wine gravy with caramelised root vegetables and thyme dumplings

Honey-glazed boiled ham hock with mashed potato, buttered cabbage and parsley sauce

Mediterranean seafood cassoulet in rich tomato sauce with white beans and toasted parmesan breadcrumbs

Gorgonzola potato gnocchi with mushrooms, shallots, baby roasted tomatoes and fresh English garden herbs **v**

Shepherds pie
Minced beef and lamb topped with creamy mashed potato

Clubhouse burger with chips
bacon, cheddar cheese and mayonnaise, tomato, gherkins and onion in a ciabatta

Karahi chicken curry
with basmati rice and naan bread
– The chef recommends Tiger Beer as the perfect match

Vegetable jalfrezi
with basmati rice and naan bread **v**

Naughty but nice

Steamed Belgian chocolate pudding with vanilla ice cream

Sticky apple tartlet
with Rodda's Cornish clotted cream

Fresh fruit salad
with lemon sorbet and basil syrup **v**

Selection of ice cream
– Please ask for today's selection

Or if you prefer, visit the Deli counter...

the deli

Available from 11.30 am

Fish and shellfish

Choose from a selection of natural oak-smoked salmon, half pint of prawns, peppered smoked salmon or marinated seafood salad

Hams and patés

Choose from a selection of pastrami, honey roast gammon ham, salami Milano, chicken & wild mushroom pâté, country style Ardennes pâté, olives, pickles and chutneys

Salads

Virgin Nicoise salad  

Oriental slaw  

British farmhouse cheeseboard

Dunsyre blue, Hereford hop and Brie

Japanese sushi selection

A selection of maki & nigiri sushi with pickled ginger and wasabi
– The chef recommends chilled Akvinta Vodka as the perfect match

afternoon tea

Available 3.00 pm to 5.30 pm

A selection of finger cut sandwiches

Teacakes

Scones with clotted cream and strawberry jam

Selection of Jing Tea, please see the drinks menu for details

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 Lighter and healthier dishes

 Vegetarian

All our food is prepared fresh to order from carefully sourced products. Please be patient – great food takes time. Thank you.
Some of our menu items contain nuts and other allergens. There is a small risk that traces of these may be found in other products served here.

champagne & wine

Champagne

Champagne Mumm nv, France

A toasty version, rich and creamy, with vanilla, hazelnut and citrus notes weaving through the rich texture. It's on the soft side, yet with a lovely, mouth-watering finish.

White Wines

Senga Chenin Blanc 2007, Coastal Region, South Africa

Chenin Blanc is also known as "Steen" in the Cape, where it produces an amiable wine, with apple aromatics and an easy-going flavour. This interpretation, made by Tyrell Myburgh of the renowned Joostenberg Estate, in partnership with his friends Charles Back and José Condé, is a cut above. Dry-farmed vineyards in the Perdeberg Hills yield excellent fruit, which converts to a delicious, tangy character that goes well with a host of dishes and also makes an excellent apéritif.

Cucao Chardonnay Reserva 2006, Casablanca, Chile

This delightful, citrusy and lively Chardonnay comes from the cool Casablanca valley in Central Chile. Created by Alvaro Espinoza, Chile's most famous winemaker and champion of Chile's organic wine movement, this wine has a light touch that refreshes and fulfils in equal measure. It has been aged for ten months in oak barrels and on its lees, and has a quixotic 10% of Marsanne in the blend, normally found in the white wines of France's Rhône Valley, here adding a gentle note of nectarine and apricot.

Picpoul de Pinet 2007, Domaine Felines-Jourdan, France

Picpoul De Pinet is a cru within the diverse expanse of the Coteaux de Languedoc, located in the Basin De Thau to the South-West of Montpellier. Picpoul is an aromatic variety which has found its natural home in the sandy gravelly soils centred on both the eponymous village of Pinet and the old town of Montagnac, and is supremely well-suited to sea-food dishes. Despite its huge popularity with the summer local tourist trade, this fennel-scented example, from the highly capable Felines-Jourdan family, tastes just as good in the Clubhouse as on holiday.

