Members’ Room

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

Menu

Please ask us about the allergens in our food
**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

**LUNCH** 11:30–15:30

**STARTERS**
- Soup of the day (vg) 7
- Charred Watts Farm heritage courgette (vg) 9
- Grilled peaches and burrata (v) 9.8
- Wiltshire ham hock and smoked chicken terrine 10
- Sea trout fishcake 10
- Longhorn beef carpaccio 10

**MAINS**
- Puttanesca orecchiette (vg) 15.5
- Purple tenderstem broccoli and feta frittata (v) 15.5
- Pan-fried stone bass 17
- Breaded Norfolk free-range chicken 17
- Crispy duck salad 16

**DESSERTS**
- Marshfield strawberry and champagne sorbet (vg) 6
- Amalfi lemon and raspberry burnt meringue tart (v) 6
- Dark chocolate Basque cheesecake (vg) 6
- Black cherry Frangipane (v) 6
- Honey-roasted peach trifle (v) 6

**WHITE WINES**
- Flor De Lisboa Branco 8.5 / 22 / 33
- Arinto, Fernao Pire, Lisbon, Portugal Lemon, grapefruit, floral
- Valdivieso Sauvignon Blanc 9.5 / 27 / 36
- Aconcagua Valley, Chile (vg) Lemon, gooseberry, mineral

**RED WINES**
- Flor de Lisboa Tinto 8.5 / 22 / 33
- Touriga Nacional, Castelão, Alicante Bouschet, Lisbon, Portugal Strawberry, raspberry, vanilla
- Fico Grande di Romagna (vg) 9.5 / 27 / 40
- Emilia Romagna, Italy (vg) Raspberries, redcurrants, spice

**BEERS & CIDER** 330 ml
- Camden Hells 5.75
- Estrella Galicia Gluten-Free 6
- Portobello Pilsner 6

**HAPPY HOUR** 12:00–15:00

**CAKES**

- Choose from a selection of our homemade tea cakes of the day on display at the bar priced individually
- Selection of four bite sized homemade seasonal tea cakes 7.5

**TO SHARE**

- Marinated Gordial olives (vg) 76 kcal 4
- Truffled mixed cashew nuts and almonds (v) 87 kcal 4
- Rosemary focaccia (vg) 5.5
- Extra virgin olive oil, balsamic vinegar 129 kcal
- Loaded skin-on fries (v) 7
- Parmesan, fried basil 325 kcal
- Roasted crispy ratte potato 5
- Black garlic mayonnaise 468 kcal
- Isle of Wight tomatoes (vg) 5
- Pickled saffron shallots, olive oil 215 kcal

**KIDS’** 11:30–15:30

- Roasted plum tomato trofe pasta (v) 255 kcal 6.5
- Haddock fish fingers 6.5
- Skin-on fries, salad 451 kcal
- Chicken goujons 6.5
- Skin-on fries, salad 436 kcal

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COCKTAILS

The Queen Victoria 12.5
Oban Scotch, Beefeater 24, Earl Grey & honey syrup, Grand Marnier liqueur, lime juice

The Prince Albert 12.5
Beefeater gin, Crème de Mûre, St Germain elderflower liquor, lavender syrup, lemon juice, egg white

French 75 12
Beefeater gin, Prosecco, fresh lemon juice, sugar

Martini 12
Beefeater gin, dry vermouth, lemon peel

Cosmopolitan 12.5
Absolut Citron vodka, Cointreau, cranberry, lemon juice

Long Island Iced Tea 12.5
Absolut vodka, Beefeater gin, Olmeca tequila, Havana 3, Cointreau, lemon juice, sugar, Coca Cola

Mojito 12
Havana 3, fresh mint, fresh lime, sugar, soda

Espresso Martini 12.5
Absolut Vanilia vodka, Tia Maria, espresso, sugar

Tom Collins 12
Beefeater gin, lemon juice, sugar, club soda

Whiskey Sour 12
Maker’s Mark bourbon, fresh lemon juice, sugar

Manhattan 12.5
Bulleit 95 rye whiskey, sweet vermouth, cherries, Angostura bitters

Bellini 11.5
Prosecco combined with peach or strawberry fruit purée

Rum Punch 11.5
Barcardi Carta Blanca, coconut liqueur, orange, lemon

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

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 3.1
English breakfast / Earl Grey / Oriental sencha / Ginger & lemon / Peppermint / Chamomile

COLD DRINKS

Homemade iced tea 3.95
Peach 106 kcal
Lemon 109 kcal
Pomegranate & Oriental sencha 90 kcal

Iced coffee 3.95
Americano 2 kcal
Latte 95 kcal
Mocha 177 kcal

Juice 3.95
Orange / Apple / Cranberry / Pomegranate / Tomato / Grapefruit

Coke / Diet Coke 2.3
Homemade lemonade 41 kcal 3

Sparkling presses 3.5
Elderflower / Elderflower & pomegranate

Ginger beer 3.3

Mocktails

Pomegranate Fizz 7
Pomegranate juice, lemonade, apple juice 51 kcal

Virgin Mojito 7
Apple juice, fresh mint, fresh lime, sugar, soda 115 kcal

Virgin Bloody Mary 7
Tomato juice, Tabasco, celery, black pepper 42 kcal

Virgin Paloma 7
Lime juice, grapefruit juice, agave syrup 85 kcal

Shirley Temple 7
Ginger ale, grenadine, lemon peel, orange 76 kcal

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.