



Image courtesy of Wellcome Collection

**wellcome  
collection**

# Wellcome Kitchen



## All day menu

Served 11.30am to 4.30pm

Thursdays and First Fridays  
11am to 4.30pm / 6pm to 9pm

## Sandwiches (all served with salad)

Roasted chicken breast, pesto,  
mozzarella, red pepper in ciabatta £6.95

Parma ham, Brie, sun-blush  
tomato, spinach in ciabatta £6.95

Artichoke, red pepper, rocket,  
hummus in focaccia (v) £5.95

## Main courses

Kitchen burger £12.50  
Bacon, caramelised onions, tomato,  
baby gem with choice of side

Butternut squash risotto £11.50  
Pecans, ricotta cheese (v) (gf)

Roasted cod £13.50  
Braised leeks, mashed potato, salsa verde (gf)

## Salads

Roasted fennel, salmon,  
quail eggs, radicchio, rocket,  
lemon dressing (gf) £11.95

Cajun chicken, bacon and avocado,  
baby gem, chipotle sauce (gf) £11.95

Grilled halloumi, quinoa, red and white  
chicory, cherry tomato, pomegranate,  
honey and grain mustard (v) (gf) £9.95

## Side orders

Fries (v) £3.50  
Sweet potato fries (v) £4.00  
Mixed leaf salad, lemon dressing (v) £3.50  
Bread with early harvest olive oil (v) £3.00  
Mangetout and fine beans  
in garlic butter £3.50

(v) = Vegetarian - (gf) = non gluten containing ingredients  
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 £6.50  
Apple and elderflower presse £6.00

## Jasmine Hemsley's East by West Menu

This special menu has been created  
by Jasmine Hemsley to celebrate  
Wellcome Collection's *Ayurvedic Man*  
exhibition. Recipes have been taken from  
Jasmine's new cookbook *East by West:  
Simple Recipes for Ultimate Mind-Body  
Balance* (£25), available to buy downstairs  
in Wellcome Shop.

Moroccan carrot soup,  
sourdough and butter (v) £6.50  
Jasmine says: "This favourite is infused with  
Ayurvedic spices cumin and allspice, with  
Aleppo pepper for extra warmth."

Coconut, squash, lentil and leek curry  
with seasonal greens (v) £12.50  
Jasmine says: "Ask your waiter if you want  
this spiced up with some chilli - or keep it  
mild if you prefer!"

Ginger anise chew £2.00  
Jasmine says: "These Ayurvedic sticky treats  
contain ginger and fennel seed, said to aid  
digestion, and go wonderfully with herbal tea."  
*Ayurvedic Man: Encounters with Indian  
Medicine* runs until April 2018, Gallery 2

## Puddings

Sticky toffee pudding, pouring cream £5.75

White chocolate and  
cardamom mousse (gf) £5.00

Chocolate brownie and ice cream (gf) £5.00

Jude's Ice cream £3.75  
Vanilla, gin and tonic, chocolate, flat white (gf)

## Afternoon tea

Served 15.00 to 17.30  
£11.50 or £21 for two  
Add a glass of Prosecco for £6 per person

## Sparkling

	125ml Glass	Bottle
Moscato, Innocent Bystander, Victoria, Australia 2015 375ml	£5.00	£14.00
Wonderfully light at only 5.5%, slightly sparkling and very moreish		
Prosecco Extra Dry Cantina Colli Euganei, Italy	£5.95	£27.00
Soft and scented with apple notes and a delicious lightness		

## White wine

	175ml Glass	500ml Carafe	Bottle
Casona di Castano Macabeo, Murcia, Spain	£5.00	£16.00	£19.00
Soft, juicy and well balanced with notes of citrus and green apple			
Pinot Grigio Palazzo Grimani, Corte Giara, Veneto, Italy 2015	£6.30	£19.00	£24.00
Dry, crisp, elegant and very versatile			
New Zealand Sauvignon Blanc, Tinpot Hut, Marlborough 2016	£7.80	£22.00	£28.00
A classic Sauvignon with aromas of passionfruit and melon			

## Rosé wine

	175ml Glass	500ml Carafe	Bottle
Casona di Castano Rosado, Murcia, Spain 2015	£5.00	£16.00	£19.00
Dry, fresh and fruit driven with ripe red berry aromas			

## Red wine

Casona di Castano Monastrell, Murcia, Spain 2015	£5.00	£16.00	£19.00
A lovely vibrant red, with soft tannins and a delicate fruity finish			
Merlot Grenache, Les Vignes de l'Eglise, Languedoc, France 2015	£6.25	£17.00	£23.00
Ripe plum and damson fruits with a touch of Christmas spice			
Mendoza Malbec, Kaiken Reserve, Argentina 2015	£7.00	£18.00	£26.00
Velvety, sumptuous ripe black fruits with a lingering finish. Delicious			

## 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

## Coffee

Espresso single / double - £2.10 / £2.40  
Macchiato single / double - £2.10 / £2.40  
Americano £2.60  
Cappuccino £2.80  
Latte £2.80  
Hot chocolate £2.85  
Mocha £2.90  
Flat white £2.90  
Turmeric latte £3.30

## Soft drinks

Hildon still / sparkling water  
330ml / 750ml - £2.20 / £3.60

Fresh orange or apple juice £3.00  
Homemade lemonade £3.30  
Cranberry juice £2.50  
Coca Cola / Diet Coke £2.80  
Fentimans ginger beer 275ml £3.60

## Pot of tea £2.75

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