Macon-Solotr  Les Clos 2007, Domaine Gerbeaux, France

Domaine des Gerbeaux is owned and run by husband and wife team of Beatrice (who heralds from nearby Chaintr ) and Jean-Michel Drouin, who started the domaine in 1979. Jean-Michel produces some of the best and most distinctive wines in the M connais, a region increasingly recognised as a source of interesting and complex white burgundy. In typically Burgundian style, he has small parcels of vines (over 40) spread around in M con, St. V ran and Pouilly-Fuiss . This is a rich, nutty, expressive white wine, with great persistence and personality.

Red Wines

Corbi res 2004, La Tour Ch teau Grand Moulin, France

Jean-Noel Bousquet is a determined man. In 2002 the torrential rain which affected much of southern France washed away a large section of his vineyards and rendered his winery useless. Despite this setback, and the unforgiving terrain of the Corbi res region, by 2004 he was back in business in a new winery and using only his oldest vines from his highest vineyards. The resulting wine sings of the personality of the region, with an elegance and suppleness of texture which is a far cry from the tougher, more rustic wines often associated with the region.

Rioja Crianza 2004, Conde Oti ano, Spain

This wine is produced by the P raz-Marzo family, which has been involved with wine production since 1839, and has been official suppliers to the Spanish Royal Family since that date. Fashioned from the excellent 2004 vintage, this is Rioja in the traditional mould. Gentle red fruits note of Tempranillo, with 20% Garnacha, mingle with the velour texture and vanilla flavour imparted by one year's ageing in new American and French oak barrels. Its gentle tannic fabric makes this a friendly partner to white meats and simple red meats.

champagne & wine

Berrys' Own Selection Barossa Shiraz 2006, Australia

Berry Bros. & Rudd source this wine from the Elderton winery, which is to be found on the banks of the North Para River just outside the town of Nuriootpa, deep in the heart of the Barossa. The fruit is drawn from 31 hectares of high-quality vineyards, aged between 40 and 102 years old, so the vines produce rich, concentrated fruit showing off classic varietal flavours, with the oldest vines being used for Elderton's flagship wine, the Command Shiraz. Here the accent is on a bright, spicy and elegant style, but with the depth to be expected from such an eminent source.

Aglianico del Vulture 2004, Tenuta del Portale, Italy

The instep of Italy's 'boot' in the region of Basilicata, sandwiched between Puglia and Campania is where Tenuta del Portale own 15 hectares within the Aglianico del Vulture appellation. Crucial to the success of the noble Aglianico grape, whose origins date back to the Greek colonies at the time of Christ, is the free-draining volcanic and clay soils which lie at 500 metres above sea level on the slopes of Monte Vulture. Such a terroir extends the ripening period, allowing complex aromas and flavours to develop. This example's restrained nose displays smoky, wild herb and briary notes while the fleshy, fine but firmly structured palate takes on a meaty fruit character, making the wine outstanding with substantial, hearty dishes. Note that the region's enigmatic name is pronounced "vool-too-ray", and not like the necrophagous bird!

little tippie

Bottled Beers and Spirits

Heineken, Budweiser, Boddingtons, Cobra, Fuller's London Pride, Tiger Beer

Spirits

A wide selection of spirits are available from the bar

Coffee, tea and soft drinks

Freshly brewed, decaffeinated, single or double espresso, cappuccino, café latte, mocha, macchiato, hot chocolate

Selection of Jing Tea, please see the following page for a complete run-down:

Black tea – Jing Assam Breakfast Tea

Scented black tea – Jing Earl Grey

Green tea – Organic Downy Tip Green Tea

Scented green tea – Moroccan Mint, Jasmine Pearls

Hand-tied flowering tea – Flowering Amaranth

White tea – Organic Silver Needle White Tea

Herbal infusions – Whole Chamomile Flowers, Whole Peppermint Leaf

Iced tea – Lychee Red, Blackcurrant and Hibiscus Fruit Infusion

Fruit juices, fruit smoothies, mineral waters and soft drinks

jing tea

Black tea

Jing Assam Breakfast Tea

A comforting and full breakfast classic, with rich malty sweetness and vivid ruby coloured infusion.

