

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.



PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

BREAKFAST

Served till 11:30 | Last orders 11:15

Full English 15.00
Fried, poached or scrambled
free-range eggs, English streaky bacon,
Cumberland sausage, baked beans,
tomato, mushrooms, toast 1037kcal

Spiced labneh 12.50
Poached free-range eggs, chilli garlic
oil, chives, toasted sourdough 350kcal

Coconut porridge (vg) 7.00
Fruit compote 564kcal

**Wild mushrooms
on toast** (vg) 10.50
Toasted sourdough, creamy wild
mushrooms, spinach, slow-roasted
baby tomatoes, basil pesto 714kcal

Eggs Royale 13.50
English muffin, poached free-range
eggs, Scottish smoked salmon,
Hollandaise 585kcal

Eggs Benedict 10.50
English muffin, Wiltshire ham,
poached free-range eggs,
Hollandaise 578kcal

Bacon sandwich 472kcal 6.50

Cumberland sausage sandwich
489kcal 7.00

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

Pain au chocolat 374kcal 3.50

Croissant 366kcal 3.50

EXTRAS

English streaky bacon 123kcal 3.75

Cumberland sausage 344kcal 3.75

Mushrooms 57kcal 3.25

Free-range egg – fried or poached
133 / 114kcal 1.75

Hash brown 310kcal 2.75

Lancashire vanilla yoghurt 3.00
139kcal

LUNCH

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

STARTERS

Soup of the day (v) 8.00
English butter and bread roll

Slow-roasted lamb mince 10.00
Aubergine salsa, hummus, chimichurri, pitta bread,
sumac, parsley 744kcal

Roasted pepper bruschetta (vg) 9.00
Basil superstraccia, baby rocket, olive tapenade, chilli jam,
balsamic glaze, toasted almond flakes 550kcal

Butternut squash and quinoa tabbouleh (vg) 9.00
Parsley, tomatoes, plant-based cheese crumble,
baby spinach, mint and lemon dressing 311kcal

Pumpkin and goat's cheese quiche (v) 10.00
Watercress and pesto 451kcal

SIDES

Skin-on fries 241kcal 5.50

Truffle fries 417kcal 7.50

Marinated grilled broccoli 5.00
Toasted almonds 131kcal

Rocket and Parmesan salad 5.00
Balsamic dressing 137kcal

MAINS

Winter salad (v) 14.00
Sweet potato, green lentils, cucumber, spring onion,
red chicory, radish, feta, kale, tahini dressing, pomegranate
seeds 567kcal

Pan-fried sea bream 19.00
Parsnip and beetroot purée, grilled broccoli, parsnip chips,
samphire salsa, micro herbs 664kcal

Grilled sirloin steak 19.00
Freekeh risotto, mint yoghurt sauce, mixed herbs 589kcal

Basil-scented gnocchi (vg) 16.50
Garden peas, semi-dried tomato, basil veloute,
tomato cream cheese, pesto, pine nuts, baby leaves 791kcal

Chicken sandwich 17.00
Sriracha aioli, tomatoes, Cheddar, rocket, bacon,
basil mayonnaise, gherkin, skin-on fries 1102kcal

DESSERTS

Pear and sage cream Pavlova (v) 389kcal 9.00

White chocolate and pistachio cheesecake (v) 8.00
Blackberry compote, lemon balm 686kcal

Apple and berries crumble (vg) 8.00
Salted caramel ice cream, micro herbs 405kcal

AFTERNOON TEA

Served from 12:00

CREAM TEA

9.50

Pot of tea served with two homemade scones 669kcal,
clotted cream and Tiptree strawberry jam

CELLARIUM AFTERNOON TEA

36.50 per person

Add Chapel Down Classic Brut, England – 10 glass / 55 bottle

SAVOURY

Cucumber, feta cream, tomato tapenade 154kcal

Truffle free-range egg mayonnaise, red vein sorrel, brioche bridge roll 123kcal

Hot-smoked trout, creamed horseradish, baby watercress, puff pastry vol-au-vent 132kcal

Pea and red onion tart, lemon ricotta, pea shoots 165kcal

SWEET

Passion fruit and chocolate tart 165kcal

Assorted macaroons 62kcal

Lemon drizzle cake, lemon curd, lemon balm

White chocolate and pistachio tart, raspberry, viola flower 195kcal

Homemade scones, Cornish clotted cream, Tiptree strawberry jam 374kcal

TEA AND COFFEE

Selection of unlimited teas and coffee

SPARKLING WINE

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

(v) vegetarian | (vg) vegan

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 is in our food to assist you with your choice.

Adults need around 2000kcal a day.

A discretionary 12.5% service charge will be added to your bill.

All prices are in £ and including VAT.

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
12.00 / 65.00

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
90.00 (750 ml)

WHITE WINE

125 ml / 375 ml / 750 ml

Vino Bianco, Puglia, Italy
Easy-drinking, soft and fruity
5.00 / 14.00 / 24.00

**Pinot Grigio, La Maglia Rosa,
Campania, Italy**

Dry and crisp with white fruit flavours
7.00 / 20.00 / 36.00

**Sauvignon Blanc,
Tokomaru Bay, Marlborough,
New Zealand**

Classic Kiwi Sauvignon – gooseberries, citrus and tropical notes
9.00 / 22.00 / 42.00

ROSÉ

125 ml / 375 ml / 750 ml

**Pinot Grigio Blush, Conto
Vecchio, Campania, Italy**
Easy-drinking, light and floral
7.00 / 20.00 / 36.00

RED WINE

125 ml / 375 ml / 750 ml

Vino Rosso, Puglia, Italy
Rich and floral with hints of violets
5.00 / 14.00 / 24.00

**Luis Felipe Edwards Lot 2
Malbec, Rapel Valley, Chile**
Dark fruit, mouth-watering Malbec
7.00 / 20.00 / 36.00

**Pinot Noir, Gran Hacienda,
Aconcagua Valley, Chile**
Juicy raspberry and soft, spicy notes
9.00 / 22.00 / 42.00

BEER AND CIDER

Lager 330 ml, 4.6% ABV 6.00

Goose Island IPA 6.00
335 ml, 5.9% ABV

Orchard Pig Reveller cider 6.50
500 ml, 4.5% ABV

SOFT DRINKS

Life water 330 ml / 750 ml 3.00 / 4.50

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

Coca-Cola 330 ml 3.25

Diet Coke 330 ml 3.25

HOT DRINKS

Our coffee is Rainforest Alliance Certified

Espresso 2 kcal 2.80

Double espresso 2 kcal 3.10

Macchiato 6 kcal 3.10

Double macchiato 6 kcal 3.40

Flat white 117 kcal 4.20

Americano 2 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, Green tea with peach, Peppermint, Ginger and lemon, Chamomile, Orange rooibos, Decaf English Breakfast

Milk alternatives Free

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.

Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint Initiative.

