

BREAKFAST 10AM – 12PM

Pastries:

Croissant / 1.75
Pain au chocolat / 1.85

Seasonal fruit salad / 3.95

Greek yoghurt, granola and honey / 4.75

Serving of toast, British butter and preserves / 2.95

Avocado on toast, lime and chilli / 5

Wild mushrooms and tarragon on sourdough toast / 6.50
add a poached egg to any of the above / 1

Smoked salmon and scrambled eggs
on sour dough toast / 8.50

BLOODY MARY / 6.50

Stolichnaya vodka,
tomato juice, Tabasco,
celery, black pepper

MIMOSA / 7

Prosecco and orange juice

Gluten free
bread available
all day upon request

CAKES ALL DAY

Choose from a selection of our homemade cakes of
the day, on display on the bar and priced individually

Scone with jam and Cornish clotted cream / 4.15

CREAM TEA

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

AFTERNOON TEA SUNDAY & MONDAY 3PM – 5PM

Afternoon Tea / 14.50 Prosecco Afternoon Tea / 20.50
Served with choice of tea or coffee:

Horton Grange ham hock and plum chutney, white bloomer

Smoked salmon & cream cheese, pumpernickel

Egg mayonnaise & mustard cress, white bloomer

....

Scone, Cornish clotted cream, strawberry jam or marmalade

....

Macaroons

Orange and almond cake, chocolate glaze

Seasonal fruit tart

LUNCH 12PM – 4PM

OPEN SANDWICHES

All sandwiches served with a choice of side salads

Steak and red onion on ciabatta / 9.50

Free range eggs & cress on brown bloomer / 6.50

Mediterranean vegetable wrap,
red pepper pesto / 6.75

Crushed peas, cucumber, Rosary English
goat's cheese & mint on toasted ciabatta / 6.50

Scottish smoked salmon, cream cheese, dill,
lemon and cracked pepper on
toasted ciabatta* / 7

SALADS 7.50 STARTER / 11.50 MAIN

Chicken Caesar salad, crispy bacon,
soft boiled free range egg & smoked anchovies

Honey and thyme grilled halloumi salad
with roasted fennel, spinach & mint dressing

Chargrilled sweetcorn, freekeh,
grilled autumn fruits, chia & chipotle dressing

Grilled flat bread, smoky baba ganoush &
toasted black sesame houmous, crudites
only available in starter size

SOUP

Soup of the day, served with
bread and butter / 4.95

MAINS

Grilled salmon, fennel slaw, potato salad / 12.50

Burrata & spinach raviolini / 11.50

Jersey island cod and caponata / 14

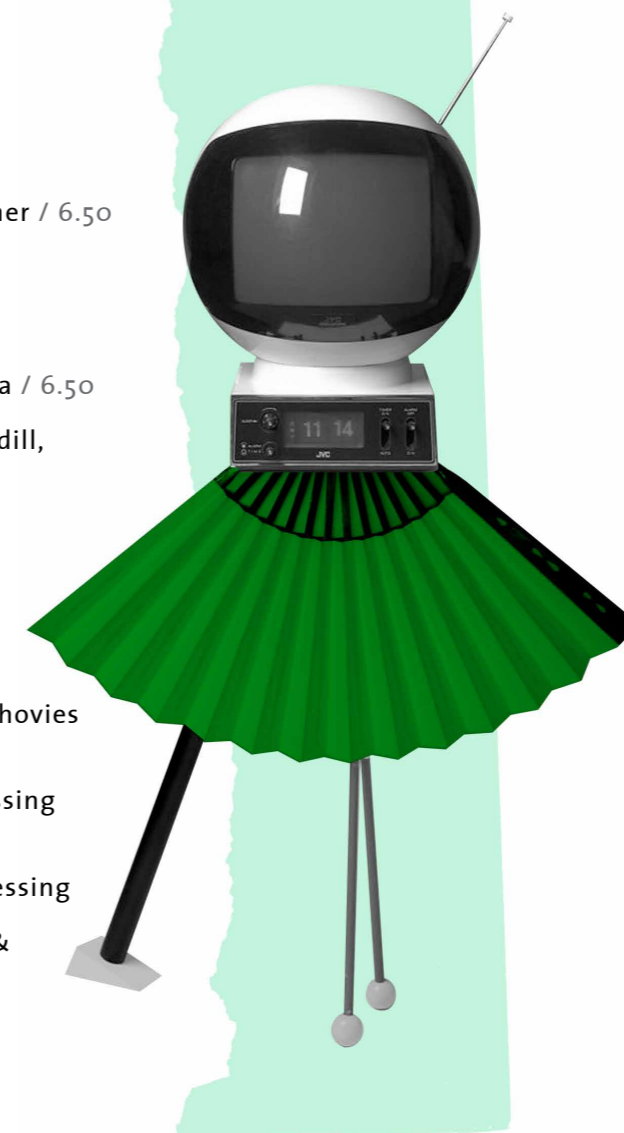
Angus beef burger, Applewood cheddar &
chipotle mayo on toasted brioche bun, served
with rosemary fries / 13
add crispy smoked bacon / 1

V&A Club Sandwich / 11.50

British chicken, smoked bacon, lettuce, tomato,
mayonnaise served with rosemary fries

Free range chicken breast, roasted pumpkin
& chili, cime di rapa / 12.50

Thai green vegetable curry with jasmine rice / 9.95



OPENING TIMES

Saturday to Thursday

10am – 5.30pm

Kitchen & Bar last orders 5pm

Friday 10am – 9.30pm

Kitchen last orders 8.30pm

Bar last orders 9.15pm

See our Members' Events
Programme for information
on special out-of-hours events.

