

OUR BRITISH ORIGINAL MENU

Welcome onboard, we're delighted to have you with us today, and throughout your flight we'll be offering you our carefully curated range of British Original food and drink options.

Our culinary team have enjoyed creating a seasonal menu of top-quality seasonal dishes. Inspired by local ingredients, we've created a menu infused with British originality in each dish.

If you feel peckish between meals, head to the Club Kitchen in the galley area, where a range of snacks and indulgent treats await you.

Just sit back and relax. We'll take it from here.

A TIPPLE FROM THE BAR

Go on, treat yourself to a little drink. From fine wines to premium spirits and soft drinks, a wide selection is available.

Cocktails

Gin Zing

A tantalising mix of premium gin, citrus and sparkling water, served over ice.

Cranberry Blush

A refreshing and colourful mix of vodka, mandarin & orange, cranberry and a dash of spritz over ice.

Johnnie Ginger

Premium whisky, mandarin & orange and ginger ale, served over ice and a slice.

Mocktails

Citrus Burst

Mandarin & orange served with Fever-Tree tonic, over ice and lemon.

Fizzberry

A delightful mix of cranberry juice with Fever-Tree tonic, served with ice and a slice.

Spirits

Tanqueray gin

Made from four classic gin botanicals, this London dry gin remains unchanged since 1830.

Singleton Golden Autumn Orchard single malt Scotch whisky

Distilled at Glendullan and double oak matured in ex-Bourbon and white oak casks to give fruity notes of toffee apple, poached pears, vanilla and butterscotch.

Johnnie Walker Black Label Scotch whisky

A classic blend of single malt and grain whiskies from more than 29 Scottish distilleries.

Aviation Expedition Strength gin

Bulleit Bourbon Whiskey

Cîroc vodka, Bacardi Carta Blanca rum

Liqueurs

Baileys Irish Cream, Cointreau

Beers

BrewDog Speedbird OG

San Miguel Especial Lager, San Miguel 0.0

Soft Drinks and Juices

Mandarin and orange, apple, tomato, cranberry
Coca-Cola, Diet Coke, Coke Zero and Sprite

Fever-Tree Premium Indian Tonic, Refreshingly Light Indian Tonic, Refreshingly Light Ginger Ale and Soda

Still and sparkling water from Harrogate Spa

ANYONE FOR SUPPER?

You can't beat supper before a good night's sleep. Take your pick from an assortment of seasonal dishes. If you're feeling tired and can't wait to cosy down, then just go for a quick starter, dessert and a night cap of your choice.

Starters	Smoked Atlantic salmon* Pickled cucumber, spicy mango salad, seaweed salad.
	Roasted butternut squash and ginger soup* Spicy croûtons.
Main Course	Guinness braised beef short rib Black garlic mashed potatoes, roasted carrots.
	Lemon herb cod fillet Turmeric and herb couscous, sautéed spinach, shallots, Mediterranean olive tomato sauce.
	Paneer pasanda Biryani rice, dal bukhara, fried onions.
	Side salad Black rice and quinoa salad.
Dessert and Cheese	Tiramisu* Creamy mascarpone.
	Warm chocolate raspberry lava cake Vanilla crème anglaise.
	A selection of artisan cheese served with savoury crackers, grapes, quince paste Peppadew Gouda Pecorino Calabrese Roth Buttermilk Blue
	Fresh seasonal fruit*
Bakery	Warm bakery selection served with butter.

BREAKFAST ON THE FLY

Your destination awaits. But before we land, how about a light breakfast bite to set you up nicely for the day ahead.

Starter	Coconut chia pudding Mango compote.
Main Course	Fried eggs, bacon, Swiss cheese on toasted English muffin Smoked tomato chutney. Fresh seasonal fruit
Bakery	Blueberry muffin
Tea	Birchall English Breakfast, Earl Grey, Green Tea, Peppermint, Camomile, Red Berry and Flower, decaffeinated tea.
Coffee	Union Coffee A favourite blend of ours. Sourced direct from smallholder farms in Peru and Honduras and hand-roasted in small batches in East London.
Hot Chocolate	Cadbury's hot chocolate Gluten free oat milk available on request.

