

Aperitifs

Mimosa – £7.50

Gordon's rose gin and tonic – £7.50

Negroni – £8.00

Apple and elderflower presse – £5.95

Nibbles

Nocellara green olives – £3.50

Sourdough bread and butter – £3.50

Smoked almonds – £3.50

Soup of the day – £6.50

Sourdough bread, butter (v)

Hot sandwiches all served with salad

Artichoke, piquillo pepper, rocket, aubergine tapenade on focaccia (vg) – £6.95

MLT sandwich – £7.25

Portobello mushroom, tomatoes, lettuce, vegan smoked Gouda, Romesco sauce on sourdough (vg)

Salt beef, mustard mayo, kimchi on ciabatta – £7.50

Mains

Wellcome Kitchen Burger – £13

Bacon, caramelised onions, tomato, gherkins, baby gem and your choice of side

Cauliflower, chickpea, tofu and almond gratin – £9.50

Watercress salad (vg)

Potato gnocchi – £11.50

Roast butternut squash, pumpkin seeds, sage (v)

Vegetable and coconut stew – £10.50

Basmati rice, fried plantain (vg)

Slow-cooked feather blade of beef – £13.50

Mushrooms, crispy bacon, mashed potatoes

Pan-fried sea bass fillet – £14.95

Sweet potato mash, braised leeks

Inspired by the exhibition 'Play Well', we have made a selection of games available to play with whilst you are enjoying your meal with us today. Have fun!

ALL DAY MENU

Served 11:30 to 16:30

Thursdays 11:00 to 16:30 / 18:00 to 20:00

Please ask us about the allergens in our food

Salads

Beetroot, sweet potato, orange and walnut salad (vg) – £10.95

Quinoa and avocado salad – £11.95

Cherry tomatoes, cucumber, spinach, lime and avocado dressing (vg)

Smoked mackerel and quail egg salad – £12.95

Tenderstem broccoli, purple potatoes, anchovy dust

Sides

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

Sautéed green vegetables (vg) – £3.50

Mashed potatoes (v) – £4.00

Fries (vg) – 3.50

Sweet potato fries (vg) – £4.00

Desserts

Spiced pear with chocolate mousse (vg) – £5.50

Blackberry and apple cake with blackberry coulis (v) – £4.75

Apple crumble and vanilla ice cream (v) – £5.50

Selection of ice cream (v) | two scoops – £4.00

Vegan salted caramel, vegan black coconut, blue vanilla, chocolate, mango sorbet

Affogato – £4.95

Coffee, vanilla ice cream

Cream tea

served Tue–Sun, 15:00 to 17:00

£8.00 per person

Incurably Curious Afternoon Tea

served Sat–Sun, 14:30 to 17:00

£30.00 per person

(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.

White wine 175ml glass – 500ml carafe – bottle

Il Banchetto Bianco (Vino Bianco, Trebbiano), Puglia, Italy, 2014

Easy-drinking, soft and fruity
£6.20 – £17.60 – £22.00

Farer Series Chenin, Stellenbosh, South Africa, 2017

Rich and fruity, with fresh fruit notes rounded by honey (vg)
£6.80 – £20.00 – £25.00

Tokomaru Bay Sauvignon Blanc, Marlborough, New Zealand, 2017

Full, ripe and tropical, with powerful fruit flavours
£7.20 – £22.00 – £27.00

Alois Lageder Riff Pinot Grigio, Trentino-Alto Adige, Italy, 2018

Specially chosen for the Wellcome Collection

An exceptional wine from biodynamic farming. Complex yet soft, delicate and elegant
£7.75 – £23.20 – £29.00

Rosé wine 175ml glass – 500ml carafe – bottle

La Maglia Rosa, Pinot Grigio Blush, Veneto, Italy, 2013

Delicate and light with soft strawberry notes (v)
£6.40 – £18.40 – £23.00

Domaine Pastour, Rose, Cotes de Provence, France, 2017

Pale pink with subtle and elegant aromas of raspberry and strawberry
£10.50 – £27.00 – £32.00

Beer and cider

Camden Pale Ale, 4%, London, England 330ml – £5.00

Camden Hells Lager, 4.6%, London, England, 330ml – £4.75

Orchard Pig Reveller Cider, 4.5%, Somerset, England, 500ml – £5.75

Coffee

Our coffee beans Rainforest Alliance Certified

Espresso single/double – £2.10/£2.40

Macchiato single/double – £2.20/£2.50

Americano – £2.70

Cappuccino/Latte – £2.90

Flat white – £3.00

Hot chocolate – £2.95

Mocha – £3.00

Turmeric/Matcha/Beetroot Latte – £3.50

Iced coffee – £3.50

Red wine 175ml glass – 500ml carafe – bottle

Il Banchetto Rosso (Vino Rosso Sangiovese), Puglia, Italy, 2014

Soft and fruity with a bursting with red fruit flavour (v)
£6.20 – £17.60 – £22.00

Farer Series Shiraz, Stellenbosh, South Africa 2016

Rounded and fruity with notes of plum and a touch of spice (vg)
£6.80 – £20.00 – £25.00

Oscuro Mendoza Malbec, Mendoza, Argentina, 2017

Plum and blackberry with a hint of chocolate and vanilla (v)
£7.50 – £22.00 – £28.00

Zensa Primitivo IGP Puglia, Italy, 2018

Specially chosen for the Wellcome Collection

Intense, full-bodied and elegant organic farmed wine. Burst of blackcurrants, blueberries and soft velvety texture
£8.00 – £42.00 – £30.00

Sparkling 175ml glass – bottle

Belstar Prosecco NV, Valdobbiadene, Italy, 2016

Soft, fruity and elegant with delicate floral notes
£7.50 – £30.00

Nyetimber Classic Cuvée, Sussex, England, 2009

A perfect balance of elegance and intensity
£65.00

Pot of tea – £2.85

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

Soft drinks

Life still or 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