WI-FI

V&A public Wi-Fi is available
throughout the room.

SIDES

Mixed leaves & herb salad,
lemon dressing / 3

Seasonal greens / 3.50

Rosemary salted fries / 3.50

KIDS

MAIN AND DRINK / 6

Burrata and spinach raviolini

Chicken breast, chips, salad

Cod goujons, chips, crushed peas

Crudites with baba ganoush and houmous

Served with choice of drink:

Milk, apple juice, orange juice

BAR SNACKS

Smoked almonds / 3

Cordoba green olives / 3

Focaccia, olive oil
and balsamic / 3

All the produce on this menu is
sustainable and where possible
sourced from the UK.

We use a wide range of
ingredients in our kitchen, some
of which may contain allergens.
If you have a specific allergy or
dietary requirement, please let
us know. We would love to tell
you what's in our food to assist
you with your choice.

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COLD DRINKS

Orange, cranberry, pomegranate, tomato, grapefruit juices / 3

Cox's apple juice / 3 330ml

Coke, Diet Coke / 1.80 330ml

Homemade lemonade / 3

Sparkling presses / 3.50
Elderflower or
Elderflower and pomegranate

Ginger Beer / 2.75

Life water
still or sparkling / 1.80 500ml 2.60 75cl

HOT DRINKS

Americano / 2.50

Espresso / 1.70 sgl 2.10 dbl

Macchiato / 1.80 sgl 2.25 dbl

Cappuccino / 2.55

Latte / 2.55

Matcha Latte / 2.75

Flat white / 2.55

Hot chocolate / 2.65

Mocha / 2.65

Fresh mint, lemon / 2

Tea / 2.35

English breakfast, Earl Grey,
Assam mid-season, Darjeeling
mid-season, Oriental Sencha,
Elderflower and Lemon,
Ginger and Lemon

BOTTLED BEERS

ALL 330 ML

Meantime London Lager
England 4.5% / 5

Meantime Pale Ale
England 4.3% / 5.50

Bru Lager Gluten Free
Ireland 4.2% / 5.50

Portobello Pilsner
England 4.6% / 5.50

Hawkes Urban Orchard Cider
England 4.5% / 6

WHITE WINES

TREBBIANO/GARGANEGA

Ponte Pietra, Veneto, Italy, 2016
Pale lemon in colour, with
aromas of almond blossom
and green apples
5 gls / 14.50 carafe

PICPOUL DE PINET 2016

Baron de Badassière,
Languedoc, France, 2016
Youthful with crisp apple
and lovely citrus flavours
5.80 gls / 17.50 carafe / 24.50 btl

PINOT GRIGIO

Alpha Zeta Veneto, Italy, 2016
Subtle yet elegant with hints
of golden delicious apples
and herbal notes
6.25 gls / 17.50 carafe / 25.50 btl

SAUVIGNON BLANC

Kim Crawford Marlborough,
New Zealand, 2016
Pleasingly rich and powerful
bursting with tangy lemon
and lime
7.75 gls / 19.90 carafe / 32 btl

CHARDONNAY

'Verse 1' Margaret
River, Brookland
Valley, Western
Australia, 2014
Fresh and youthful
with white fruit
and aromas of
spring blossom
8.50 gls / 38 btl

ALL WINES AVAILABLE
BY THE 125 ML GLASS

RED WINES

MERLOT/CORVINA

Ponte Pietra, Veneto, Italy, 2016
A lovely ripe cherry pie nose,
with plummy soft notes
from the Merlot
5 gls / 14.50 carafe

SYRAH

IGT Terre di Sicilia, Passo del
Tempio, Sicily, Italy, 2015
Supple and rounded, this red is
full of ripe berries and black fruits
5 gls / 14.50 carafe / 20.50 btl

MALBEC RESERVE

Kaiken Reserve, Mendoza,
Argentina, 2015
Vibrant Crimson purple in colour
with excellent intensity of
blackberries, plums and spices
6.25 gls / 18.20 carafe / 25.50 btl

PINOT NOIR

Casablanca Montes Limited
Selection, Casablanca, Chile, 2015
Elegant and complex with
notes of cherries, strawberries
and delicate vanilla
7.75 gls / 20 carafe / 32 btl

