

Free exhibition

**wellcome  
collection**

Until 3 Mar 2019



**LIVING  
WITH  
BUILDINGS**

Health &  
Architecture

# Wellcome Kitchen



## All day menu

Served 11.30 to 16.30

Thursdays 11.00 to 16.30 / 18.00 to 21.00

## Nibbles

**Nocellara green olives £3.25**

**Smoked almonds £3.25**

**Sourdough bread and Netherend Farm butter £2.50**

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

**Spicy chick pea £6.75**

Harissa and cheddar pitta (v)

**Artichoke £6.95**

Piquillo pepper and olive sandwich with aubergine tapenade (vg)

**Pastrami on rye with dill £7.25**

Gherkin, fennel remoulade and mayonnaise

## Main courses

**Beetroot risotto £11.50**

With walnuts and beetroot crisps (vg)

**Baked eggs Florentine £11.50**

With a choice of side (v)

**Rustic lamb stew £13.50**

Haricot beans, kale, chimichurri crumbs served with bread

**Seabream fillet £13.95**

Braised leeks, mash potatoes and salmoriglio

**Socca and nicoise stew £11.50**

Tomato, chick pea and cashew cheese sauce (v)

## Sides

**Fries (v) £3.50**

**Sweet potato fries (v) £4.00**

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

**Buttered kale £3.50**

**Mashed potatoes £3.50**

(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.

## Aperitifs

**Aperol Spritz £7.50**

**Gordon's gin and tonic £7.00**

**Apple and elderflower pressé £6.00**

**Mojito £7.50**

**Bloody Mary £7.50**

## Salads

**Roasted beetroot £11.50**

Sweet potatoes, spinach and orange with sesame dressing (vg)

**Chicken harissa £12.50**

Roast peppers, artichoke, seared baby gem with basil vinaigrette

**Green couscous £9.95**

Burnt aubergine and peppers, chives labneh (v)

**Add smoked mackerel £11.95**

## Autumn menu

Our special seasonal menu takes inspiration from the themes of health and architecture. The *Living with Buildings* exhibition, until 3 March 2019, is in Gallery 1 on level 0 and Gallery 2 on level 1.

**Vegetable and herb broth £5.95**

**Build your own burger**

British beef burger

Vegetarian halloumi burger

**Single burger £12.50, or double £14.50**

You can choose your fillings:

homeslaw, kimchi, pickles and Cheddar

Served with a side of your choice

**Multi-storey pudding £6.50**

Layered pudding of raspberry, chia seeds, lemon posset and chocolate and rosemary crumbs

## Puddings

**Mascarpone tart with beetroot pastry £5.75**

**Brownie and ice cream £5.00**

**Chocolate pot St. Emilion £4.25**

**Raspberry, coconut, mango cake (v) £4.75**

**Lemon drizzle £3.25**

**Selection of ice cream £3.85**

Vanilla, chocolate, mint chocolate chip, strawberry

## Sparkling

**'Leslie's Reserve' Hush Heath, Kent, Hampshire, England, NV**

An award-winning sparkling wine made from traditional Champagne grapes, this is a great example of the quality that England can produce

125ml glass      bottle

£9.00      £42.00

**Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy NV**

Soft and scented with apple notes and a delicious lightness

£7.00      £32.00

**Moscato, Innocent Bystander, Victoria, Australia 2015 375ml**

Wonderfully light at only 5.5%, slightly sparkling and very moreish

£5.00      £14.00

## White wine

**La Casona de Castaño Macabeo, Murcia, Spain 2017**

Soft, juicy and well balanced with notes of citrus and green apple

175ml glass      500ml carafe      bottle

£5.50      £15.00      £20.00

**Ca' di Alte Pinot Grigio, Veneto, Italy 2017**

Dry, crisp, elegant and very versatile

£6.25      £17.00      £24.00

**Sangoma Chenin Blanc, South Africa**

Beautiful aroma of pineapple and freshly cut hay from 25 year old wines

£7.50      £21.00      £27.00

**Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 2017**

Wonderfully ripe notes of elderflower and passionfruit, this award-winning Sauvignon Blanc is a real treat

£7.80      £22.00      £28.00

## Rosé wine

**La Casona de Castaño Rosado, Murcia, Spain 2017**

Dry, fresh and fruit driven with ripe red berry aromas

£5.50      £15.00      £20.00

**Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 2017**

Fresh and crisp with a delicious strawberry perfume and vibrant cherry on the palate

£6.25      £17.00      £24.00

## Red wine

**La Casona de Castaño Monastrell, Murcia, Spain 2017**

A lovely vibrant red, with soft tannins and a delicate fruity finish

£5.50      £15.00      £20.00

**Merlot Grenache, Les Vignes de l'Eglise, Languedoc, France 2017**

Ripe plum and damson fruits with a touch of Christmas spice

£6.25      £17.00      £24.00

**Montepulciano d'Abruzzo, Il Faggio, Abruzzo, Italy 2017**

Lifted perfumes of dark fruits, plums and cherries and a hint of mocha

£7.00      £19.00      £25.50

**Tanguero Malbec, Finca Flichman, Mendoza, Argentina 2016**

Robust yet elegant, this Malbec has notes of black fruits and spice with a velvety long finish

£7.25      £19.00      £26.00

## Beer and cider

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

**Meantime Pale Ale, 4.3%,  
London, England, 330ml £4.50**

**Wyld Wood, cider, 6.5%,  
England, 500ml £5.25**

## Soft drinks

**Life still / sparkling water  
330ml / 750ml - £2.40 / £3.80**

**Fresh orange or apple juice £3.20**  
**Homemade lemonade £3.50**  
**Tomato juice / cranberry juice £2.80**  
**Coca Cola / Diet Coke £3.10**  
**Fentimans ginger beer 275ml £3.85**

## 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**

## Pot of tea £2.85

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