

---

## SERVICE HOURS

Breakfast is served between 08:00 and 11:45  
Sunday breakfast is served between 10:00 and 12:00  
Lunch is served between 12:00 and 16:00

---



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.

Every purchase from the Cellarium Café supports the Abbey.  
A discretionary 10% service charge will be added to your bill. Prices are inclusive of VAT.

Visit the shop for a selection of guides, souvenirs & gifts as you leave.  
The café is available for private hire, ask your waiter for more information.

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.

### APERITIFS ALL £7.50

- Negroni Campari, Cinzano Rouge and Beefeater gin
- Aperol Spritz Aperol, soda water topped with Prosecco
- Cellarium Royal Merlot Soeurs Cerise topped with Prosecco
- Aromatic Lillet Lillet Rose topped with pink lemonade and Prosecco

### CLEANSING JUICES ALL £4.50

- Energizer Carrot, mango, parsnip, ginger, apple juice
- Nitrous Beetroot, carrot, ginger, orange juice, apple juice, lemon juice
- Morning Boost Red grapefruit, watermelon, apple, mint

### STARTERS

- Soup of the day, bread & butter £6.00
- French bean, broccoli, sugar snap peas, toasted almonds, soy, ginger & lime dressing £7.00
- Grilled courgette, aubergine, sweet peppers, mixed leaves, balsamic mustard dressing £7.00
- Portobello mushroom, puy lentils, spinach, steamed couscous pomegranate £7.00

### SANDWICHES

- Bagel, fresh avocado, smoked salmon, white radish & chives £7.50
- 4oz sirloin steak sandwich, grain mustard mayonnaise, onion chutney £13.50

### MAINS

- Spinach & ricotta tortellini, slow-roast tomato, herb sauce, Parmesan (V) £11.00
- Fillet of salmon, grilled artichoke, capers, cherry tomatoes, pepperade £12.50
- Mature Cheddar, spinach and onion quiche, mixed leaf salad (V) £9.50
- Braised duck, orchard apple & celeriac pie, puff pastry top, spring greens £13.00
- Grilled chicken paillard with a salad of your choice £13.00
- Choose from French bean, grilled courgette and steamed couscous salads

### SIDES All £3.50

- Bread basket / Mixed leaf salad / Chips / Spring greens

### PUDDINGS ALL £5.50

- White chocolate & lemon mousse, Morello cherry compôte
- Marinated prunes & Armagnac cake
- Chocolate & hazelnut brownie sundae

### CELLARIUM AFTERNOON TEA

£17.50 per person

Served all day

A selection of savouries  
Homemade raisin scones  
Selection of handmade cakes

Choice of a pot of loose leaf tea

Add a glass of Prosecco  
Spumante Extra Dry DOC  
£21.50 per person

### GIN AND TEA

£24.00 per person

A selection of savouries  
Homemade raisin scones  
Selection of handmade cakes  
Choice of a pot of loose leaf tea

Hendrick's, rose liqueur,  
lemon juice, honey and  
English breakfast tea

### FRIDAY SPECIAL

£12.95 per person

Fish & Chips

### SUNDAY ROAST

£12.95 per person

Served every Sunday  
between 12:00 and 15:30

Please ask your waiter for details

### CHAMPAGNE AND SPARKLING WINE

	125ml Glass	375ml	750ml bottle
2016 Prosecco Spumante Extra Dry DOC, Cantina Colli Euganei SCA, Veneto, ITALY	£6.50		£35.00
NV Grande Réserve, Devaux, Champagne, FRANCE			£50.00

### WHITE WINE

2016 Macabeo DO Yecla, La Casona de Castaño, Murcia, SPAIN Fresh and mellow with white peach & melon flavours	£3.50	£9.95	£19.50
2016 Chenin Blanc, Sangoma, Western Cape, SOUTH AFRICA Fresh and dry on the palate and on the finish	£4.75	£13.75	£27.00
2015 Palazzo Grimani Cortegiara Pinot Grigio, Corte Giara, Veneto, ITALY A subtle and elegant wine showing white flowers and golden delicious apple flavours. All a good Pinot Grigio should be	£5.50	£15.00	£28.00
2016 Marlborough Sauvignon Blanc, Kim Crawford, Marlborough, NEW ZEALAND Lifted mango and guava notes lead into pineapple flavours that linger for a persistent finish	£6.00	£17.50	£34.00

### ROSÉ WINE

2016 Monastrell Rosado DO Yecla, La Casona de Castaño, Murcia, SPAIN Full of summer berry fruit flavours	£3.50	£9.95	£19.50
---	-------	-------	--------

### RED WINE

2016 Monastrell DO Yecla, La Casona de Castaño, Murcia, SPAIN Lots of dark fruits and a lovely smooth texture	£3.50	£9.95	£19.50
2014 Colchagua Cabernet Sauvignon, Montes Classic Series, Colchagua Valley, CHILE Round, full and alluring Cabernet Sauvignon with a peppery edge	£4.75	£13.75	£27.00
2016 Malbec Reserve, Kaiken, Mendoza, ARGENTINA Rich red and black fruits with a vanilla edge. This is warming and delicious, also great with meat	£5.00	£14.25	£27.50
2015 Calablanca Pinot Noir, Montes Limited Edition, Colchagua Valley, CHILE Light bodied palate, the finish is perfumed and fresh with good balance	£6.00	£17.50	£32.00
2012 Les Hauts de Perganson Haut-Médoc, Bordeaux, FRANCE Deep ruby red in the glass. The bouquet abounds with aromas of blackberries and cassis			£36.00

### SPIRITS

Absolut Blue	£3.75
Beefeater	£3.75
Havana 3yrs	£3.75
Chivas 12yrs	£4.25
Selection of mixers each	£1.50

### SOFT DRINKS

Life water still / sparkling, 330ml	£2.75
Life water still / sparkling, 750ml	£4.25
Fresh orange juice, 330ml	£3.25
Fresh apple juice, 330ml	£3.25
Coke, 330ml	£2.95
Diet Coke, 330ml	£2.95
Fentimans ginger beer, 275ml	£3.25
Homemade lemonade, 330ml	£2.95
Peach & Earl grey homemade iced tea, 330ml	£2.95

### BEER AND CIDER

Peroni Nastro Azzurro, Italian Lager, 5.1%, 330ml	£4.75
London Pride Bitter, 4.7%, 330ml	£4.75
Meantime Lager, 4.25%, 330ml	£5.00
Meantime Pale ale, 4.25%, 330ml	£5.00
Old Mout Cider Passion	£5.50
Old Mout Cider Summer Fruits	£5.50

### COFFEE AND TEA

Americano	£2.75
Flat white	£3.10
Cappuccino / Latte	£3.10
Iced latte	£3.10
Hot chocolate / Mocha	£3.15
Cafetiere	£3.50
Espresso / Double espresso	£2.05 / £2.55
Macchiato / Double macchiato	£2.15 / £2.65
Pot of loose leaf tea	£3.00
English Breakfast, Ginger & lemon, Earl Grey, Green, Peppermint, Oriental Sencha, Jasmine blossom, Chamomile, Garden Berries	

Straws available upon request. We reserve the right to substitute advertised vintages as and when applicable. Some of our wines do contain sulphites and sedimentation as part of the natural production, filtration and bottling methods.