

Hot drinks

Americano 2.7

Espresso 1.8 single / 2.35 double

Macchiato 1.9 single / 2.5 double

Cappuccino 2.75

Latte 2.75

Matcha latte 3

Flat white 2.8

Hot chocolate 2.8

Mocha 2.8

Fresh mint, lemon 2.15

Tea 2.7

English Breakfast, Earl Grey, Peppermint, Oriental Sencha, Assam mid-season, Darjeeling mid-season, Ginger and lemon, Decaf chamomile

Our coffee farmers are very important to us so we always pay them fairly and directly. We also protect the area where our coffee is grown by ensuring our coffee is 100% Rainforest Alliance accredited. This allows us to track what impact our farmers make and what their conservation efforts achieve.

Cold drinks

Orange, cranberry, pomegranate, tomato, grapefruit juices 3

Fresh apple juice 3

Coke, Diet Coke 2.5

Homemade lemonade 3

Sparkling pressés 3.5

Elderflower, elderflower and pomegranate

Ginger beer 2.75

Life water still or sparkling

1.85 330ml / 2.7 750ml

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.

Home Made Iced Tea 3.5

Peach or Lemon

Pomegranate & Oriental Sencha

Iced Green Tea 3.5

Iced Coffee 3.5

Cocktails · all 9.5

The Queen Victoria

Lagavulin Scotch, Beefeater 24, Earl Grey and honey syrup, Napoleon mandarin liqueur, lime juice

The Prince Albert

Beefeater gin, Crème de Violet, St Germain Elderflower liqueur, Lavendar syrup, lemon juice, egg white

French 75

Beefeater gin, Prosecco, fresh lemon juice, sugar

Martini

Beefeater gin, dry vermouth, lemon peel

Cosmopolitan

Absolut citron vodka, Cointreau, cranberry, fresh lime

Long Island Iced Tea

Absolut vodka, Beefeater gin, Olmeca tequila, Havana 3, Cointreau, lemon, sugar, Coca Cola

