

WELCOME TO FIRST

Our à la carte menu allows you to dine anytime and create your own dining experience. All the dishes on the menu are available for you at any time during the flight.

Our talented team of chefs use their culinary expertise to design signature choices using quality ingredients of British provenance with elegant touches and attention to detail.

We invite you to sit back, relax and enjoy our hospitality.



Studio William Cutlery



William Edwards Ltd



Dartington Crystal

We have partnered with leading British brands to ensure your experience is exceptional from start to finish.

The exquisite cutlery, with its natural flowing lines, is brought to you by Studio William Cutlery – based in the beautiful Cotswolds.

William Edwards Ltd are based in the world famous potteries of Stoke-on-Trent, England, and have created an exclusive contemporary crockery collection just for First.

With a history of designing and making quality crystal glassware spanning over 50 years, Dartington Crystal continue to partner with us and create designs to enhance your experience.

THE STORY OF FOUGASSE

On the reverse of your First menu today you may have noticed our charming little winged butler. He is fondly named 'Fougasse' after his creator's pen name.

Cyril Kenneth Bird was a British cartoonist, who held a close relationship with the airline during its time as Imperial Airways, designing advertising posters during the 1930s – some including Fougasse the butler, flying angelically above the clouds.

The character, designed specifically for Imperial Airways, epitomises the exceptional service that customers experience in our First cabin.

You can view our collection of vintage posters on our History & Heritage section of our website – ba.com.

The paper used is sourced from sustainable forests.

Lunch

Warm bakery selection served with butter and the first DNA certified extra virgin olive oil Vubia from Castello Monte Vibiano, Umbria.

Canapés

Shropshire Blue cheese with spiced apple jelly and candied pecans, Kinglas smoked salmon with cream cheese and caviar, Cumbrian air-dried salami with sliced black olive, sun-blushed tomatoes and cornichon

Starters

Oak-smoked Gressingham duck

melon, pomegranate, parsley purée

Italian burrata

English garden peas, summer truffle, lemon

Lobster tortelloni

clam and sweetcorn chowder, tarragon oil

Even though greatest care has been taken due to the nature of the product there is a small risk of clam shell in the product.

Asparagus soup

scorched onions, sourdough croûtons

Seasonal mixed leaf salad

spicy lemon vinaigrette or creamy honey mustard dressing

Mains

Seared fillet of aged Herefordshire beef

caramelised caper butter, red wine jus, roasted vine-tomatoes, wild mushrooms, pine nuts

Pan-fried stone bass

grilled fennel, saffron beurre blanc

Dingley Dell pork cutlet

sage gravy, apple and Somerset cider

Crispy spring vegetable gnocchi

creamy tomato sauce, Thai basil

Selection of Sides

Champ croquettes, buttered spring greens, honey-glazed carrots

Pre-order your main course on selected flights from London by visiting [Manage My Booking](#) before you fly.

Dessert

Cheese

Cenarth Brie

A distinctive and well-rounded mushroomy flavour which grows with age. It has a creamy white interior synonymous with a classic Brie, along with a delightfully gooey centre.

Wookey Hole Cave-Aged Cheddar

The aroma is a complex mix of sweet, creamy, farmy and earthy. The flavours are big, robust and well rounded, with competing notes such as sweet and salty, or earthy and tangy.

Tomme de Savoie

A semi-soft, pressed cheese with a pliable and firm texture. It has numerous irregular “eyes” spread throughout the ivory-coloured paste. The flavours are of grass, nuts and rusticity. Expect some tangy, slight citrus and mushroom notes underlined by odours of a cave.

Stilton

An English cheese, semi-soft, crumbly and creamy.

Savoury biscuits, sweet apple Croxton chutney

Unpasteurised cheese may pose a health risk to certain groups of people including pregnant women, the elderly, the very young and those whose systems may be immunocompromised.

Desserts

Chocolate hazelnut slice

Earl Grey curd

Warm apricot sponge pudding

Vanilla bean ice cream

caramel sauce, raspberries

Chocolates by Lauden

Snacks

Enjoy a light bite at any time during your flight

Joe & Seph's caramel and sea salt popcorn

A selection of British Kettle Chips

Seasonal cut fruit

For allergen information, please ask your crew for more details.

Afternoon Tea

We invite you to experience our afternoon tea service, celebrating the Great British tradition of high tea, with a selection of sandwiches, delicious handmade pastries and sweet treats.

Sandwiches

French Brie with roquito chilli jam and wild rocket on a seeded charcoal roll, peppered pastrami with piccalilli on soft grain bread, Scottish smoked salmon with seasoned soft cheese, fresh dill and zesty lemon on a mini bagel

Cold Cuts

Severn and Wye smoked salmon, avocado and crème fraîche purée, quail egg

Pâtisserie

A selection of fine pâtisserie featuring

Chocolate and orange Opéra

Lemon macaron

Coconut quenelle

Scones & Jam

Freshly baked buttermilk or fruit scones with clotted cream and strawberry preserve