THE WINE LIST

Fancy a glass of wine with your meal? All of our wines on board are hand-picked by our Master of Wine. For October, this includes welcoming to Club World Hattingley Valley Blanc de Noirs, a superb English sparkling wine that flew in First until March this year.

In our selections featuring wines from places we fly to, we are showcasing Sicily, accessed via Palermo in the west and Catania on the eastern side. Kick-started by Planeta, Sicily has undergone a 25-year quality revolution, rediscovering old grape varieties and regions, and introducing international grapes.

Our two wines reflect this, with Planeta's Alastro blending local Grecanico with international varieties, while Cantine Fina, founded in 2005, are showing how well Syrah adapts to this Mediterranean island.

Look out, too, for Seifried's award-winning Old Coach Road Sauvignon Blanc. Nelson may be a smaller region than its illustrious neighbour, Marlborough, but it can equal it in quality, as this wine shows.

Champagne and Sparkling

Nicolas Feuillatte, Réserve Exclusive Brut NV, Champagne, France
Suitable for vegetarians & vegans
Nicolas Feuillatte is France's best-selling Champagne marque and Réserve Exclusive is the house's signature. With 40% Pinot Noir and 40% Meunier, it has rich apricot and pear fruit, married with toasty notes from 3-4 years ageing on lees.

Hattingley Valley, Blanc de Noirs 2019, Hampshire, England
Suitable for vegetarians & vegans
The 2015 and 2018 vintages of this Blanc de Noirs, exclusive to British Airways, flew in First until March, with the 2019 marking an upgrade for Club World. Pale lemon, this gives buttered bread, chalk and lemon aromas, with a fine mousse, lively acidity and an elegant texture.

White and Rosé Wines

Seifried, Old Coach Road Sauvignon Blanc 2024, Nelson, New Zealand
Suitable for vegetarians & vegans
The Seifried family planted the first vines in the Nelson region, to the west of Marlborough, in 1973. Their Old Coach Road shows ripe lemon, passionfruit and boxwood aromas, with racy, lemon-lime acidity balanced by punchy, upfront fruit.

Planeta, Alastro Menfi Bianco 2024, Sicily, Italy
Suitable for vegetarians & vegans
Planeta kick-started Sicily's wine renaissance and Alastro reflects that, blending local Grecanico with Sauvignon Blanc. Pale-mid lemon, this has toasty, smoky lemongrass and apple aromas, with a zesty, lemon rind acidity and a long, spicy finish.

Caves d'Esclans, Whispering Angel Côtes de Provence Rosé 2023, Provence, France
Whispering Angel is the most famous Provence rosé in the world. Pale pink, this has delicate aromas of wild strawberry, peach, dusty spices and floral notes, with a fresh, citrus acidity balanced by oily, lees richness.

Red Wines

Soleca, 3 Generaciones Reserva Pinot Noir 2024, Central Valley, Chile
Suitable for vegetarians
Soledad Urrutia co-founded Viña Bisquertt in 1978 and they created Soleca in her honour. Mid-deep purple, this has ripe elderberry and blackberry aromas, dried herb and smoky notes, in a deep, plush, full bodied style, with elegant tannins.

Ventisquero, Queulat Gran Reserva Cabernet Sauvignon 2023, Maipo, Chile
Suitable for vegetarians & vegans
Queulat is from the Trinidad Vineyard in Maipo, the prime region for Cabernet Sauvignon in Chile. Deep black-purple, this has rich, ripe blackcurrant aromas with a leafy, herbal note typical of Maipo, supple, ripe tannins and a fresh, bright acidity.

Cantine Fina, Miral Syrah Terre Siciliane 2024, Sicily, Italy
Suitable for vegetarians & vegans
Sicily has proved to be an ideal home for Syrah, as Fina's Miral clearly demonstrate. Deep black-purple, this has classic, rich, damson, blackberry and white pepper aromatics, in a full-bodied style, with fine-grained tannins and good length.

Port

Graham's Six Grapes Reserve Ruby Port NV, Douro Valley, Portugal
This Reserve Port from famous British Port house, W & J Graham, is made from grapes coming from the same vineyards as their top Vintage Ports. Ripe, rich, sweet and full-bodied, with jammy black fruit, oak and sweet spice.