HOT AND COLD DRINKS

HOT DRINKS
OUR BEANS ARE RAINFOREST ALLIANCE CERTIFIED™

Espresso / double espresso 2.25 / 2.85
Macchiato / double macchiato 2.25 / 2.85
Americano 3.00
Latte 3.25
Cappuccino 3.25
Flat white 3.25
Cortado 2.80
Mocha 3.50
Hot chocolate 3.50

Pot of tea for one 3.35
English Breakfast, Earl Grey, Ginger & lemon, Chamomile, Peppermint,
Oriental Sencha, Garden berries, Elderflower & lemon

SOFT DRINKS

Life Water small / large 2.20 / 4.20
EVERY PURCHASE OF LIFE WATER HELPS FUND CLEAN WATER PROJECTS ACROSS
THE WORLD

Fresh orange / apple juice 4.20
Coke / Diet Coke 3.80 / 3.40
Fentimans 4.00
Ginger beer, Victorian lemonade, Mandarin and Seville Orange,
Rose Lemonade

TOKYO SPECIALS
Our Café on Level -1 is open every day from 10am

LUNCH MENU

SAVE 10%
Become a member today
LUNCH

Please ask us about the allergens in our food

NIBBLES all 3.50 - any 3 for 9.00
- Nocellara olives
- Bread basket & balsamic dip

STARTERS
- Soup of the day, bread & butter (v) 6.50
- Crayfish & avocado salad, lemon dressing 8.00
- Smoked mackerel & quinoa salad, Chardonnay dressing 7.50
- Samphire & seaweed salad, sesame oil dressing CLIMAVORE* 7.00
- Goat’s cheese & beetroot tart, roasted hazelnuts (v) 7.00

MAIN COURSES
- Pan-fried cod & butter bean casserole 17.50
- Winter vegetable curry (vg) 15.00
- Pork chop, sautéed carrots & mustard mash 18.50
- Chicken cacciatore, red cabbage & spinach 18.00
- Baked sweet potato, avocado, charred corn & kidney bean salsa (vg) 15.00

DESSERTS
- Ice cream 6.50
- Selection of British cheeses & crackers 7.50
- Poached pear, sake & cinnamon crème fraîche (v) or cinnamon vegan cream (vg) 6.50
- Dark chocolate vegan mousse, brandied cherries & almond snap 6.50

SIDES all 4.00
- Mashed potato / Chips / Mixed leaves / Sautéed red cabbage

(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.

Inspired by the Tokyo exhibition

* Initiated by Cooking Sections, CLIMAVORE is a new form of eating that responds to human alterations of the planet’s climate. Following its principles, farmed salmon has been replaced with ingredients that have a regenerative effect on the environment. To find out more about the positive impact of Becoming CLIMAVORE, scan the QR code.

ALCOHOLIC DRINKS

WHITE WINE
Bottle / 175ml / 125ml
- El Muro, Macabeo, Aragon, Spain, 2017
  23.00 / 6.90 / 5.10

- La Croix Vermentino, Sauvignon Blanc, Languedoc, France, 2017
  28.00 / 8.10 / 6.20

- Satellite, Sauvignon Blanc, Marlborough, New Zealand, 2017
  34.00 / 8.60 / 6.60

- Domaine de la Chezatte, Sancerre, Loire Valley, France, 2016
  45.00 (bottle)

- Voltolino Gavi DOCG, Cortese, Piemonte, Italy, 2017
  39.00 (bottle)

ROSE WINE
Bottle / 175ml / 125ml
- Côtes de Provence Rose, Domaine Pastoure, France
  34.00 / 8.50 / 6.50

- Conto Vecchio, Pinot Grigio Blush, Pavia, Italy
  28.00 / 7.20 / 5.50

SPARKLING WINE
Bottle / 125ml
- Torre Del Gall Brut Reserva Cava 33.00 (bottle)

- Belstar Prosecco NV, Italy
  27.00 / 7.00

CRAFT BEER & CIDER
- Cotswold Premium Lager
  330 ml 5.50

- Cotswold IPA
  330 ml 5.50

- Loose Canon Abingdon Bridge Ale
  500 ml 6.00

- Orchard Pig Reveller Cider
  500 ml 6.00

COCKTAILS
- Tokyo Highball 8.00
- Aperol Spritz 7.50
- Mimosa 7.50
- Ashmolean G&T 8.00
- Moscow Mule 8.00