

## 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

**Ridgeview Cavendish NV,  
England**  
The nose is expressive with hints  
of red stone fruits. The Pinot  
dominance brings depth and  
complexity to the palate with a long-  
lasting finish, while the Chardonnay  
adds finesse and freshness  
60.00

**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

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.*



## 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

**Coke** 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 10% 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](http://cellariumcafe.com)

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

### Full vegan (vg) 13.50

Scrambled tofu, vegan sausage, baked beans, slow-roasted tomato, mushroom, hash brown, toast 520 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 granola 7.00

Lancashire vanilla yoghurt, berries 410 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 1.75

133 / 114 kcal

Hash brown 310 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 8.00

Bread and English butter

#### Plant-based burrata (vg) 10.00

Caramelized fig, grape salsa, balsamic glaze, crostini 555 kcal

#### Beetroot cured salmon 10.00

Crispy tortilla, black garlic aioli, avocado and capers salsa, salmon roe chili, coriander 375 kcal

#### Pea and red onion tart (v) 9.50

Lemon ricotta, affilia cress 466 kcal

#### Courgette and feta fritter 8.50

Sriracha mayo, mint, and pea shoot 376 kcal

### SALADS

#### Watermelon salad (vg)

10.00 / 14.50

Watermelon, feta, cucumber, mint, spring onion, mint and honey dressing 366 / 535 kcal

#### Garden salad (vg) 9.00 / 13.00

Baby gem, baby spinach, fennel, white chicory, radish, omega seeds 229 / 347 kcal

#### Heritage tomato salad (v)

10.00 / 14.50

Roasted tomato purée, baby mozzarella, pickled onion, wild rice and seed granola, basil oil 359 / 657 kcal

### MAINS

#### Pan-fried sea bass 17.00

Samphire, shredded fennel, green olive gremolata 448 kcal

#### Lamb kofta 16.50

Couscous with spring onion, tzatziki, parsley and mint salad 576 kcal

#### Chargrilled chicken breast in grilled sourdough 16.50

Smoked bacon, beef tomato, mature cheddar, basil mayo, fries 1291 kcal

#### Courgette gnocchi (vg) 16.50

Courgette and basil puree, broccoli, baby tomato, Superstraccia, candied walnuts 744 kcal

### DESSERTS

#### Blueberry Cheesecake 7.00

Blueberry compôte, mint 661 kcal

#### Pavlova 7.00

Mascarpone Chantilly, mixed summer berries, meringue, basil 565 kcal

#### Vegan ice cream sundae 6.50

Raspberry coulis, chocolate crumble 350 kcal

### SIDES

Rocket salad 146 kcal 5.00

Skin on chips 255 kcal 5.50

Truffle chips, rosemary salt, parmesan 448 kcal 5.50

## 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

### CREATION AFTERNOON TEA

£36.50 per person

Add Chapel Down Classic Brut, England – 10 glass / 55 bottle

### SAVOURY

Cucumber, feta cream, tomato tapenade white bread 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 bread 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.