

Free exhibition

**wellcome  
collection**

11 Apr—15 Sep

# Smoke and Mirrors



The  
Psychology  
of  
Magic



Tues–Sun  
Late-night Thurs

[wellcomecollection.org](http://wellcomecollection.org)  
☞ ☹ Euston ☹ Euston Square



Wellcome's free museum and  
library for the incurably curious



## All day menu

Served 11.30 to 16.30  
Thursdays 11.00 to 16.30 / 18.00 to 20.00

## Nibbles

**Nocellara green olives £3.50**

**Sourdough bread and Netherend Farm butter £3.50**

**Smoked almond £3.25**

## Soup of the day £6.50

Served with sourdough bread and Netherend butter

**Hot Sandwiches** (all served with salad)

**Roasted aubergine and courgette £7.25**  
Kale and coriander hummus, roquito pepper, rocket, seeded wholemeal bread (vg)

**Mozzarella and bell pepper £6.95**  
Green olives, nut-free pesto, rocket, stone-baked ciabatta bread (v)

**Croque monsieur £7.50**  
Ham, Cheddar cheese, béchamel sauce, sourdough bread

## Mains

**Aubergine steak £8.50**  
Charred baby leeks, almonds, Romesco sauce, toasted focaccia (vg)

**Cauliflower steak with beetroot hummus £9.50**  
Roasted red peppers, kale, beetroot crisps, gremolata sauce (vg)

**Tagliatelle primavera £11.50**  
Peas, spinach, radish, pea shoots and Gran Moravia cheese (v)

**Roasted cod £14.95**  
Saffron polenta cake, spring greens and gremolata sauce

**Smoked haddock and creamy spinach gratin £14.95**  
Served with mixed leaf salad

**Lamb stew £13.50**  
Black olive mash, oven-baked tomatoes, green beans

**Wellcome Kitchen burger £13**  
British beef burger, bacon, caramelised onions, tomato, gherkins, baby gem served with choice of side

**Chicken and cashew burger £13.50**  
Breast of chicken, Red Leicester cheese, cashews, caramelised onions, gherkins, lettuce, Esmeralda's special sauce served with choice of side

## Aperitifs

**Aperol Spritz £7.50**  
**Gordon's rose gin and tonic £7.50**  
**Tropical mojito £7.50**  
**Apple and elderflower presse £5.95**

## Sides

**Mixed leaf salad, lemon dressing (vg) £3.50**

**Garlic butter mangetout and green beans (v) £3.50**

**Mash potatoes (v) £3.50**

**Sweet potato fries (v) £4.00**

**Fries (v) £3.50**

## Salads

**Spicy pak choi and glass noodle salad £10.95**  
Radish, roasted cashews, spring onion, ginger, chilli, ginger and sesame dressing (vg)

**Crispy semolina-coated halloumi £11.95**  
Cauliflower couscous, walnuts, pomegranate seeds, orange, mustard and honey dressing (v)

**Smoked mackerel nicoise £12.95**  
Green beans, boiled eggs, baby potatoes, tomatoes, anchovy and mustard dressing

## Desserts

**Mascarpone citrus burger £5.95**  
Inspired by our "Smoke and Mirrors" exhibition

**Chocolate mousse with sweet chilli jam (vg) £5.50**

**Baked salted caramel cheesecake £6.50**

**Iced raspberry soufflé £5**

**Raspberry, coconut and mango cake £4.75**

**Lemon drizzle £3.50**

**Selection of ice cream £3.95**  
Vegan salted caramel, black coconut, blue vanilla, chocolate, mango sorbet

**Affogato £4.95**  
Coffee, vanilla ice cream

**Cream tea**  
served Tue-Sun, 15.00 to 17.00  
**£8 per person**

**Incurably Curious Afternoon Tea**  
served Sat-Sun, 14.30 to 17.00  
**£30 per person**

(v)=Vegetarian/(vg)=Vegan  
We use a wide range of ingredients in our kitchens, 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's in our food to assist you with your choice.

