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## BREAKFAST

Served till 11:30 | Last orders 11:15

### Full English 15.00

Fried, poached or scrambled eggs, English streaky bacon, Cumberland sausage, baked beans, tomato, mushroom, toast *806 kcal*

### Full vegan (vg) 13.50

Scrambled tofu, vegan sausage, baked beans, slow-roasted tomato, mushroom, hash brown, toast *520 kcal*

### Shakshouka 13.50

Spiced aubergine and tomato stew, poached eggs, oregano and chive feta, toasted bloomer *387 kcal*

### Eggs Benedict 10.50

English muffin, Wiltshire ham, poached eggs, hollandaise *518 kcal*

### Scottish oat porridge (vg) 7.00

Fruit compote *377 kcal*

### Homemade granola 7.00

Lancashire vanilla yoghurt, berries *410 kcal*

### Egg on toast 7.50

British free-range eggs, toast – fried or scrambled *313 / 269 kcal*

### Bacon sandwich *472 kcal* 6.50

### Cumberland sausage sandwich *489 kcal* 7.00

### Toasted malted bloomer, Tiptree jam *301 kcal* 4.00

### Pain au chocolat *374 kcal* 3.50

### Croissant *366 kcal* 3.50

## EXTRAS

### English streaky bacon *123 kcal* 3.75

### Cumberland sausage *344 kcal* 3.75

### Mushroom *57 kcal* 3.25

### Egg – fried or poached *133 / 114 kcal* 1.75

### Hash brown *310 kcal* 2.75

### Lancashire vanilla yoghurt *139 kcal* 3.00

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## HOT DRINKS

Our coffee is Rainforest Alliance Certified

### Espresso *0 kcal* 2.80

### Double espresso *0 kcal* 3.10

### Macchiato *6 kcal* 3.10

### Double macchiato *6 kcal* 3.40

### Flat white *117 kcal* 4.20

### Americano *0 kcal* 3.80

### Latte *202 kcal* 4.40

### Cappuccino *135 kcal* 4.40

### Mocha *282 kcal* 4.50

### Hot chocolate *310 kcal* 4.40

### Pot of tea *1 kcal* 3.60

English breakfast, Earl Grey, Oriental sencha, Peppermint, Ginger and lemon, Chamomile, Orange rooibos, Decaf English breakfast

### Milk alternatives Free

(v) vegetarian | (vg) vegan

We use 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 is in our food to assist you with your choice.

Adults need around 2000kcal a day.

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## LUNCH

Served from 12:00 till 16:00 | Last orders 15:30

## STARTERS

### Soup of the day 8.00

Bread and English butter

### Plant based burrata (vg) 10.00

Pea and mint purée, broad bean and pea salad, crostini *345 kcal*

### Haddock and salmon fishcake 10.00

Tarragon and lemon aioli, pea shoots, charred lemon *284 kcal*

### Courgette and ricotta tart (v) 9.50

Green olives, mint, rocket and lovage pesto *510 kcal*

### Chorizo and Manchego croquet 9.50

Black garlic emulsion, chicory leaves *686 kcal*

## SALADS

### British quinoa (vg) 9.00 / 13.00

Pomegranate, chickpeas, spring onion, baby spinach, balsamic dressing *169 / 309 kcal*

### Maple syrup and miso roast aubergine (vg) 9.00 / 13.00

Red pepper, roasted red onion, cucumber, coriander, sriracha soy yoghurt dressing *87 / 126 kcal*

### Heritage tomato (v) 10.00 / 14.50

Feta, cucumber, sumac red onion, oregano, lemon rapeseed oil *242 / 446 kcal*

+ Add chargrilled chicken breast *186 kcal* 5.00

## MAINS

### Pan-fried pollock 17.00

Potato, herbs and shallot salsa, grilled asparagus, broad bean velouté, lemon butter sauce *602 kcal*

### Chargrilled chicken breast in grilled sourdough 16.50

Smoked bacon, beef tomato, mature cheddar, basil mayo, fries *1371 kcal*

### Chermoula marinated Yorkshire Barnsley lamb chop 18.00

Tender stem broccoli, crispy new potatoes, rosemary salt *519 kcal*

### Handmade vegan N'duja tortelloni (vg) 17.50

Asparagus, spinach and rocket purée, crematta, toasted pumpkin seeds, basil crisp *504 kcal*

