



Members' Room

Every purchase made in the Members' Room
supports the V&A

Menu

Please ask us about the
allergens in our food

V&A

WHITE WINES Glass / carafe / bottle

Flor De Lisboa Branco Arinto, Fernao Pire, Lisbon, Portugal 8.5 / 22 / 33
Lemon, grapefruit, floral

Valdivieso Sauvignon Blanc Aconcagua Valley, Chile (vg) 9.5 / 27 / 36
Lemon, gooseberry, mineraly

Le Versant IGP d'oc Chardonnay Pays d'Oc, France (vg) 10 / 28 / 42
Pineapple, honey, toast

Le Versant IGP d'oc Viognier Pays d'Oc, France (vg) 11 / 29 / 45
Apricot, ginger, rose

Gerard Bertrand Heritage Picpoul Picpoul de Pinet Occitanie, France 12 / 35 / 52
Lemon, lime, herbs

RED WINES Glass / carafe / bottle

Flor de Lisboa Tinto Touriga Nacional, Casteloão, Alicante Bouschet, Lisbon, Portugal 8.5 / 22 / 33
Strawberry, raspberry, vanilla

Fico Grande di Romagna Poderi dal Nespoli Emilia Romagna, Italy (vg) 9.5 / 27 / 40
Raspberry, redcurrant, spice

Le Versant IGP d'oc Merlot Pays d'Oc, France (vg) 10 / 28 / 42
Blackberry, black cherry, tobacco

Kleine Rust Fair Trade Pinotage, Shiraz Stellenbosch, South Africa (vg) 11 / 29 / 45
Raspberry, red cherry, spice

Chateau Cazau Martet Organic Organic Bordeaux Merlot, Cabernet Sauvignon Bordeaux, France (vg) 14 / 37 / 55
Strawberry, raspberry, cherry blossom

ROSÉ WINES Glass / carafe / bottle

Filarino Rosato Rubicone IGT Sangiovese Emilia Romagna, Italy (vg) 9 / 24 / 35
Wild rose, pomegranate, blood orange

Conde Villar Vinho Verde Rosé Minho, Portugal 11 / 26 / 39
Strawberry, raspberry

Glasses of wine are 175 ml (125 ml also available)

Carafes of wine are 500 ml | Bottles of wine are 750 ml

Glasses of Champagne and Prosecco are 125 ml

CHAMPAGNE Glass / bottle

Champagne de Castellane Brut NV, Champagne, France 11 / 55

Laurent-Perrier La Cuvée Brut NV Champagne, France 18 / 95

SPARKLING WINES Glass / bottle

Bottega Poeti Prosecco Brut DOC Glera, Veneto, Italy 9.5 / 45
Green apple, pear, citrus

Bottega Poeti Prosecco Rosé DOC Gler, Veneto, Italy (vg) 9 / 45
Apple, white peach, strawberry

Chapel Down Brut Chardonnay, Pinot Noir, Pinot Meunier 12 / 60
Apple, citrus, strawberry

BEERS & CIDER 330 ml

Camden Hells England 4.6% ABV 5.75

Estrella Galicia Gluten-Free Spain 5.5% ABV 6

Portobello Pilsner England 4.6% ABV 6

Orchard Pig Reveller England 4.5% ABV 6.5

HOUSE SPIRITS 25 ml / 50 ml

Our bar stocks a wide range of spirits which our team would be pleased to advise you on

BREAKFAST 10:00–11:45

Butter croissant (v) 256 kcal 2.5

Pain au chocolat (v) 280 kcal 3.5

Pain aux raisins (v) 322 kcal 3.5

Fresh fruits and berries salad (vg) 72 kcal 5

V&A CREAM TEA 7.5

Homemade scone, Cornish clotted cream and Tiptree strawberry jam, choice of a hot drink (v) 352 kcal

V&A CAKE SELECTION

Selection of bite sized homemade seasonal tea cakes, choice of a hot drink (v) 894 kcal 8.5

CAKES

Choose from a selection of our homemade tea cakes of the day on display at the bar priced individually

TO SHARE / SIDES

Nocellara olives (vg) 76 kcal 4

Espelette spiced mixed nuts (v) 87 kcal 4

Maple-glazed carrots (vg) 265 kcal 6
Cayenne pepper, parsley

Wildfarmed white sourdough (v) 135 kcal 6
Whipped truffled butter

Loaded skin-on fries 325 kcal 7
Parmesan, fried basil

Roasted Yukon gold potatoes 368 kcal 7
Bacon jam, chives

KIDS' 11:30–15:30

Roasted plum tomato trofie pasta (v) 255 kcal 7.5

Haddock fish fingers 451 kcal 8
Skin-on fries, salad

Chicken goujons 436 kcal 8
Skin-on fries, salad

LUNCH 11:30–15:30

STARTERS

Soup of the day (vg) 8.5
Toasted potato sourdough

Goat's cheese and beetroot salad (v) 9.5
Blackberry, chicory, toasted hazelnuts, blackberry emulsion 359 kcal