## Sparkling

	125ml glass	bottle
<b>'Leslie's Reserve' Hush Heath, Kent, Hampshire, England, NV</b>	<b>£9.00</b>	<b>£42.00</b>
An award-winning sparkling wine made from traditional Champagne grapes, this is a great example of the quality that England can produce		
<b>Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy NV</b>	<b>£7.00</b>	<b>£32.00</b>
Soft and scented with apple notes and a delicious lightness		
<b>Moscato, Innocent Bystander, Victoria, Australia 2015</b> 375ml	<b>£5.00</b>	<b>£14.00</b>
Wonderfully light at only 5.5%, slightly sparkling and very moreish		

## White wine

	175ml glass	500ml carafe	bottle
<b>Casona di Castano Macabeo, Murcia, Spain 2017</b>	<b>£5.95</b>	<b>£16.00</b>	<b>£22.00</b>
Soft, juicy and well balanced with notes of citrus and green apple			
<b>Picpoul de Pinet, Baron de Badassiere, France 2018</b>	<b>£7.80</b>	<b>£22.00</b>	<b>£28.00</b>
Youthful with crisp apple and lovely citrus flavours			
<b>Ca'di Alte Pinot Grigio, Veneto, Italy 2017</b>	<b>£6.50</b>	<b>£17.00</b>	<b>£25.00</b>
Dry, crisp, elegant and very versatile			
<b>Kim Crawford Sauvignon Blanc, Marlborough, New Zealand</b>	<b>£7.80</b>	<b>£22.00</b>	<b>£28.00</b>
Zesty pink grapefruit aromas with a juicy palate of lifted mango and guava notes. A fantastic tropical example of Marlborough Sauvignon Blanc			

## Rosé wine

<b>Casona di Castano Rosado, Murcia, Spain 2017</b>	<b>£5.95</b>	<b>£16.00</b>	<b>£22.00</b>
Mouth-watering rose, cranberry, red currant and raspberry flavours, with soft, lacy acidity			
<b>2018 Esterelle Cotes de Provence, Chateau du Rovet, France</b>	<b>£8.50</b>	<b>£23.00</b>	<b>£32.00</b>
Pale salmon in colour, elegant with aromas of strawberry and raspberry			

## Red wine

<b>Casona di Castano Monastrell, Murcia, Spain 2017</b>	<b>£5.95</b>	<b>£16.00</b>	<b>£22.00</b>
A lovely vibrant red, with soft tannins and a delicate fruity finish			
<b>Merlot Grenache, Les Vignes de l'Eglise, Languedoc, France 2017</b>	<b>£6.25</b>	<b>£17.00</b>	<b>£24.00</b>
Attractive, ripe red berry fruit with a velvety and full, rounded characters			
<b>Tanguero Malbec, Finca Flinchman, Mendoza, Argentina</b>	<b>£7.50</b>	<b>£20.50</b>	<b>£27.00</b>
Robust yet elegant, this Malbec has notes of black fruits and spice with a velvety long finish			
<b>Cachapoal Valley Cabernet Sauvignon, Cachapoal Andes, Chile 2017</b>	<b>£7.80</b>	<b>£22.00</b>	<b>£28.00</b>
Packed with aromas of blackcurrants, blackberries and spice			

## Beer and cider

**Estrella Damm lager £4.50**  
5.4%, Barcelona, Spain 330ml

**Meantime Pale Ale, £5.00**  
4.3%, London, England, 330ml

**Wyld Wood Cider, £5.75**  
6.5%, England, 500ml

## Coffee

Our Benugo espresso blend uses beans from Rainforest Alliance certified™ farms

**Espresso** single/double **£2.10/£2.40**  
**Macchiato** single/double **£2.20/£2.50**  
**Americano** **£2.70**  
**Cappuccino/Latte** **£2.90**  
**Hot chocolate** **£2.95**  
**Mocha/Flat white** **£3.00**  
**Turmeric/Beetroot Latte** **£3.50**  
**Iced coffee** **£3.50**  
**Matcha Latte** **£3.50**

## Soft drinks

**Life still/sparkling water**  
330ml/750ml **£2.40/£3.80**  
**Fresh orange or apple juice** **£3.50**  
**Homemade lemonade with mint** **£3.60**  
**Tomato juice/cranberry juice** **£3.25**  
**Coca Cola/Diet Coke** **£3.10**  
**Fentimans ginger beer** 275ml **£3.85**

## Pot of tea £2.85

**Breakfast**  
**Earl Grey**  
**Fruit/berry**  
**Blood orange rooibos**  
**Peppermint**  
**Chamomile**  
**Lemongrass and ginger**  
**Oriental sencha**