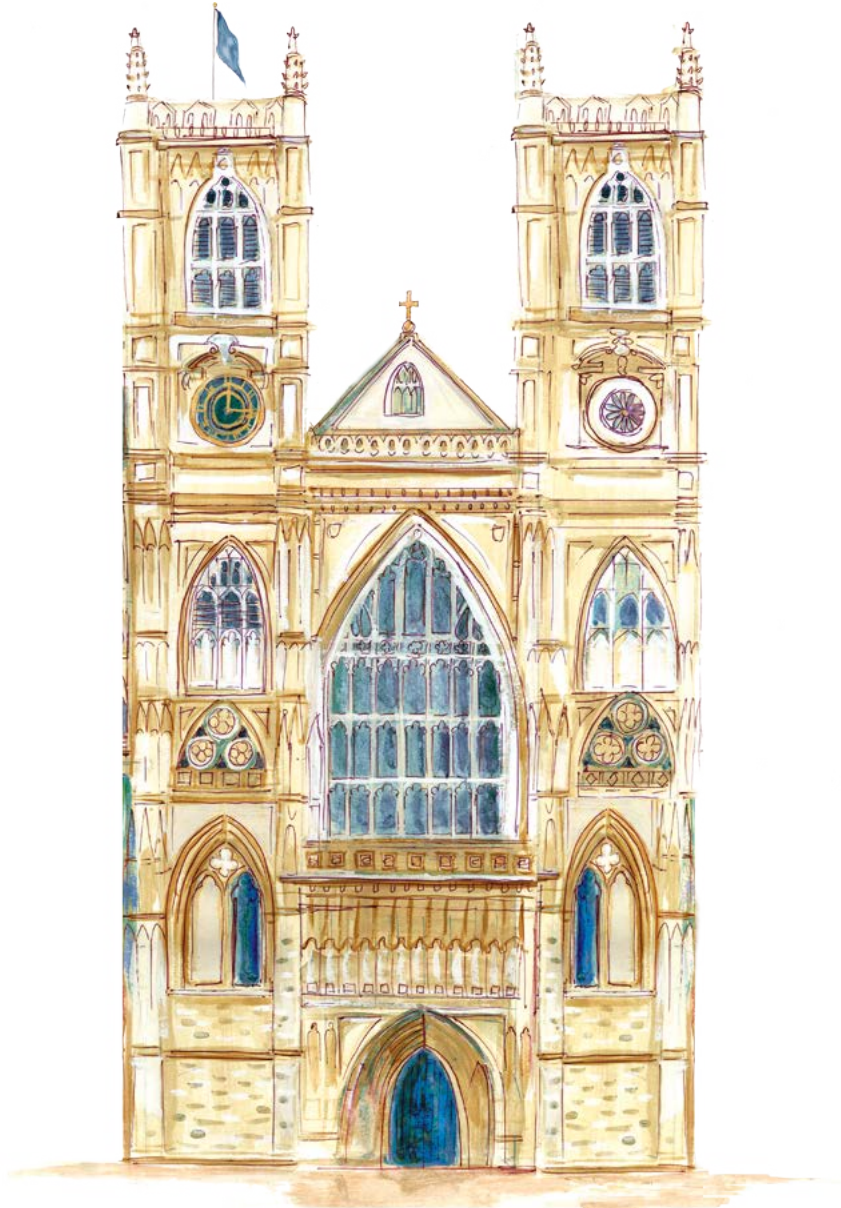




CELLARIUM

CAFE & TERRACE



Westminster Abbey

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 15.70
Fried, poached or scrambled free-range eggs, streaky bacon, Cumberland sausage, baked beans, tomato, mushrooms, toast 1037kcal

Spiced labneh 13.00
Poached free-range eggs, chilli garlic oil, chives, toasted sourdough 350kcal

Coconut porridge (vg) 7.50
Fruit compote 564kcal

Wild mushrooms on toast (vg) 11.00
Creamy wild mushrooms, spinach, slow-roasted baby tomatoes, basil pesto, toasted sourdough 714kcal

Eggs Royale 14.20
Poached free-range eggs, smoked salmon, Hollandaise, English muffin 585kcal