RIOJA

Reserva Izadi, Spain, 2012
Rich, aromatic with red
fruit, liquorice and
smoky aromas
8.95 gls / 38 btl

ROSE WINES

PINOT GRIGIO ROSATO

Ponte Pietra, Veneto, Italy, 2016
Fresh and crisp with a delicious
strawberry perfume and vibrant
cherry on the palate
6.20 gls / 16.50 carafe / 24 btl

ROSE DE LA CHEVALIÈRE

Languedoc, France, 2016
Ripe redcurrant and strawberry
notes with lively acidity and a
juicy, refreshing finish
6.75 gls / 19.50 carafe / 29 btl

CHAMPAGNE & SPARKLING

PROSECCO

NV Glera Frizzante, Ca' di Alte,
Veneto, Italy (Keg)
6.50 gls

Spumante Extra Dry DOC,
Ca' di Alte, Veneto Italy NV
Fresh, soft scented with apple
notes and a delicious lightness
27 btl

ENGLISH SPARKLING WINE

Coldharbour Brut, Classic Cuvee NV
A family-owned, single vineyard
that is only 9 hectares
(23 acres) in size
7.50 gls / 39 btl

CHAMPAGNE

NV Grande Reserve, Devaux,
Champagne, France
10 gls / 48 btl

HOUSE SPIRITS

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

HOUSE COCKTAILS

THE QUEEN VICTORIA

Lagavulin scotch, Tangueray
10 gin, Earl Grey and honey
syrup, noplean mandarin liqueur,
lime juice / 10

THE PRINCE ALBERT

Premium floral gin, Crème de
Violet, St Germain Elderflower
liquor, Lavendar syrup,
lemon juice, egg white / 10

FRENCH 75

Tangueray gin, prosecco,
fresh lemon juice, sugar / 9

MARTINI

Tangueray gin, dry vermouth,
orange bitters, lemon peel / 9

COSMOPOLITAN

Absolut citron vodka, triple sec,
cranberry, fresh lime / 9

LONG ISLAND ICED TEA

Stolichnaya vodka, Bombay
Sapphire gin, Gran Centenario
tequila, Bacardi rum, triple sec,
lemon, sugar, coca cola / 9

MOJITO

Bacardi rum, fresh mint,
fresh lime, sugar, soda / 9

ESPRESSO MARTINI

Stolichnaya vanilla vodka,
Tia Maria, espresso, sugar / 9

TOM COLLINS

Tangueray gin, fresh lemon juice,
sugar, club soda / 9

WHISKEY SOUR

Buffalo Trace whiskey, fresh lemon
juice, sugar / 9

MANHATTAN

Naked Grouse rye whiskey,
sweet vermouth, Angostura
bitters, cherries / 9

BELLINI

Prosecco combined with
choice of fruit puree –
peach or strawberry / 9



MOCKTAILS

POMEGRANATE FIZZ

Pomegranate juice,
lemonade, apple juice / 4

VIRGIN MOJITO

Ginger ale, fresh mint,
fresh lime, sugar, soda / 4

VIRGIN BLOODY MARY

Tomato juice, tabasco, celery,
black pepper / 4

VIRGIN PALOMA

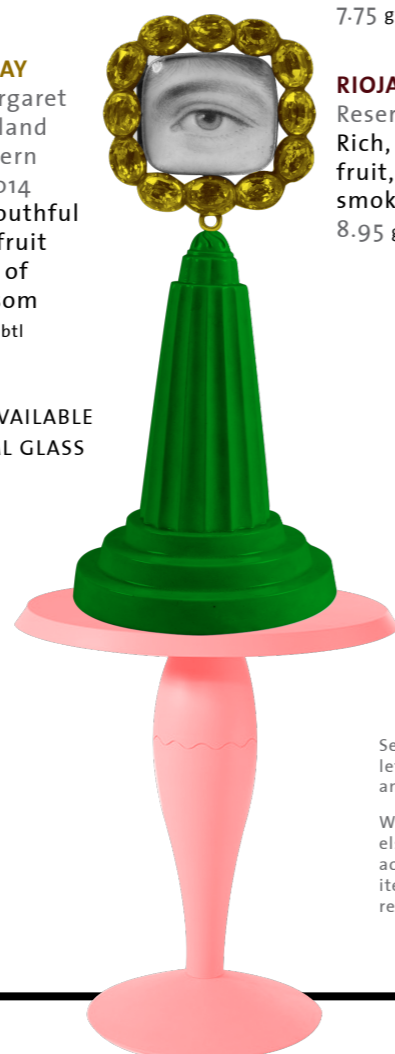
Lime juice, grapefruit juice,
agave, syrup, sea salt / 4

SHIRLEY TEMPLE

Ginger ale, grenadine,
lemon peel, orange / 4

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Service charge is not included. All gratuity
left on the receipt will be paid equally
among the entire team.

Where directly comparable with
elsewhere in the museum, prices take into
account a Members 10% discount. Other
items have been priced accordingly to
reflect value for money for our Members.