

Please ask us about the allergens in our food



Canteen is table service  
Sit back and we will come and take your order  
Last kitchen orders 45 minutes before closing time

Every purchase made in the Canteen supports the London Transport Museum



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## FOOD MENU

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### SANDWICHES

Served with mixed leaf salad and basil lemon dressing

#### Toasted Central Line • 7.50

Ciabatta, turkey, bacon, Gruyère, tomato, iceberg lettuce and mustard mayo

#### Toasted District Line (v) • 7.00

Ciabatta, Brie, onion chutney, rocket

#### Toasted classic ham and cheese • 6.00

Ciabatta, Wiltshire cured ham, mild Cheddar and butter

#### Middle Eastern mezze wrap (v) • 6.50

Chilli yoghurt, hummus, falafel, cucumber, tomato, feta, peppadew peppers and spinach

### SALADS

Served with warm flatbread

#### Chicken & bacon Caesar • 10.50

#### Grilled Mediterranean vegetables (v) • 9.50

Butternut squash, falafel and hummus

### SOUP OF THE DAY (v) • 5.50

Warm flatbread and butter

### SIDES • all 3.00

#### Steamed broccoli (vg)

#### Chips and rosemary sea salt (vg)

#### Mixed leaf salad with basil lemon dressing (vg)

### CHILDREN'S MENU • 7.00

Children's menu served with choice of steamed broccoli or chips, apple/orange juice or water

#### Locomotive pasta, tomato and basil sauce (v)

#### Fish goujons

#### Grilled free-range chicken

#### Brownie sundae • 2.00

#### Select your own lunchbox (five items) • 5.25

### NIBBLES AND BITES

#### Mixed nuts (vg) • 4.00

#### Crudités and hummus (vg) • 4.00

#### Fish bites with tartar sauce • 5.50

#### Chicken bites with Caesar dressing • 5.50

#### Halloumi fries (v) • 3.00

### DESSERTS

#### Brownie sundae • 4.50

Chocolate brownie with ice cream, whipped cream and chocolate sauce

#### Selection of homemade cakes • 3.95

Ask us about our no-gluten options

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Canteen celebrates the rich design heritage of London's transport by making use of iconic poster artwork, reclaimed signs, tiles and original fittings from the transport network. To buy similar unique pieces, explore the Museum's Decommissioned Originals range at [ltmuseum.co.uk](http://ltmuseum.co.uk)

We are removing as many single-use materials as possible and recycling those that we still have. Where we can we use compostable containers and have removed plastic straws and cutlery. When we have to use plastics we make sure that they are made from recycled sources and are fully recyclable on-site. We use specialist plant-based compostable food packaging and our paper-based packaging comes from sustainable sources using recycled content where possible. Our food trays are made from bagasse reclaimed sugar cane.

We reduce our food miles by working with local suppliers and using only UK-sourced meat and dairy. Our coffee farmers are very important to us so we will always pay them fairly and directly. Likewise we protect the areas where our coffee is grown by ensuring our coffee is 100% Rainforest Alliance accredited. This allows us to track what impact our farmers make and what their conservation efforts achieve.

## DRINKS MENU

### COCKTAILS AND MOCKTAILS

**Routemaster** • 9.00  
Gordon's gin, Cointreau, Grenadine, raspberry purée, lemon juice

**Elizabeth Line** • 9.00  
Sipsmith gin, butterfly pea flower tea, lemon juice, sugar syrup, ginger beer

**Red Arrow** • 4.50  
Orange juice, Grenadine, raspberry purée, lemon juice

### WINES

175 ml glass / 250 ml glass / 500 ml carafe  
Also available by the 125 ml glass or bottle

#### WHITE

**Vino Bianco**, Puglia, Italy  
5.50 / 8.00 / 15.00

**Tokomaru Bay Sauvignon Blanc**,  
Marlborough, New Zealand  
6.50 / 9.50 / 17.50

**Cap Cette Picpoul de Pinet**,  
Languedoc-Roussillon, France  
7.00 / 10.00 / 18.50

#### ROSE

**Petit Papillon Grenache Rose Vin de Pays d'Oc**,  
Languedoc-Roussillon, France  
5.50 / 8.00 / 15.00

**Côtes de Provence Rose Domaine Pastoure**,  
Provence, France  
6.50 / 9.50 / 17.50

#### RED

**Vino Rosso**, Puglia, Italy  
5.50 / 8.00 / 15.00

**Rio Rica Malbec 2019**, Central Valley, Chile  
6.50 / 9.50 / 17.50

**Domaine St Jacques Organic, Côtes du Rhône Rouge 2018**,  
Rhône Valley, France  
7.00 / 10.00 / 18.50

### SPARKLING WINES

125 ml glass / bottle

**Vitelli Prosecco NV 75cl**, Veneto, Italy  
7.50 / 30.00

### BEERS AND CIDERS

**Camden Hells Lager** 4.6% ABV • 4.50

**Camden Pale Ale** 4.0% ABV • 4.75

**Stella Artois** 4.8% ABV • 4.75

**Beck's** 4.8% ABV • 4.75

**Orchard Pig Reveller** 4.5% ABV • 5.00

### SPIRITS

Choose from 25 ml / 50 ml, add a mixer for 1.50  
(soda, tonic, ginger ale, lemonade and Coca Cola)

**Sipsmith's Gin** • 6.00 / 8.50

**Johnny Walker Whisky** • 5.50 / 8.00

**Absolut Vodka** • 5.00 / 7.80

### SOFT DRINKS

**Life water still or sparkling** 500 ml / 750 ml • 2.00 / 3.50

**Fresh orange or apple juice** • 3.00

**Homemade lemonade** • 3.50

**Coca Cola / Diet coke** 330 ml • 2.75 / 2.50

**Fentimans** • 3.50  
Lightly sparkling elderflower,  
Mandarin & Seville Orange Jigger, Ginger beer

**Tonic / soda / ginger ale / lemonade** • 2.50

### COFFEE

**Espresso / double espresso** • 2.00 / 2.40

**Macchiato / double macchiato** • 2.10 / 2.50

**Americano** • 2.70

**Latte** • 3.00

**Cappuccino** • 3.00

**Flat white** • 2.90

**Mocha** • 3.00

**Hot chocolate** • 3.00

**Indulgent hot chocolate** • 3.60  
With choice of fluffy marshmallows, flakes or  
Oreos and finished with whipped cream

**Chai latte** • 3.00

**Babyccino** • 1.00

**Coconut / almond / oat milk** • 0.25

### TEA

 • all 2.80

**English Breakfast, Earl Grey, Chamomile,  
Oriental Sencha, Peppermint, Mango and strawberry,  
Lemon and ginger, Orange rooibos**

**Selection of homemade cakes** • 3.95

Ask us about our no-gluten options

**Plain croissant** • 1.75

**Pain au chocolate** • 1.95