

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 eggs,
English streaky bacon, Cumberland
sausage, baked beans, tomato,
mushroom, toast 1037kcal

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

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

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

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

Coconut porridge (vg) 7.00
Fruit compôte 564kcal

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

Egg on toast 7.50
British free-range eggs,
toast – fried or scrambled
313 / 269kcal

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

Mushroom 57kcal 3.25

Egg – fried or poached 1.75
133 / 114kcal

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 freshly baked bread roll

Leek and feta quiche (v) 10.00
Onion chutney cream, micro leaves 345kcal

Beef and cheddar croquettes 10.00
Smoked chilli sauce, spring onion 517kcal

Parmigiana baked aubergine
with tomato sauce (vg) 10.00
Burrata, basil oil, toasted pine nuts,
marinated crushed croutons 342kcal

Quinoa Fattoush salad 10.00
Baby gem, cucumber, cherry tomato, sweet mixed
peppers, spring onion, pomegranate seeds, lemon oil,
sumac spice 187kcal

DESSERTS

Spiced and salted caramel cheese-brulé-cake 8.50
730kcal

Spring flower pot 10.00
White chocolate case, strawberry cream, roasted
rhubarb, chocolate soil, strawberry, viola flower,
freeze dried raspberries, rose petals 368kcal

Roasted plum 8.00
Vegan ice cream, vanilla-infused coconut yoghurt,
vegan crumble 257kcal

MAINS

Farm Gorgonzola salad 14.00
Lettuce, radish, fennel, chicory, green lentils, spiced panko
crumbs, homemade Gorgonzola dressing 451kcal
Add chicken 152kcal + 3.00

Pan-fried sea bream 17.50
Tomato butter purée, bean salad, baby herbs 575kcal

Mediterranean chicken sandwich 17.00
Sriracha aioli, tomato, cheddar, rocket, basil mayonnaise,
gherkin, skin-on fries 936kcal

Vegan gnocchi (vg) 17.50
Pea and spinach purée, peas, baby tomato,
pistachio pesto, crushed pistachio 872kcal

SIDES

Rocket and parmesan salad 127kcal 5.00

Skin on fries 333kcal 5.50

Truffle fries 416kcal 7.50

AFTERNOON TEA

Served from 12:00

CREAM TEA

£9.00

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 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.

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



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 bread 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 / 39.0

BEER & CIDER

Lager 330 ml, 4.6% ABV 5.75

Goose Island IPA 355 ml, 5.75
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

A discretionary 12.5% 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