# 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)

# 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* 

# HOT DRINKS

### Our coffee is Rainforest Alliance Certified

Espresso okcal 2.80	Americano okcal 3.80
Double espresso o kcal 3.10	Latte 202 kcal 4.40
Macchiato 6 kcal 3.10	Cappuccino 135 kcal 4.40
Double macchiato 6 kcal 3.40	Mocha 282 kcal 4.50
Flat white 117 kcal 4.20	Hot chocolate 310 kcal 4.40

# 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

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 lced 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

Pot of tea 1kcal 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 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

#### Shakshuka 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 472 kcal 6.50

Cumberland sausage sandwich 489 kcal 7.00

# Toasted malted bloomer, Tiptree jam 301 kcal 4.00

Pain au chocolat 374 kcal 3.50

Croissant 366 kcal 3.50

## EXTRAS

English streaky bacon 123 kcal 3.75 Cumberland sausage 344 kcal 3.75 Mushroom 57 kcal 3.25 Egg - fried or poached 1.75133 / 114 kcal Hash brown 310 kcal 2.75 Lancashire vanilla yoghurt 3.00 139 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

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# 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

Caramelised root vegetables and halloumi salad (v) 10.00 Celeriac purée, carrots, chicory, pickled pear, baby kale, crispy parsnips 456 kcal

Feta and caramelised onion quiche (v) 9.50 Tomato chutney cream, rocket 492 kcal

Crab arancini 10.00 Chargrilled vegetable salsa 428 kcal

### SIDES

Rocket and parmesan 146 kcal 5.00

Pan-fried halloumi, za'atar spice 362 kcal 6.50

Skin on chips 241 kcal 5.50

Truffle chips 330 kcal 7.50

## MAINS

Caramelised root vegetables and halloumi salad (v) 14.00 Celeriac purée, carrots, chicory, pickled pear, baby kale,

Wild mushroom and truffle gnocchi (vg) 17.00 Tomato cream, basil pesto, parmesan style crisps, pine nuts 534 kcal

Chargrilled chicken breast in grilled sourdough 16.50 Smoked bacon, beef tomato, mature Cheddar,

Pan-fried sea bream 17.00 Jerusalem artichoke and spinach purée, spiced chickpeas and sun-dried tomatoes, artichoke chips 574 kcal

## DESSERTS

Homemade cheesecake 8.50 Black tahini, blackberry compôte, toasted white sesame seeds 772 kcal

Apple and berry crumble (vg) 7.50 Lemon balm, vegan ice cream 368 kcal

(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.





crispy parsnips 714 kcal

basil mayonnaise, fries 1291 kcal