

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 1037 kcal

Wild mushrooms 10.50 on toast (vg)

Toasted sourdough, creamy wild mushroom, spinach, slow-roasted baby tomato, basil pesto 714 kcal

Eggs Royale 13.50

English muffin, poached eggs, Scottish smoked salmon, Hollandaise 585 kcal

Eggs Benedict 10.50

English muffin, Wiltshire ham, poached eggs, hollandaise 578 kcal

Shakshouka 13.50

Spiced aubergine and tomato stew, poached eggs, oregano and chive feta, toasted bloomer 577 kcal

Coconut porridge (vg) 7.00

Fruit compôte 564 kcal

Homemade pancakes 7.00

Chia yoghurt, blueberry compôte, icing sugar 750 kcal

Egg on toast 7.50

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

Bacon sandwich 4.72 kcal 6.50

Cumberland sausage sandwich 4.89 kcal 7.00

Toasted malted bloomer,

Tiptree jam 301 kcal 4.00

Pain au chocolat 3.74 kcal 3.50

Croissant 3.66 kcal 3.50

EXTRAS

English streaky bacon 1.23 kcal 3.75

Cumberland sausage 3.44 kcal 3.75

Mushroom 0.57 kcal 3.25

Egg – fried or poached 1.75 133 / 114 kcal

Hash brown 3.10 kcal 2.75

Lancashire vanilla yoghurt 3.00 139 kcal

LUNCH

Served from 12:00 till 16:00 | Last orders 15:30

STARTERS

Soup of the day (v) 8.00

English butter and selection of homemade rolls

Hummus, falafel and radish (v) 8.50

Red pepper and walnut sauce, flatbread 600 kcal

Chargrilled sweet potato (v) 9.00

Dill sour cream, smoked apricot harissa, grapefruit chimichurri 526 kcal

Feta and caramelised onion quiche (v) 9.50

Tomato chutney cream, rocket 492 kcal

Crab arancini 10.00

Chargrilled vegetable salsa 428 kcal

SALADS

Roasted squash and buckwheat salad (v) 10.00 / 14.00

Seared onion, baby spinach, watercress, chickpeas, lemon dressing, toasted pumpkin seeds 327 / 568 kcal

Caramelised root vegetables and halloumi salad (v) 10.00 / 14.00

Celeriac purée, carrots, chicory, pickled pear, baby kale, crispy parsnips 456 / 714 kcal

Heritage beetroot and goat's cheese salad (v) 10.00 / 14.00

Beetroot purée, radish, red chard, balsamic dressing, candied walnuts 327 / 583 kcal

MAINS

Wild mushroom and truffle

gnocchi (vg) 17.00

Tomato cream, basil pesto, parmesan style crisps, pine nuts 534 kcal

BBQ jackfruit sandwich (v) 16.00

Quince mayonnaise, kimchi style slaw, jalapeños, skin on chips 839 kcal

Pan-fried sea bream 17.00

Jerusalem artichoke and spinach purée, spiced chickpeas and sundried tomatoes, artichoke chips 574 kcal

Roasted chicken supreme 17.00

Pumpkin purée, giant couscous risotto, shredded brussel sprouts, crispy sage 780 kcal

SIDES

Rocket and parmesan 1.46 kcal 5.00

Pan-fried halloumi, za'atar spice 3.62 kcal 6.50

Skin on chips 2.41 kcal 5.50

Truffle chips 3.30 kcal 7.50

DESSERTS

Apple and berry crumble (vg) 7.50

Lemon balm, vegan ice cream 368 kcal

Pistachio mousse 8.00

Chocolate tuiles biscuit, rose petals 648 kcal

Black tahini cheesecake 8.50

Blackberry compôte, toasted white sesame seeds 772 kcal

AFTERNOON TEA

Served from 12:00

CREAM TEA

£9.00

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 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

(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 2000 kcal 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 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 / 39.0

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 0 kcal 2.80

Double espresso 0 kcal 3.10

Macchiato 6 kcal 3.10

Double macchiato 6 kcal 3.40

Flat white 117 kcal 4.20

Americano 0 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, 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