Eggs Benedict 11.00
English muffin, Wiltshire ham, poached free-range eggs, Hollandaise 578kcal

LUNCH

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

STARTERS

Soup of the day (v) 8.50
English butter and bread roll

Caramelised onion and Brie quiche (v) 10.50
Fig cream, watercress 608kcal

Lamb and mozzarella croquette 12.50
Honey and harissa mayonnaise, parsnip crisps 658kcal

Beetroot hummus (vg) 11.50
Cumin-braised squash, toasted focaccia, coriander salsa, dukkah, parsley 655kcal

Baby potato salad 11.00
Crème fraîche, baby tomatoes, hot-smoked anchovies, salsa verde, salmon roe 367kcal

SIDES

Skin-on fries (vg) 333kcal 6.00

Truffle and Parmesan fries (v) 501kcal 8.00

Rocket and Parmesan salad (v) 148kcal 5.50

Mixed leaves salad and lemon dressing (vg) 74kcal 5.00

MAINS

Sweet potato and lentil salad (v) 15.00
Curly kale, chicory, smoked feta crumble, pomegranate seeds, tahini dressing 581kcal

Minute steak 20.00
Garlic confit mash, roasted apricot chimichurri 521kcal

Crispy haddock 20.00
Pea cream, slow-cooked black chickpeas and carrots, chilli lemon oil 511kcal

Wild mushroom tortelloni (vg) 17.00
Sage sauce, truffled artichoke pesto, pine nuts 538kcal

Sourdough chicken and bacon sandwich 18.00
Sriracha aioli, tomato, Cheddar, rocket, bacon, basil mayonnaise, gherkin, skin-on fries 1160kcal

DESSERTS

Pistachio and semolina cake (v) 8.00
Blackberry and white chocolate cream, crushed pistachio, rose petals, micro red vein sorrel 556kcal

Vanilla cheesecake (v) 8.00
Nutella sauce, crushed hazelnuts, lemon balm 627kcal

Pear tarte tatin (vg) 8.00
Chocolate soil, Cremetta, salted caramel sauce 698kcal

Toasted malted bloomer, Tiptree jam 301kcal 4.20

Pain au chocolat 374kcal 3.70

Croissant 366kcal 3.70

EXTRAS

Streaky bacon 123kcal 3.90

Cumberland sausage 344kcal 3.90

Mushrooms 57kcal 3.25

Free-range egg – fried or poached 133 / 114kcal 1.90

Hash brown 310kcal 2.90

CREAM TEA

Served from 12:00

10.00

Pot of tea served with two homemade scones 669kcal, clotted cream and Tiptree strawberry jam

CELLARIUM AFTERNOON TEA

Served from 12:00

39.00 per person

Add Chapel Down Classic Brut, England – 12 glass / 65 bottle

SAVOURY

Cucumber, feta cream, tomato tapenade (v) 154kcal

Truffle free-range egg mayonnaise, red vein sorrel, brioche bridge roll (v) 123kcal

Hot-smoked trout, creamed horseradish, baby watercress, puff pastry vol-au-vent 132kcal

Pea and red onion tart, lemon ricotta, pea shoots (v) 165kcal

SWEET

Passion fruit and chocolate tart (v) 165kcal

Assorted macarons (v) 62kcal

Lemon drizzle cake, lemon curd, lemon balm (v) 162kcal

White chocolate and pistachio tart, raspberry, viola flower (v) 195kcal

Homemade scones, Cornish clotted cream, Tiptree strawberry jam (v) 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

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD.

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

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
13.00 / 70.00

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
120.00 (750ml)

125 ml / 375 ml / 750 ml
(Sparkling wine 125 ml / 750 ml)

WHITE WINE

Terre Forti Trebbiano
Chardonnay, Rubicone, Italy
Soft, easy-drinking and gently fruity
6.00 / 16.00 / 28.00

Pinot Grigio, La Maglia Rosa,
Campania, Italy
Crisp and dry with delicate white-fruit flavours
8.00 / 21.00 / 38.00

Satellite, Sauvignon Blanc,
Spy Valley, New Zealand
Citrus, passion fruit and herbal notes
10.00 / 27.00 / 45.00

