Have fun enjoying your meal with us today.

Available to play with whilst you are available to play with whilst you are

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 18:30 / 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 and 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
Afogato – £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, Stellenbosch, 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
Specifically 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

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

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, Stellenbosch, South Africa 2016
Rounded and fruity with notes of plum and a touch of spice (vg) £6.80 – £20.00 – £25.00
Osucro 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
Specifically 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 – £50.00

Sparkling
175ml glass – bottle
Belstar Prosecco NV, Valdobbiadene, Italy, 2016
Soft, fruity and elegant with delicate floral notes £7.50 – £30.00
A perfect balance of elegance and intensity £65.00

Mains
Wellcome Kitchen Burger – £13
Bacon, caramelised onions, tomato, gherkins, baby gem and your choice of side
Cauliflower, chickepa, 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

Negroni – £8
Apple and elderflower presse – £5.95

Soup of the day – £6.50
Sourdough bread, butter (v)

Nibellara green olives – £3.50
Sourdough bread and butter – £3.50
Smoked almonds – £3.50

Vegetable and coconut stew – £10.50
Roast butternut squash, pumpkin seeds, sage (v)

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

All served with salad
Artichoke, piqillo 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)

Soup of the day – £6.50
Sourdough bread, butter (v)

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PLAY WELL
Why play matters