# Members' Room

## Menu

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

## Breakfast

*10am–11:45am*

**Wiltshire ham & Cheddar croissant** *437 kcal* 4.80

**Cheddar croissant** *392 kcal* 4.50

**Butter croissant** *256 kcal* 2.50

**Pain au chocolat** *280 kcal* 2.70

**Pain aux raisins** *322 kcal* 2.70

## Cakes

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

**Scone** *691 kcal,* **jam & Cornish clotted cream** *139 kcal* 4.45

## Cream tea

**Scone** *691 kcal,* **jam, Cornish clotted cream** *139 kcal* **& coffee or pot of tea** 6.25

## Bar snacks

**Smoked almonds** *605 kcal* 4.00

**Mixed olives** *215 kcal* 4.00

**Lentil chips** *94 kcal* 4.00

**Crisps** *209 kcal* 3.00

**Combination of all four** *255 kcal* 8.00

## Kids'

*12pm–3:30pm*

**Chicken goujon, chips, salad** *436 kcal* 6.00

**Fish goujon, chips, salad** *451 kcal* 6.00

**Tomato pasta** *255 kcal* 6.00

**Please ask us about the allergens in our food**

*(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.*

*Glasses of Champagne and Prosecco are 125 ml*
*Glasses of wine are 175 ml (125 ml also available)*
*Carafes of wine are 500 ml | Bottles of wine are 750 ml*

## Lunch

*12pm–3:30pm*

### STARTERS

**Soup of the day, bread & butter (vg)** 6.50

**Roasted rainbow carrots (vg)** *242 kcal* 9.00
Tahini, pomegranate & caraway seeds, pistachio & coriander

**Fish cake** *326 kcal* 9.75
Smoked haddock, potatoes, pickled radish, frisée salad & sriracha mayo

**Ham hock terrine** *341 kcal* 9.50
Sourdough, cornichons, fig & date chutney

**Pearl barley salad (vg)** *321 kcal* 9.25
Butternut squash, curly kale, sun-dried tomato, red onion, pumpkin seeds, capers & balsamic vinaigrette

**Goat's cheese salad (v)** *293 kcal* 9.25
Beetroot, orange segments, lamb's lettuce, radicchio, sunflower seeds & olive oil

### MAINS

**Duck ragout pappardelle** *740 kcal* 16.50
Parmesan, red chili & spring onion

**Pan-fried hake** *419 kcal* 16.50
Braised lentils, chorizo, tomato & fried kale

**Roasted rose harissa broccoli head (vg)** *377 kcal* 16.00
Sautéed chickpeas & red onion, coconut yoghurt, coriander & smoked almonds

**Baked celeriac & poached egg (v)** *578 kcal* 15.50
Beurre blanc, tomato concasse, capers & chives

**Roasted pork belly** *591 kcal* 16.50
Hispi cabbage & miso

**Trio of starters** *479 kcal* 25.00
Fish cake *163 kcal*
Ham hock terrine *170 kcal*
Goat's cheese salad (v) *146 kcal*

### SIDES

**Mixed leaf salad (vg)** *42 kcal* 4.50

**Sweet potato fries (vg)** *266 kcal* 4.50

**Sautéed garlic tenderstem broccoli (vg)** *78 kcal* 5.00

**Bread & butter (v)** *385 kcal* 4.00

### DESSERTS

**Warm apple crumble & vanilla ice cream** *400 kcal* 6.50

**Marbled brownie & custard** *478 kcal* 6.50

**Ice cream** 5.50
*2 scoops*
Salted caramel (vg) *129 kcal,* Mango sorbet (vg) *74 kcal,* Strawberry *93 kcal,* Vanilla *92 kcal,* Chocolate *104 kcal*

## White wines

*Glass / carafe / bottle*

**Chenin Blanc**
**Kleine Rust, South Africa**
7.50 / 20.00 / 30.00
Rich and fruity with fresh fruit notes, rounded by honey

**Sauvignon Blanc**
**Spy Valley, New Zealand**
8.50 / 23.00 / 34.00
Full, ripe and tropical with powerful fruit flavours

**Sancerre Blanc Domaine de la Chezatte 2020**
**Loire, France**
10.50 / 29.00 / 43.00
Aromas of lime, lemon and apple

**Chardonnay**
**Albourne Estate, Sandstone Ridge, England**
11.50 / 31.00 / 47.00
Rich array of aromas from honeysuckle and peach to fresh coconut, vanilla and white pepper

**Chablis le Finage**
**Bourgogne, France**
12.50 / 35.00 / 52.00
Youthful, fruity, very fresh taste with hints of green apples, minerals, citrus, white pepper and herbs

## Red wines

*Glass / carafe / bottle*

**Shiraz**
**Kleine Rust Piontage, South Africa**
7.50 / 20.00 / 30.00
Deliciously fruity with dark berry flavours, hints of chocolate and a smooth finish

**Rioja**
**Castillo Clavijo, Alta Reserva 2013, Spain**
8.50 / 23.00 / 34.00
Medium-bodied and elegant with intense aromas of mellow fruit and spicy wood

