

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 1037 kcal

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

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

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

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

**Coconut porridge** (vg) 7.00  
Fruit compote 564 kcal

**Homemade pancakes** 8.50  
Vanilla-infused coconut yoghurt, roasted plums 750 kcal

**Eggs on toast** 7.50  
Free-range eggs – fried or scrambled, sourdough toast 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

**Mushrooms** 57 kcal 3.25

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

**Hash brown** 310 kcal 2.75

**Lancashire vanilla yoghurt** 3.00  
139 kcal

## AFTERNOON TEA

Served from 12:00

### CREAM TEA

9.50

**Pot of tea served with two homemade scones** 669 kcal,  
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 154 kcal

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

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

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

### SWEET

Passion fruit and chocolate tart 165 kcal

Assorted macaroons 62 kcal

Lemon drizzle cake, lemon curd, lemon balm

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

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

### 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

## 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 744 kcal

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

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

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

### SIDES

**Skin-on fries** 241 kcal 5.50

**Truffle fries** 417 kcal 7.50

**Marinated grilled broccoli** 5.00  
Toasted almonds 131 kcal

**Rocket and Parmesan salad** 5.00  
Balsamic dressing 137 kcal

### MAINS

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

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

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

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

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

### DESSERTS

**Pear and sage cream Pavlova** (v) 389 kcal 9.00

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

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

(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 2000 kcal 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

355 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.