ROSÉ

Pinot Grigio Blush, Conto
Vecchio, Campania, Italy
Light, floral and refreshing; effortlessly easy-drinking
9.00 / 26.00 / 40.00

RED WINE

Terre Forti Sangiovese Rosso,
Rubicone, Italy
Bright and expressive with red-fruit notes and hints of violets
6.00 / 16.00 / 28.00

Luis Felipe Edwards Lot 2
Malbec, Rapel Valley, Chile
Rich and juicy with dark-fruit flavours and a smooth, generous palate
9.00 / 26.00 / 40.00

Pinot Noir, Gran Hacienda,
Aconcagua Valley, Chile
Lifted raspberry character with soft spice and a silky finish
10.00 / 27.00 / 45.00

BEER AND CIDER

Lager 330 ml, 4.6% ABV 6.50

IPA 330 ml, 4.4-4.7% ABV 6.50

Orchard Pig Reveller cider 7.50
500 ml, 4.5% ABV

Menabrea 330 ml, 0% ABV 6.50

SOFT DRINKS

Life Water 330 ml / 750 ml 3.15 / 4.70

Orange juice 126 kcal, 330 ml 4.20

Apple juice 135 kcal, 330 ml 4.20

Lemonade 278 kcal, 330 ml 4.20

Iced tea 224 kcal, 330 ml 4.20

Ginger beer 275 ml 4.20

Coca-Cola 330 ml 3.40

Diet Coke 330 ml 3.40

Iced passion fruit
and mango matcha 89 kcal 4.90

HOT DRINKS

Our coffee is Rainforest Alliance Certified

Espresso sngl / dbl 2 kcal 2.90 / 3.20

Macchiato sngl / dbl 6 kcal 3.25 / 3.60

Flat white 117 kcal 4.40

Americano 2 kcal 4.00

Latte 202 kcal 4.60

Cappuccino 135 kcal 4.60

Mocha 282 kcal 4.80

Hot chocolate 310 kcal 4.60

Milk alternatives Free

Pot of tea 1 kcal 3.80

English Breakfast, Earl Grey, Oriental Sencha, Green tea with peach, Peppermint, Ginger and lemon, Chamomile, Redbush, Decaf English Breakfast

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.



CHRISTMAS MENU

Two courses £33 | Three courses £40
Add a glass of Chapel Down Classic Brut, England – £12

STARTERS

Spiced squash and lentil soup (v)
Crispy onions, coriander oil, bread roll

Prawn cocktail salad
Cucumber, radish, rocket, baby tomatoes, avocado purée, Marie Rose sauce

Slow-roasted heritage beetroot (v)
Goat's curd, radish, red vein sorrel, orange chimichurri, toasted walnuts

MAINS

Roast turkey
Roasted carrots and parsnips, roast potatoes, Brussels sprouts, rich gravy, cranberry sauce

Wild mushroom loaf (v)
Roasted carrots and parsnips, roast potatoes, Brussels sprouts, gravy, cranberry sauce

Pan-fried sea bass
Roasted carrots and parsnips, roast potatoes, Brussels sprouts, dill and lemon sauce

DESSERTS

Spiced roasted apple tart (v)
Sugar-crusted puff pastry, cinnamon crème fraîche, caramel sauce

Traditional Christmas pudding (v)
Warm brandy custard

Vanilla panna cotta (v)
Spiced wine-poached sultanas, date syrup

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All prices are in £ and including VAT.

CHRISTMAS AFTERNOON TEA

£42 per person

Add a glass of Chapel Down Classic Brut, England – £12

SAVOURY

Turkey, cranberry and Cheddar finger sandwich

Truffle free-range egg mayonnaise, brioche bridge roll, watercress (v)

Hot-smoked trout, creamed horseradish, puff pastry vol-au-vent

Brie and caramelised onion mini quiche, fig cream (v)

SWEET

Mini mince pie, spiced Chantilly cream, caramel sauce (v)

Chocolate orange tart, orange curd, chocolate ganache, candied orange peel (v)

Pecan tart, pecan cream, crushed pecans, whipped mascarpone (v)

Mini carrot cake (v)

Homemade scones, Cornish clotted cream, Tiptree strawberry jam (v)

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