**Organic Côtes du Rhône**
**Domaine St Jacques, France**
10.50 / 29.00 / 43.00
Powerful aromas of redcurrant, thyme, rosemary and spice, soft and smooth tannins

**Vietti Barbera d'Alba Tre Vigne 2018**
**Piedmont, Italy**
11.50 / 31.00 / 47.00
Fragrant, well-balanced and medium-bodied, full of cherry flavours and hints of toasted oak

**Chateau Lanessan Haut Medoc**
**Bordeaux, France**
14.00 / 39.00 / 58.00
Medium-bodied, fruity, but subdued, blackberry, black cherry, touch of tartness balanced by the ripe fruit

## Rosé wines

*Glass / carafe / bottle*

**Grenache, Petit Papillon Rosé**
**Languedoc-Roussillon, France**
6.50 / 18.00 / 26.00
Fresh and aromatic

**FC Balfour Nannette's Rosé, England**
7.50 / 20.00 / 30.00
Salmon pink in colour with impressive strawberry and red fruit aromas

## Champagne

*Glass / bottle*

**Champagne de Castellane, Brut NV**
**Champagne, France**
11.00 / 55.00

**Laurent Perrier La Cuvée Brut NV**
**Champagne, France**
18.00 / 95.00

## Prosecco

*Glass / bottle*

**Belstar Prosecco NV**
**Veneto, Italy**
8.00 / 38.00
Elegant, floral and totally delicious

**English Sparkling Wine**
**Ridgeview Cavendish Brut**
12.00 / 60.00
From a family-owned, sustainably-grown vineyard

## Beers & cider

*330 ml*

**Camden Hells, England** *4.6% ABV* 5.25

**Camden Pale Ale, England** *4% ABV* 5.50

**Estrella Galicia Gluten-Free, Spain** *5.5% ABV* 5.50

**Portobello Pilsner, England** *4.6% ABV* 5.50

**Orchard Pig Reveller, England** *4.5% ABV* 6.00

## House spirits

*25 ml / 50 ml*

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

## Hot drinks

*Our coffee is carbon neutral and Rainforest Alliance Certified*

**Espresso** *single / double 0 kcal* 2.30 / 2.60

**Macchiato** *single / double 6 kcal* 2.30 / 2.80

**Americano** *0 kcal* 3.10

**Flat white** *117 kcal* 3.30

**Latte** *202 kcal* 3.30

**Cappuccino** *135 kcal* 3.30

**Mocha** *282 kcal* 3.30

**Hot chocolate** *310 kcal* 3.40

**Fresh mint, lemon** *1 kcal* 2.50

**Tea** *1 kcal* 3.10
English breakfast, Earl Grey,
Oriental sencha, Ginger & lemon,
Peppermint, Chamomile

## Cold drinks

**Homemade iced tea** 3.50
Peach *106 kcal*
Lemon *109 kcal*
Pomegranate & Oriental sencha *90 kcal*

**Iced coffee** 3.50
Americano *0 kcal*
Latte *95 kcal*
Mocha *177 kcal*

**Juice** 3.40
Orange / apple / cranberry / pomegranate
tomato / grapefruit

**Coke / Diet Coke** 2.30

**Homemade lemonade** *41 kcal* 3.00

**Sparkling presses** 3.50
Elderflower / elderflower & pomegranate

**Ginger beer** 3.30

**Life Water** *330 ml / 750 ml* 2.10 / 4.20
Still / 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.*

## Cocktails

All 10.50

**The Queen Victoria**
Oban Scotch, Beefeater 24, Earl Grey & honey syrup,
Grand Marnier liqueur, lime juice

**The Prince Albert**
Beefeater gin, Crème de Mûre, St Germain elderflower liquor,
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, lemon juice

**Long Island Iced Tea**
Absolut vodka, Beefeater gin, Olmeca tequila, Havana 3, Cointreau,
lemon juice, sugar, Coca Cola

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

**Espresso Martini**
Absolut Vanilla vodka, Tia Maria, espresso, sugar

**Tom Collins**
Beefeater gin, lemon juice, sugar, club soda

**Whiskey Sour**
Maker's Mark bourbon, fresh lemon juice, sugar

**Manhattan**
Bulleit 95 Rye whiskey, sweet vermouth, cherries,
Angostura bitters

**Bellini**
Prosecco combined with peach or strawberry fruit purée

**Rum Punch**
Barcardi Carta Blanca, coconut liqueur, orange, lemon

**New exclusive special cocktail every month**
Ask a member of our team for more information

## Mocktails

All 6.50

**Pomegranate Fizz** *51 kcal*
Pomegranate juice, lemonade, apple juice

**Virgin Mojito** *115 kcal*
Apple juice, fresh mint, fresh lime, sugar, soda

**Virgin Bloody Mary** *42 kcal*
Tomato juice, Tabasco, celery, black pepper

**Virgin Paloma** *85 kcal*
Lime juice, grapefruit juice, agave syrup

**Shirley Temple** *76 kcal*
Ginger ale, grenadine, lemon peel, orange