

The menu

Fasten your taste buds



Welcome to Upper Class

Settle in with a drink, and we'll be along shortly to see what you're in the mood for.

On today's menu you'll find bold takes on British and local favourites, along with some unexpected surprises we think you'll love. Everything's made from the best quality ingredients, sustainably sourced and served with our signature flair.

Prefer to make your choice ahead of time? You can browse the full menu at your leisure through **My booking**, and pre-order your perfect dish - so it's ready and waiting when you are.

You'll also be helping us reduce food waste. Win win.

After take off

Served about an hour into your flight

Starters (choice of)

Served with a selection of warm artisan breads

Truffle mac and cheese arancini, seared baby gem, truffle mayonnaise and shaved italian cheese ^(v)

Smoked salmon with salty fingers, cucumber salsa, cornflower petals and a wasabi lime dressing

Mains (choice of)

Pan roasted haddock, potato lyonnaise, sugar snaps, watercress and pea sauce finished with lemon balm

Grapefruit and miso chicken with seared bok choy, pickled carrot salad, brown rice and gochujang sauce

Minted pea tortelloni with lemon butter sauce, lemon gremolata, garlic panko crumb and italian hard cheese ^(v)

Desserts (choice of)

Chocolate fudge cake with vanilla cream and an almond crumble ^(v)

Apricot and lavender cake with fresh cream ^(v)

Cheese and port

British cheese plate West country brie, red fox and wensleydale blue with grapes, red onion chutney and crackers, served with a Quinta do Noval port ^(v)

Express lunch

We have an express menu option so you can have a quick hot bite, then settle in for the flight

Tomato soup with horseradish crème fraîche and micro cress, served with an emmental and spinach toastie ^(v)

^(v) Vegan ^(v) Ovo Lacto Vegetarian

If you have any allergies, please check in with the crew who will be happy to advise you.

A bite later on

Served 90 minutes before landing

Signature Mile High Tea

Indulge in the most British of pastimes with our Signature Mile High Tea and enjoy a selection of sweet and savoury treats

Finger sandwiches (choice of)

Cream cheese and cucumber on white and mature cheddar, roast tomato chutney on malted bread ^(v)

or

Chicken caesar finger sandwiches on malted bread with

A warm apple chutney and vintage cheddar quiche ^(v)

Pâtisserie

Strawberry, vanilla battenburg ^(v)

Apricot, lavender macaron ^(v)

Warm scone with clotted cream and jam ^(v)

Served with a glass of Hambledon Classic Cuvée, England
- A sparkling blend of chardonnay, pinot noir and pinot meunier, with vibrant notes of fresh sourdough and crunchy apples

Social dining

Sit, chat, grab a drink or a snack from our wander wall - you're welcome to take a stroll to our Upper Class space whenever you fancy a change of scene

On the wine list

We proudly partner with London wine merchants Jeroboams to select the perfect pairings for our dishes

Bubbles

Hambledon, Classic Cuvée, English Sparkling, England

A sparkling blend of chardonnay, pinot noir and pinot meunier, with vibrant notes of fresh sourdough and crunchy apples

N.V. Laurent-Perrier, La Cuvée, France

Fresh and easy on the palate, with notes of honeysuckle and a toasty finish

White

2024 Domaine St André Chardonnay, IGP Côtes de Thau, S. of France

Creamy, ripe peach and stone fruits with a hint of brioche on the finish

2024 Verdino Verdejo, Javier Sanz, Rueda D. O. Spain

Crisp and aromatic with notes of lemon, lime and green apple

2023 Chapel Down Bacchus, Kent, England

England's answer to sauvignon, with elderflower, grapefruit and melon flavours

Red

2023 Saint & Scholar Shiraz Pinot Noir, Adelaide Hills, South Australia

Autumnal red fruit flavours with a velvety warm finish

2022 Massal 1945, Cabernet Sauvignon, Clos de Luz, Almahue, Chile

Fresh black cherry and dark plums with a hint of sweet spice

Rosé

2024 Maison Mirabeau One Day, Provence, France
(Regenerative & Organic)

An elegant pale pink rosé with flavours of juicy red fruits and pomegranate

^(v) Vegan ^(vo) Ovo Lacto Vegetarian

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From the bar

Beers and cider

BrewDog Lost Lager crisp, clean, refreshing

BrewDog Wingman Session IPA citrus, biscuit, fruity

Lucky Saint 0.5% alcohol free lager, bold, crisp, heavenly

Caple Rd Cider challenging yet perfectly balanced and refreshing

Spirits and liqueurs

Aberfeldy 12 Year Old Whisky | Bacardi Carta Blanca Rum

Bacardi Cuatro Rum | Baileys Irish Cream | Bombay Sapphire

Gin | Grey Goose Vodka | Patrón Silver Tequila

Woodford Reserve Bourbon | Hennessy VS Cognac

Signature cocktails

The Redhead Gin, mixed berries, a twist of lemon and a pop of prosecco

Bloody Mary Sapling Climate Positive Vodka, our signature Bloody Mary mix

Cocktails

Rum Royale Bacardi Blanca, cranberry juice, Fever-Tree Lemonade

Apple Mint Cooler (alcohol free) Fever-Tree Cloudy British Apple with a twist of garden mint

Feelgood drinks (alcohol free)

Three Spirit Nightcap naturally soothing, woody and mellow, best enjoyed neat over ice or topped with ginger ale

TRIP Elderflower Mint Mindful Blend magnesium, lion's mane, ashwagandha and L-theanine, every drop crafted for calm

Perfect Ted Juicy Peach sparkling natural fruity blend powered by matcha green tea for an immune-boosting lift

Fix8 Kombucha Strawberry Basil slow brewed, authentic kombucha paired with summer strawberries and basil

Soft drinks

Coke | Coke Zero | Fever-Tree Ginger Ale | Fever-Tree Lemonade | Fever-Tree Refreshingly Light Tonic | Apple juice | Cranberry juice | Orange juice | The Pickle House Spiced Tomato Mix | Tomato juice | Still and sparkling mineral water

A hot drink

Coffee

Award-winning coffee company Change Please use 100% of their profits to support people experiencing homelessness.

Americano | Cappuccino | Espresso | Latte

After dinner, ask for a shot of Aberfeldy Whisky, Baileys Irish Cream or Woodford Reserve Bourbon

Tea (Twinings)

English Breakfast | English Breakfast Decaf | Earl Grey
Simply Sencha | Raspberry Revive ^(cf) | Refresh Mint ^(cf)
Sleep Spiced Apple and Vanilla ^(cf)

Hot chocolate

Cadbury's hot chocolate

^(cf) Caffeine free

Oat milk available on request

Vanilla syrup on request



Scone with the wind

Mile High Tea

virgin atlantic 

Signature Mile High Tea

Jam first or cream first? It's the great scone debate. But here's the secret: there's no wrong way. Just spread one, top with the other, and enjoy a taste of pure bliss up in the clouds.

Served 90 minutes before landing.

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A choice of Twinings tea

Afternoon blend | English Breakfast | English Breakfast Decaf
Earl Grey