

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
- 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

BEER AND CIDER

- Lager 330 ml, 4.6% ABV 5.75
- Goose Island IPA 5.75
355 ml, 5.9% ABV
- Orchard Pig Reveller cider 6.50
500 ml, 4.5% ABV

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
- 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 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.



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 tomato, 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*

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

Hummus 10.00
Slow-roast lamb mince and aubergine salsa, 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, tomato, 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

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

Pan-fried hake 17.50
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*

Gnocchi (vg) 16.50
Basil velouté, garden peas, semi-dried tomato, vegan 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, tomato cream cheese, pesto, pine nuts, baby leaves *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*

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

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 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.