Scented black tea

Jing Earl Grey

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. A perfectly focussed classic.

Green tea

Organic Downy Tip Green Tea

Clean, rounded, full and grassy with faint seaweed complexities. The taste is brisk and refreshing with a textured finish.

Scented green tea

Moroccan Mint

A luxurious blend of whole peppermint leaves and organic gunpowder green tea with the effect of combining refreshing mint with the understated sappy warmth of the gunpowder green tea.

Jasmine Pearls

Velvety, full and enticing green tea leaf lifted by fresh and heady jasmine aroma. The taste is sumptuous, round and deeply jasmine infused.

Hand-tied flowering tea

Flowering Amaranth

A beautiful display of hand tied green tea wrapped around a stunning red amaranth flower. A mesmerising sight with a soft pink infusion and cleansing wild flower taste.

White tea

Organic Silver Needle White Tea

Light, delicate, fruity flavours underpinned by cucumber and melon freshness yet surprisingly full textured with a stunningly velvety finish.

Herbal infusions

Whole Chamomile Flowers

Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish. Sweet yet austere – the definitive chamomile combination.

Whole Peppermint Leaf

Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

Iced tea

Lychee Red

Surprisingly sweet and soft, with lingering, lifted aromas of Asian fruits and perfumer's flowers. Baroque, decadent, irresistible.

Blackcurrant and Hibiscus Fruit Infusion

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish. Refreshing, even bracing, and full of charm.

art of mixology

It has reached the time of year where the leaves on the trees are slowly transforming in colour, heralding the onset of the autumn and winter months ahead. As a result we wanted to offer a number of cocktails that delivered instant refreshment, with flavours and ingredients that transport you to far reaching destinations. Here at the Clubhouse, simple, classic combinations made with grace and precision, deliver hints of citrus and forest fruits for you to savour and enjoy.

Standing the test of time – The Classics

The Original Bacardi Mojito

The fusion of Bacardi Superior Rum, mint, sugar, fresh lime and ice creates a fragrant, clear and refreshing drink which is both sweet and tart. Legend says that the Mojito originates from a drink called "The Draque" which was created around 1586 using Aguardiente, sugar, local lime and fresh mint. During the mid 1800's, around the time Don Facundo Bacardi created Bacardi Rum, the recipe for The Draque changed and the world had its first taste of the Mojito.

The Classic Sapphire Dry Martini

We may never know the true origins of the King of cocktails. Many have said the original martini was created by a San Franciscan barman, Jerry Thomas, who created it for a gold miner to celebrate his good fortune in the town of Martinez. Our clubhouse martini delivers Bombay Sapphire Gin ice cold, with a lick of Noilly Prat dry Vermouth, stirred to perfection. Finished with a twist of lemon.

The Kangaroo (a.k.a The Vodka Martini)

The original term used for the 'Vodka Martini', and once frowned upon by true cocktail aficionados, however this cocktail has now become a fixture on every discerning cocktail menu. Ours is created using only the very best ingredients, Grey Goose Vodka, produced from 100% fine French wheat, in the Cognac region of France. Here it is stirred down with just a whisper of Noilly Prat Vermouth at a ratio of 15:1 and served at an ambient temperature of -5.5°C with either an olive or a twist.

The Vesper Martini

Shaken not stirred! Those infamous words James Bond mutters in the film Casino Royale. Might I say Mr. Bond was very wrong, you never, ever shake a martini! The Vesper, named after the black-haired double agent Vesper Lynd is a very specific style of martini, 3 parts Bombay Sapphire Gin, 1 part Grey Goose Vodka and 1/2 a part of Lillet, a French aperitif wine which adds a subtle sweetness and more tropical aromas than traditional dry vermouth. The 'Virgin' Vesper is carefully stirred (not shaken) and served ice cold in a chilled martini glass, finished with a large twist of lemon for a lingering freshness.