## DESSERTS

### Homemade New York cheesecake 6.50

Berry coulis *622 kcal*

### Vanilla pavlova 7.00

Passion fruit, grilled pineapple, vanilla Chantilly cream *526 kcal*

### Vegan ice cream 7.00

Chocolate crumble, raspberry compôte *526 kcal*

## SIDES

### Bread platter and English butter *568 kcal* 5.00

### Chips *327 kcal* 5.50

### Grilled asparagus *26 kcal* 5.50

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## WINES

### SPARKLING WINE

125 ml / 750 ml

**Vitelli Prosecco NV,**  
Veneto, Italy  
Light, fragrant, fruity  
8.00 / 45.00

**Chapel Down Classic Brut,**  
England  
Ripe red apples and peach  
dominate the nose with apple,  
light tropical fruit, and subtle  
bready notes on the palate  
10.00 / 55.00

**Ridgeview Cavendish NV,**  
England  
The nose is expressive with hints  
of red stone fruits. The Pinot  
dominance brings depth and  
complexity to the palate with  
a long-lasting finish, while the  
Chardonnay adds finesse and  
freshness  
11.00 / 60.00

**Laurent-Perrier La Cuvée Brut**  
A perfect balance between  
freshness and finesse, the palate  
is full-bodied, complex and creamy,  
displaying great length on the finish  
65.00 (750 ml)

### WHITE WINE

125 ml / 375 ml / 750 ml

**Vino Bianco, Puglia, Italy**  
Easy-drinking, soft and fruity  
4.00 / 11.50 / 21.00

**Pinot Grigio, La Maglia Rosa,**  
Campania, Italy  
Dry and crisp with white  
fruit flavours  
6.00 / 17.00 / 32.00

**Sauvignon Blanc,**  
Tokomaru Bay, Marlborough,  
New Zealand  
Classic Kiwi Sauvignon –  
gooseberries, citrus and  
tropical notes  
7.00 / 20.00 / 39.00

### ROSÉ

125 ml / 375 ml / 750 ml

**Pinot Grigio Blush, Conto**  
Vecchio, Campania, Italy  
Easy-drinking, light and floral  
6.00 / 17.00 / 32.00

### RED WINE

125 ml / 375 ml / 750 ml

**Vino Rosso, Puglia, Italy**  
Rich and floral with hints of violets  
4.00 / 11.50 / 21.00

**Malbec Rio Rica, Colchagua**  
Valley, Chile  
Dark fruit, mouth-watering Malbec  
6.00 / 17.00 / 32.00

**Pinot Noir, Gran Hacienda,**  
Aconcagua Valley, Chile  
Juicy raspberry and soft,  
spicy notes  
7.00 / 20.00 / 39.00

The Abbey is continuing the ancient Benedictine tradition of providing hospitality to visitors. The Cellarium, part of the 14th century fabric of Westminster Abbey, was where the monks kept their stores of food and drink. Now the Cellarium Café refreshes this tradition of hospitality.

*Every purchase from the Cellarium Café supports the Abbey.*



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## BEER & CIDER

**Lager** 330 ml, 4.6% ABV 5.75

**Goose Island IPA** 355 ml,  
5.9% ABV 5.75

**Orchard Pig Reveller cider**  
500 ml, 4.5% ABV 6.50

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## SOFT DRINKS

**Life Water** 330 ml / 750 ml  
2.70 / 4.25

**Orange juice** 126 kcal, 330 ml 4.00

**Apple juice** 135 kcal, 330 ml 4.00

**Lemonade** 278 kcal, 330 ml 4.00

**Iced tea** 224 kcal, 330 ml 4.00

**Ginger beer** 275 ml 4.00

**Coke** 330 ml 3.25

**Diet Coke** 330 ml 3.25

A discretionary 10% service charge will be added to your bill. All prices are in £ including VAT. The café is available for private hire, ask your waiter for more information. Visit the shop for a selection of guides, souvenirs and gifts as you leave. [cellariumcafe.com](http://cellariumcafe.com)

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD