

BREAKFAST 5:00AM – 12:00PM

READY FOR TAKE-OFF BREAKFAST 25.00

CHOOSE A BREAKFAST

Avocado on Toast  
Smoked Scottish Salmon  
Eggs Benedict

AND A COCKTAIL

Bellini, Bloody Mary or Buck’s Fizz

English Breakfast 19.00  
Bacon, free-range eggs, Cumberland  
sausage, flat mushroom, tomato, beans

Veggie Breakfast 15.00  
Free-range eggs, spinach, mushrooms,  
tomato, halloumi cheese, beans

Vegan Breakfast 15.00  
Avocado, spinach, mushrooms,  
tomato, beans

Eggs Benedict TAKE-OFF SMALL 11.50  
Ham, hollandaise, muffin LARGE 17.50

Eggs Royale SMALL 12.50  
Salmon, hollandaise, muffin LARGE 18.50

Eggs Florentine SMALL 11.50  
Spinach, mornay sauce, muffin LARGE 17.50

Smoked Scottish Salmon TAKE-OFF 15.00  
Scrambled free-range eggs

Avocado on Toast TAKE-OFF 14.00  
Mint, poached free-range eggs

Bacon or Sausage & Egg Muffin 11.50

Vanilla Yoghurt & Granola 8.50  
Honey, mixed berries

Porridge & Fresh Berries 8.50

Croissant, Pain au Chocolat  
or Pain au Raisins 3.75

Toast & Tiptree Preserves 4.00

Add to your Breakfast

+ Smoked Scottish salmon 8.00  
+ Smashed avocado 6.00  
+ Halloumi cheese 6.00  
+ Smoked back bacon 5.25  
+ Cumberland sausage 5.25  
+ Steamed spinach 5.00  
+ Roasted tomatoes 4.50  
+ Roasted mushrooms 4.50

GORDON RAMSAY

PLANE FOOD

SNACKS

Bread Basket 6.50  
Edamame, Soy Bean & Sea Salt 7.00  
Marinated Olives 6.50

STARTERS

Roasted Romero Pepper & Tomato Soup 6.50  
Bread roll

Burrata 14.00  
Aubergine, datterini tomatoes, pine  
nuts, basil, toasted ciabatta

California Roll 17.50  
Japanese snow crab, avocado, tobiko

Avocado Roll 14.75  
Cucumber, avocado, wasabi, pickled  
ginger, soy

Avocado Donburi 9.50  
Chicory, chilli oil

Chicken Wings 13.50  
Tamarind sauce, coriander

Salmon Teriyaki Skewer 10.00  
Spring onion, sesame

Soy & Sake-Cured Scottish Salmon 10.00  
Yuzu avocado, wasabi yoghurt, lotus crisp

SALADS

Caesar Salad SMALL 12.00  
Pancetta, anchovies, free-range egg LARGE 16.00

Beetroot Salad SMALL 12.50  
Carrot & blood orange dressing, LARGE 18.00  
aged feta

Add to your Salad

+ Grilled free-range chicken breast 8.50  
+ Salmon teriyaki skewer 9.00  
+ Hass avocado 6.00  
+ Halloumi cheese 6.00

PASTA & NOODLES

Lobster Linguine 40.00  
Tomato chilli & garlic sauce

Tagliatelle 26.25  
Wagyu & red wine ragu

Miso & Shimeji Ramen Noodles 25.25  
Broccoli, wakame, spring onions

Rigatoni 22.25  
Walnut pesto, sprouting broccoli, olives

Add to your Pasta or Noodles  
+ Grilled free-range chicken breast 8.50  
+ Salmon teriyaki skewer 9.00

MAINS

Harissa Marinated Lamb Ribs 21.00  
Grilled naan, yoghurt, pomegranate

Steak Frites 38.50  
Gremolata sauce, confit shallots

Butter Chicken Curry 28.25  
Saffron rice, garlic naan

Thai Red Prawn Curry 26.00  
Toasted coconut rice, prawn crackers, chilli

Fish & Chips 24.50  
Mushy peas, tartare

Steamed Sea Bream 25.25  
Tenderstem broccoli, romesco, herb salad

Dry-Aged Beef Burger 23.50  
Dry-aged beef patty, Monterey Jack cheese,  
sriracha mayo, Koffmann’s fries

Buffalo Chicken Burger 22.50  
Frank’s hot sauce, smoked Applewood,  
Koffmann’s fries

Add to your Burger  
+ Bacon 4.00  
+ Hass avocado 4.00



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If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.  
A discretionary 15% gratuity will be added to your bill. All prices are inclusive of VAT. Adults need around 2000 kcal a day.

SPARKLING & CHAMPAGNE

Prosecco, Superiore Brut, Asolo, Sacchetto 13.00  
Veneto, Italy

Devaux, Coeur Des Bar, Blanc De Noir 15.50  
Champagne, France

GIN & TONIC

House Special 17.50  
Monkey 47 Gin, Lillet Rose, elderflower,  
lavender, lemon, Fever-Tree Elderflower Tonic

Pink Strawberry G&T 15.00  
Beefeater Pink Gin, Lillet Rose, Fever-Tree  
Elderflower Tonic, fresh strawberries

Amalfi Lemon G&T 16.00  
Malfy Con Limone Gin, Limoncello, Fever-Tree  
Mediterranean Tonic Water

Japanese G&T 17.50  
KiNoBi Kyoto Dry Gin, Midori Green Melon  
Liqueur, lime, Fever-Tree Indian Tonic

DESSERTS

Chocolate Tart 10.00  
Pistachio ice cream

Sticky Toffee Pudding 11.00  
Clotted Cream Ice Cream

Apple & Berry Crumble 9.00  
Vanilla ice cream

Cheesecake & Blueberries 10.00  
Selection of Ice Creams & Sorbets 7.50

SIDES

Rocket & Parmesan Salad 7.00

Koffmann’s Fries 7.50

Creamed Spinach 6.50

Fine Green Beans with Chilli & Almond 6.50

Heirloom Tomato & Basil Salad 6.00

Mac & Cheese 7.75