Old Tommy's Margarita (Served up, on the rocks)

Demand for a well-made Margarita, America's favourite cocktail, is growing. A great example is from Tommy's Mexican restaurant in San Francisco, where they serve a twist on it considered one of the best. Our take calls for a squeeze of orange, pressed lemon and lime juices, mild agave syrup and Cazadores Reposado Tequila, a 100% Blue Agave Tequila from the Jalisco highlands of Mexico. Shaken hard and served on the rocks.

Tequila Cazadores Margarita

The first recording of this famed classic dates back to around 1930, and like the Martini, the Margarita has an abundance of stories to which it has been linked. However it can be said the recipe stands clear – Its base spirit, in this case Cazadores Reposado Tequila is made sour with freshly pressed lime juice but then balanced for sweetness with Triple Sec. Shaken hard and served up in a chilled martini glass.

The 'Perfect' Manhattan

Legend has it this drink was first created at a function hosted by Sir Winston Churchill's mother, Jennie, at the Manhattan Club back in 1874. Like the martini, this has stood the test of time and retains its place as the quintessential classic cocktail. Our style calls for equal measures of sweet and dry vermouths, a dash of bitters and Woodford Reserve Bourbon stirred with precision.

art of mixology

The Daiquiri (Ron Bacardi a la Daiquiri)

A cocktail first created back in 1898 by Jennings S. Cox, a miner in the town of Daiquiri. This simple but crucial balance of lime, caster sugar, and Bacardi Superior Rum displays the true art and skill of the bartender and the importance of the best ingredients. Such a simple recipe delivers an unrivalled taste that allows the rum to shine through without dominating or disappearing in the resultant drink.

The Contemporary Crowd

The Stoic Virgin

Why not take a moment and luxuriate in comfort with our best-kept secret? A new cocktail created by one of our very own clubhouse mixologists, Swaran Phagura. The Stoic Virgin marries the tropical fruit flavours of fresh lime, mango and ginger with an orange liqueur and Akvinta Vodka. Not widely available, Akvinta Vodka is quintuple filtered from organic Italian wheat to deliver an exceptionally smooth finish. Choose to have it served straight up or spritzed with champagne.

Bombay Bramble

A cocktail first created back in the 1980's by one of the true cocktail gurus, Dick Bradsell. The Bramble balances the fruitiness of fresh blackberries; the sharpness of pressed lemon juice and the smoothness of a subtle, complex gin, Bombay Sapphire for an all-year-round favourite.

Jalisco Punch

The perfect autumn punch, here we seek out the deeply delicious berried fruits of the session, accentuated by the richness and fruitful flavour of Cazadores Reposado Tequila, fresh citrus and agave syrup. Shaken hard and served long over ice in an oversized wine glass.

Grey Goose L'Orange Cosmo

A drink originally created in the 1980's at Odeon in New York but made popular in recent times by HBO's Sex and the City. Our variation utilizes the unique flavor of Grey Goose L'Orange, fresh lime, orange liqueur and Cranberry. Glazed with a flash of orange.

Espresso 'Clubhouse' Martini

A connoisseur's method of receiving that much needed caffeine hit, an enchanting mix of Grey Goose Vodka, Irish Cream, Coffee liqueur and an intense shot of pure espresso, dressed with three coffee beans to promote luck and prosperity.

Finishing With A Fizz

Virgin Redhead

Created exclusively for Virgin Atlantic by Bombay Sapphire. The Redhead is a delicious blend of freshly muddled raspberries, pressed lemon juice, Cassis and Framboise liqueurs, shaken with Bombay Sapphire Gin and then finished with the house champagne.

