

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 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

Crab and prawn cake 10.00
Tarragon and horseradish mayonnaise, Arenkha roe, red sorrel *206kcal*

Tomato bruschetta (vg) 9.00
Cherry tomatoes, sun-dried tomatoes, vegan burrata, olive dust, basil gel, balsamic glaze, micro basil *256kcal*

Roasted courgette and feta quiche (v) 10.00
Chives, onion chutney cream, micro herbs *483kcal*

Mediterranean summer salad (vg) 9.00
Watermelon, orange and yellow melon, vegan feta, watercress, mint dressing, spring onion *370kcal*

DESSERTS

Lemon and cherry cheesecake (v) 8.00
Cherry compote, lemon balm *621kcal*

Raspberry and fig pavlova (v) 9.00
Raspberry purée, smoked fig mousse, roasted fig, dried raspberries, baby leaves, rose petals *389kcal*

Vegan sundae (vg) 8.00
Ice cream, brownie chunks, macchiato cream, summer berries *408kcal*

MAINS

Hummus and roasted aubergine bowl salad (vg) 14.00
Cucumber, chickpeas, cherry tomatoes, parsley, radish, lemon dressing, pickled red onion and pomegranate seeds *622kcal*

Crispy pan-fried haddock 17.00
Wholegrain mustard velouté sauce, asparagus, baby potatoes, pea salsa, caper popcorn *836kcal*

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

Spicy ‘nduja tortellini (vg) 16.50
Tomato cream, green pesto, basil, superstraccia, pine nuts, micro leaves *385kcal*

SIDES

Skin-on fries *241kcal* 5.50

Truffle fries *417kcal* 7.50

Rocket and Parmesan salad *127kcal* 5.00

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*

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.

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 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.

