

WINES

SPARKLING WINE

125 ml / 750 ml

Vitelli Prosecco NV, Veneto, Italy

Light, fragrant, fruity
7.00 / 39.00

Ridgeview Cavendish NV, England

Award-winning English sparkling wine served at Queen Elizabeth's Diamond Jubilee and featured at State Banquets and Royal events since 2012, including King Charles III's first State Banquet
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
62.00 (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
4.00 / 11.50 / 21.00

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

BEER & CIDER

Lager 330 ml, 4.6% ABV 5.50

Goose Island IPA 355 ml,
5.9% ABV 5.50

Orchard Pig Reveller cider
500 ml, 4.5% ABV 6.00

SOFT DRINKS

Life Water 330 ml / 750 ml
2.70 / 4.25

Orange juice 126 kcal, 330 ml 3.90

Apple juice 135 kcal, 330 ml 3.90

Lemonade 278 kcal, 330 ml 3.90

Iced tea 224 kcal, 330 ml 3.90

Ginger beer 275 ml 3.90

Coke 330 ml 3.00

Diet Coke 330 ml 3.00

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.



A discretionary 10% service charge will be added to your bill. All prices are in £ including VAT.

Cellarium Café, Dean's Yard,
Westminster Abbey,
London, SW1P 3PA

Let us know how we made it today and get a chance to win an afternoon tea for two. Visit www.surveymonkey.com/r/cellarium or scan the QR code



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

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

BREAKFAST

Served till 11:30 – Last orders 11:15

Full English 12.00

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

Full vegan (vg) 12.00

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

Eggs Benedict 9.50

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

Scottish oat porridge (ng) 7.00

Fruit compote 377 kcal

Homemade granola (ng) 7.00

Lancashire vanilla yoghurt, berries 410 kcal

Egg on toast 6.50

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

Bacon sandwich 472 kcal 5.50

Cumberland sausage sandwich 489 kcal 6.00

Toasted malted bloomer, Tiptree jam 301 kcal 3.75

Pain au chocolat 374 kcal 3.25

Croissant 366 kcal 3.25

EXTRAS

English streaky bacon 123 kcal 3.50

Hash brown 310 kcal 2.50

Cumberland sausage 344 kcal 3.50

Avocado 113 kcal 2.50

Mushroom 57 kcal 3.00

Lancashire vanilla yoghurt 139 kcal 2.50

Egg – fried or poached 133 / 114 kcal 1.50

HOT DRINKS

Our coffee is Rainforest Alliance Certified

Espresso 0 kcal 2.60

Americano 0 kcal 3.40

Pot of tea 1 kcal 3.25

Double espresso 0 kcal 2.90

Latte 202 kcal 3.80

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

Macchiato 6 kcal 2.90

Cappuccino 135 kcal 3.80

Double macchiato 6 kcal 3.10

Mocha 282 kcal 3.95

Flat white 117 kcal 3.80

Hot chocolate 310 kcal 3.85

Milk alternatives Free

We work with local UK suppliers to bring you the very best fruit and veg and use only UK-sourced meat and dairy. In our dishes we use MSC (Marine Stewardship Council) certified fish, Red Tractor approved fresh meat and chicken and British free-range eggs.

LUNCH

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

STARTERS

Soup of the day 7.00

Bread and English butter

Duck pâté 8.50

Red onion jam, cornichons, chives toast 413 kcal

Braised beef croquettes 8.50

Smoked paprika aioli 214 kcal

British lentil and squash salad, coriander

pesto (vg) 8.50

Red chard, soy yoghurt 149 kcal

Chalk Stream hot smoked sea trout 9.00

Marinated beetroot, rocket, lemon crème fraîche 181 kcal

MAINS

Sandwich of the day 13.50

Chips and mixed leaf salad

Pumpkin quiche (v) 14.00

Crumbled feta, mixed salad, balsamic dressing 456 kcal

Basil gnocchi (vg) 14.00

Sun-dried tomato tapenade, lovage pesto, pine kernels, vegan cheese 609 kcal

Steak and sausage pie 15.50

Carrots, green beans 708 kcal

Chicken breast 16.50

Savoy cabbage, streaky bacon, baby onions, mash potato, saffron sauce, pea shoot 446 kcal

Pan-fried sea bass 16.50

Ratte potatoes, roast tomatoes, tendersteam broccoli, chermoula 284 kcal

SIDES

Bread and English butter 321 kcal 3.50

Chips 376 kcal 3.50

Mixed leaf, balsamic dressing 128 kcal 3.50

DESSERTS

Sticky toffee pudding 7.50

Salted caramel sauce, vanilla ice cream 539 kcal

Lemon and ginger tart (vg) 7.00

Spiced whipped cream, stem ginger 487 kcal

(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.