French 75

Originally created by Harry MacElhone in 1925, it was named after the 75-field gun used by the French army during World War 1. The French 75 is a well-balanced mixture of Bombay Sapphire Gin, freshly pressed lemon and sugar, topped with champagne.

The Bellini

Perhaps the most sophisticated Italian drink; the Bellini was invented by Giuseppe Cipriani in 1948, at Harry's Bar in Venice - named after the fifteenth-century Italian artist Jacopo Bellini, most of whose work shared a similar "pink glow" with the resultant drink. Here the traditional white peach is spritzed with San Simone prosecco from the depths of Colli Trevigiani region in Northern Italy.

Please note: These classic serves deliver an intense burst of alcohol so a complimentary glass of mineral water with each order will be served to ensure you remain hydrated for your upcoming flight.

cowshed

at the Clubhouse

The original Cowshed is at Babington House, the unique hotel and private members' club in Somerset, England. Cowshed treatments are designed to help you relax and indulge before your flight. From facials and massages, manicures and pedicures, to tanning or wet shaves – each lasts between 15-30 minutes, leaving you feeling pampered, as well as making sure you have plenty of time to enjoy the rest of the Clubhouse.

If your idea of relaxing includes a hot steam-shower, a sauna or a dip in a hydro spa pool, then you're in the right place – and don't worry, we have swimwear available to purchase from the Spa reception.

bumble and bumble

at the Cowshed

Based in New York City, Bumble and bumble has been a fixture in the world of hairdressing for over twenty-nine years with an ambition to give hairdressers and clients what they couldn't find elsewhere – a salon that fostered innovation and growth, evolving with changing times.

There's nothing like a sharp new haircut to make you feel on top of the world, let our Bumble and bumble trained hairdressers offer you a stylish pre-trip haircut, blow-dry and styling touch-up before your flight.

To book your complimentary appointment with the Cowshed or Bumble and bumble at the Clubhouse please make your way to our Spa reception.

happenings

There's always something going on in the Clubhouse, so why not check out our latest 'happenings'. It could be the start of a whole new you and a life changing experience, or it could just be a pleasant way to while away the time before your flight.

Enjoy the View with Myvu

Sit back, relax and enjoy Casino Royale privately with Myvu® Crystal™. These revolutionary video glasses connect with your iPod/iPhone, Nokia N series phones and other multimedia devices to deliver a big screen viewing experience like your own private cinema. You won't want to fly without them. Try a pair in the Clubhouse today, just ask our concierge team.

Enjoy your Akvinta moment

Akvinta is spreading its wings and flying exclusively on Virgin Atlantic. To make you feel more exclusive this super premium vodka has been dressed for the occasion and is presented in unique packaging developed for Virgin Atlantic. Try Akvinta in many guises beyond the unique Stoic Virgin, which is exclusive to our Clubhouse and Harrods. You can sample it whilst you dine at Nobu or Zuma to name just two or dance the night away with it at Kitts or Cuckoo.

Akvinta is a star turn in bright lights but is just as content at home enjoyed simply, a connoisseur's choice. Akvinta can be purchased on board from our Retail Therapy magazine for £30 – a little luxury at a truly affordable price.

Häagen-Dazs Christmas Treat

Christmas has arrived so why not enjoy some rich and creamy Häagen-Dazs ice creams dotted around the Clubhouse. It may be cold outside so warm yourself up with some decadent Rich Hot Chocolate which is made using Häagen-Dazs Belgian Chocolate – it will certainly warm up your taste buds.

A festive gift from Ladbrokescasino.com

Join in the fun at Ladbrokescasino.com this festive season with an exclusive gift and amazing offers that will quench your thrill buds. Win while you wait on the best Roulette and Blackjack and take on Lara Croft for free. Just go to www.ladbrokescasino.com/virgin or speak to our concierge team to collect your gift.

Sony PSPs

Looking for unrivalled handheld entertainment? Ask our concierge for a new PlayStation®Portable (PSP) Slim & Lite. You will be able to access an amazing array of photos, music and video as well as the latest games.

WIFI Access

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