Mojito

Havana 3, fresh mint, fresh lime, sugar, soda

Espresso Martini

Absolut vanilla vodka, Kahlua, espresso, sugar

Tom Collins

Beefeater gin, fresh lemon juice, sugar, club soda

Whiskey Sour

Maker's Mark bourbon, fresh lemon juice, sugar

Manhattan

FEW rye whiskey, sweet vermouth, Angostura bitters, cherries

Bellini

Prosecco combined with choice of fruit purée – peach or strawberry

• **New Exclusive Special Cocktail every month** •

Ask a member of our team for more information

Mocktails · all 4

Pomegranate Fizz

Pomegranate juice, lemonade, apple juice

Virgin Mojito

Apple juice, fresh mint, fresh lime, sugar, soda

Virgin Mary

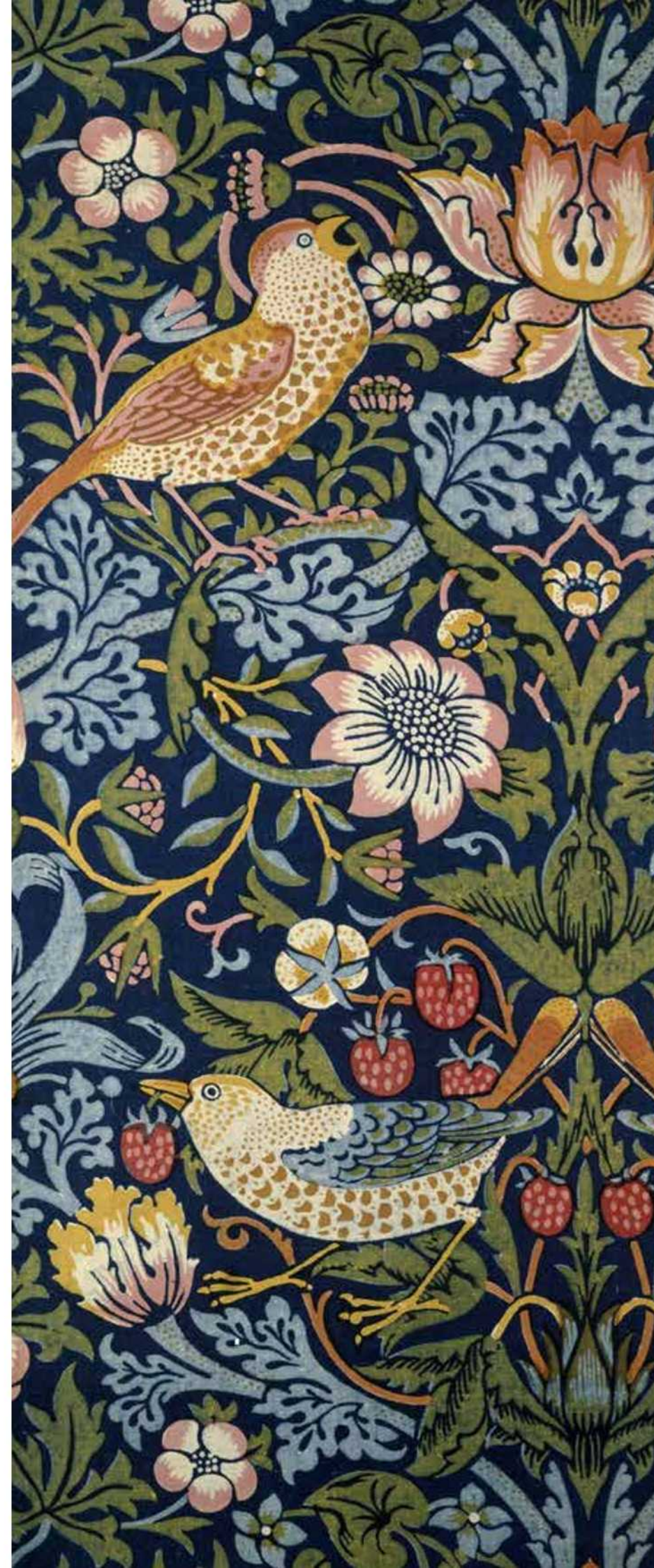
Tomato juice, Tabasco, celery, black pepper

Virgin Paloma

Lime juice, grapefruit juice, agave syrup

Shirley Temple

Ginger ale, grenadine, lemon peel, orange



Members' Room

Menu

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

V&A

Please ask us about the allergens in our food

Cakes · all day

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

Scone with jam and Cornish clotted cream 4.15

Cream tea · all day

Scone, jam, Cornish clotted cream, coffee or pot of tea 6.25

Kids' · 12 pm–4 pm

Chicken or fish goujon, chips, salad 6

Tomato pasta 6

Breakfast · 10am-11:45am

ARTISANAL PASTRIES

Croissant 2.25

Pain au Chocolat 2.5

Pain au Raisin 2.5

Bread & Jam 3.95

Toasted ciabatta bread with jam and butter



(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 the most appropriate food choice.

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

Glasses of sparkling wine are 125 ml

Carafes of wine are 500 ml

Spirits are served in 25 ml or 50 ml

Lunch · 12 pm–4 pm

Soup of the day, bread and butter (v) 5.4

SALADS

Parma Ham & Mozzarella Salad 10.5
Garden peas & olive oil dressing

Tuna Niçoise 11.25
Baby gem lettuce, tuna, hardboiled egg, niçoise olives, baby plum tomatoes, red onions, & French dressing

Chicken Caesar Salad 12
Grilled free range chicken breast, bacon, cos lettuce, Parmesan, croutons & Caesar dressing

Veg Board, Hummus & Pitta Bread (vg) 11.5
Seasonal grilled vegetables, hummus & pitta bread

MAINS

Grilled Aubergine, Tabbouleh, Rose Harissa Hummus 14.25
Bulgur wheat, tomato, onion, parsley, mint & lemon dressing

Mediterranean Fish Stew 15.75
Sea bream, tiger prawns, clams, mussels & toasted garlic ciabatta

