

SSP unveils London flavors at London City Airport



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[SSP](#) Group has secured a seven-year contract extension at London City Airport. This partnership will introduce fresh dining experiences as part of a £12 million (\$16.2 million USD) Departure Lounge upgrade, aiming to provide modern travellers with authentic local gastronomy.

“SSP has a long-standing relationship with London City Airport, spanning 20 years,” said Kari Daniels, CEO of SSP UK & Ireland, in an August 9 press release. “We’re delighted to be bringing new concepts to London City passengers and have worked in close partnership with the airport to deliver a truly local, London experience. These concepts will give guests an opportunity to sample some of the most exciting foods from across the capital.”

Prominent among the novel offerings is SSP’s own creation, Hithes. Inspired by London’s diverse culinary scene, this upscale establishment will serve dishes that encompass the city’s culinary richness. Menu highlights encompass the “City Boys” all-day breakfast, “Notting Hill” jerk chicken, and “the best of Brick Lane” chicken tikka masala. An array of exceptional local beverages will also be available.

Hithes will blend the conviviality of city pub dining with modern London brasserie elegance. Interior elements will include luminous mirrors and a mural by British artist Edward Bawden, depicting scenes from London’s food markets.

Another exclusive offering, Juniper & Co, will provide a uniquely accessible culinary experience. The menu will spotlight traditional British fare along with specialty items, emphasizing local sourcing. Signature dishes feature the Juniper Burger with fondue Sussex Charmer cheese and “Foremans”

London-cured smoked salmon with free-range poached eggs. A range of local craft gins, vintages, and beers will be available at the stylish marble-finish bar, accompanied by diverse seating options.

Catering to health-conscious travellers, Soul & Grain will open this summer. This “fresh-to-go” concept will offer both vegetarian and vegan choices alongside indulgent treats. The coffee selection will feature renowned London City brand Extract Coffee Roasters. The establishment prioritizes sustainability by using local suppliers for ingredients and recyclable packaging.

London City Airport Chief Executive Officer, Robert Sinclair, said in the same release, “This new investment in food & beverage outlets at London City Airport by SSP will be welcomed by our passengers and we can’t wait for our passengers to experience the new and improved food offerings at the airport, especially the London-focused food and drink brands.”