Butternut squash hummus (vg) 9.5
Rose harissa chickpeas, pomegranate, dukkah, pita 387 kcal

Ham hock, prunes and pistachio terrine 10
Dijon mustard, toasted sourdough bread 362 kcal

Sea trout gravadlax 10
Whipped horseradish cream, dill, pumpernickel bread 412 kcal

Orange and saffron grilled chicken salad 10
Shaved fennel, mixed herbs, red chilli 325 kcal

MAINS

Chanterelle and pearl barley risotto (vg) 15
Mushroom purée, pine nuts, pickled walnut 589 kcal

Baked celeriac (v) 16
Poached free-range egg, beurre blanc, tomato concasse, liliput capers, chives 578 kcal

Pan-fried cod 18
Carrot, celery and butter bean stew, cavolo nero, fresh lemon zest 531 kcal

Duck ragout pappardelle 18
Parmesan, red chilli, spring onion 740 kcal

Braised beef cheek 18.5
Parsnip mash, crispy fried onions, parsley, red wine jus 811 kcal

DESSERTS

Dark chocolate and tonka crémoux (v) 7
Nibbed cacao, vanilla ice cream 478 kcal

Sticky toffee pudding (vg) 7
Date molasses, coconut spiced rum custard 341 kcal

Yuzu and lime cheesecake 7
Raspberry coulis, lemon balm 342 kcal

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day.

COCKTAILS

The Queen Victoria Oban Scotch, Beefeater 24, Earl Grey and honey syrup, Grand Marnier liqueur, lime juice	12.5
The Prince Albert Beefeater gin, Crème de Mûre, St Germain elderflower liquor, lavender syrup, lemon juice, egg white	12.5
French 75 Beefeater gin, Prosecco, fresh lemon juice, sugar	12
Martini Beefeater gin, dry vermouth, lemon peel	12.5
Cosmopolitan Absolut Citron vodka, Cointreau, cranberry, lemon juice	12.5
Long Island Iced Tea Absolut vodka, Beefeater gin, Olmeca tequila, Havana 3, Cointreau, lemon juice, sugar, Coca-Cola	12.5
Mojito Havana 3, fresh mint, fresh lime, sugar, soda	12.5
Espresso Martini Absolut Vanilla vodka, Tia Maria, espresso, sugar	12.5
Tom Collins Beefeater gin, lemon juice, sugar, club soda	12.5
Whiskey Sour Maker's Mark bourbon, fresh lemon juice, sugar	12.5
Manhattan Bulleit 95 rye whiskey, sweet vermouth, cherries, Angostura bitters	12.5
Bellini Prosecco with a peach or strawberry fruit purée	12
Rum Punch Bacardi Carta Blanca, coconut liqueur, orange, lemon	12.5
New exclusive special cocktail every month Ask a member of our team for more information	

MOCKTAILS

Pomegranate Fizz Pomegranate juice, lemonade, apple juice 51 kcal	7
Virgin Mojito Apple juice, fresh mint, fresh lime, sugar, soda 115 kcal	7
Virgin Bloody Mary Tomato juice, Tabasco, celery, black pepper 42 kcal	7
Virgin Paloma Lime juice, grapefruit juice, agave syrup 85 kcal	7
Shirley Temple Ginger ale, grenadine, lemon peel, orange 76 kcal	7

HOT DRINKS

Our coffee is Rainforest Alliance Certified

Espresso single / double 2 kcal	2.35 / 2.7
Macchiato single / double 6 kcal	2.45 / 2.8
Americano 2 kcal	3.25
Flat white 117 kcal	3.4
Latte 202 kcal	3.55
Cappuccino 135 kcal	3.55
Mocha 282 kcal	3.6
Hot chocolate 310 kcal	3.6
Fresh mint, lemon 1 kcal	2.5
Tea 1 kcal English breakfast / Earl Grey / Oriental sencha / Ginger & lemon / Peppermint / Chamomile	3.1

COLD DRINKS

Homemade iced tea Peach 106 kcal Lemon 109 kcal Pomegranate & Oriental sencha 90 kcal	3.95
Iced coffee Americano 2 kcal Latte 95 kcal Mocha 177 kcal	3.95
Juice Orange / Apple / Cranberry / Pomegranate / Tomato / Grapefruit	3.95
Coca-Cola / Diet Coke	2.3
Homemade lemonade 41 kcal	3
Sparkling presses Elderflower / Elderflower & pomegranate	3.5
Ginger beer 3.3	
Life Water 330 ml / 750 ml Still or sparkling Every Life Water drink funds clean water projects across the globe, through our charity partner drop4drop.org. To date Benugo have helped 40,901 people through 43 projects across four countries.	2.1 / 4.2