Steak & Fries 16.5
Beef Bavette, Rocket, Garlic & Mustard Mayo

Tomato & Mozzarella Tortelloni (v) 14.5
Fresh tomato & basil sauce, Parmesan

SANDWICHES · all served with a side salad or chips

Mezze Wrap (vg) 9.75
Falafel, hummus, aubergine tapenade, tomato, piquillo peppers, spinach, and cucumber on a multigrain wrap

Calabrese 10.25
British Chargrilled Chicken, Salami Milano, Semi Dried Tomato Tapenade Mayo, Green Pesto, Fresh Mozzarella, Fresh Tomatoes, Piquant Peppers, Spinach and Basil in a Sourdough Ciabatta

New Yorker 10.5
British turkey breast, crispy bacon, Emmental, sliced tomato, spinach and Dijon Mayo on stone baked dark ciabatta

DESSERTS

Nutty Brownie Sundae 6.5
Brownie, Vanilla ice cream, caramel Sauce

Nutella & Strawberry Pancake 6.75

Ice Cream 2 scoops - Mango, Vanilla, Chocolate 5

We work with local suppliers to bring you the very best fruit and veg and use only UK-sourced meat and dairy. This also reduces our food miles.

White wines

Chenin Blanc
The Wine-Farer Series, South Africa
6.25 glass / 16 carafe / 26 bottle
Rich and fruity with fresh fruit notes, rounded by honey

Picpoul de Pinet
Cap Cette, France
7.5 glass / 20.5 carafe / 29 bottle
Harmonious and fresh with a subtle mineral finish

Sauvignon Blanc
Spy Valley, New Zealand
8 glass / 21 carafe / 33 bottle
Full, ripe and tropical with powerful fruit flavours

Chardonnay
Albourne Estate, Sandstone Ridge, England
12 glass / 29.75 carafe / 46 bottle
Rich array of aromas from honeysuckle and peach to fresh coconut, vanilla and white pepper

Red wines

Shiraz
The Wine-Farer Series, South Africa
6.25 glass / 16 carafe / 26 bottle
Rounded and fruity with notes of plum and a touch of spice

Rioja
Castillo Clavijo, Alta Reserva 2013, Spain
7.5 glass / 20.5 carafe / 29 bottle
Medium bodied and elegant with intense aromas of mellow fruit and spicy wood

Organic Côtes du Rhône
Domaine St Jacques, France
8 glass / 20.75 carafe / 30 bottle
Powerful aromas of redcurrant, thyme, rosemary and spice, soft and smooth tannins

Organic Malbec
Argento Reserva, Argentina
8.5 glass / 23.5 carafe / 35 bottle
A complex Malbec with aromas of black fruits, violets, spice and a touch of curry

Pinot Noir
Bolney Estate, England
11 glass / 32.5 carafe / 41 bottle
Fragrant, well balanced and medium bodied, full of cherry flavours and hints of toasted oak

Rosé wines

Grenache, Petit Papillon Rosé
Languedoc-Roussillon, France
5.8 glass / 15.75 carafe / 24.5 bottle
Fresh and aromatic

Denbies Stepping Stones Rosé,
England
7.25 glass / 20.75 carafe / 30 bottle
Salmon pink in colour with impressive strawberry and red fruit aromas

Champagne and sparkling wines

Champagne de Castellane, Brut NV
Champagne, France
11 glass / 50 bottle

Prosecco
Belstar Prosecco NV, Veneto, Italy
8 glass / 36 bottle
Elegant, floral and totally delicious

English Sparkling Wine
Stopham Estate, West Sussex
9 glass / 44 bottle
From a family owned, sustainably grown vineyard

House spirits

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

Bottled beers · all 330 ml

Camden Hells Lager, England, 4.6% 5.5

Camden Hells Pale Ale, England, 4% 5.5

Estrella Galicia Gluten Free, Spain, 5.5% 5.5

Portobello Pilsner, England, 4.6% 5.5

Orchard Pig Reveller Cider, England, 4.5% 6

Bar Snacks

Mixed Olives 4

Smoked Almonds 4

Lentil Chips 4

Mixed Crisps 3

Combination of all four 8