

nibbles

Focaccia, olive oil and balsamic vinegar V 554kcal	5.75
Large green Khalkidhiki and purple Kalamata olives, cornichons, sundried tomatoes, caperberries, red pepper, garlic and herbs V GF 79kcal	5.75
Seasonal vegetable sharing platter with Avocado ranch, wild garlic and kefir dressing V 409kcal	12.95

all day brunch

Avocado on toasted Wildfarmed sourdough, grilled tomatoes with chilli honey V 776kcal	11.95
Add Jolly Hog bacon 140kcal	3.00
Add St Ewe's poached eggs 132kcal	3.00
Welsh rarebit on sourdough, home-made brown sauce, rocket V 623kcal	11.95
Pancakes with mascarpone, strawberries, pistachios V 670kcal	11.95
Add Jolly Hog bacon 140kcal	3.00
Add St Ewe's poached eggs 132kcal	3.00
Leghorn chicken kofte, pita bread tzatziki, salad 660kcal	11.50
Chocolate granola with stewed rhubarb, coconut yoghurt, zesty orange and verbena curd VE GF 420kcal	8.95

light bites

Soup of the day VE Served with Wildfarmed sourdough. Please ask your server for nutritional value.	8.95
Aubergine and leek saganaki, toasted sourdough V 385kcal	10.95
Add prawns 152 kcal	3.50
Chicken caesar salad with parmesan crisps, anchovies, poached egg 453kcal	17.95
Labneh, apricot harissa, poached eggs and sourdough V 985kcal	14.95
Buffalo mozzarella, heritage tomatoes capers, basil, herb olive oil V 277kcal	13.50

mains

Pasta of the week V Please ask staff for nutritional value.	16.95
Chicken and bacon club sandwich with harissa mayo 963kcal	16.95
Courgette and sweet pepper club sandwich V 803kcal	14.95
Pan fried ChalkStream trout, leeks, new potatoes, pea velouté 640kcal	16.95
Beetroot and quinoa salad with hazelnuts VE GF 438kcal	14.95

sides

Skin on fries 583kcal	5.25
Add truffle and parmesan GF 258kcal	1.25
Summer mixed salad VE GF Avocado, tomatoes, beetroot, red onions, rocket, spinach, pickled fennel, cucumber 222kcal	6.95

children

Penne pasta, slow cooked tomato sauce V 114kcal	7.95
BBQ chicken wrap served with cucumber slices, tomatoes and plain fries 372kcal	7.95

desserts

Chocolate and silken tofu mousse with orange segments, chopped hazelnuts VE GF 165kcal	9.95
Tiramisu cookie, layered mascarpone cream, crunchy coffee and chocolate ganache V 520kcal	9.95
Eton mess with mixed berries 590kcal	9.95

Our mission

We are a charity. With every purchase you support the museum's mission to champion design's potential to shape a better future and improve lives for all.

Our suppliers



Good & Proper Tea is a British speciality tea supplier who focus on carefully sourcing single-origin teas from around the world.



We have partnered with Wildfarmed Flour to support regenerative agriculture practices.



We use ChalkStream trout, a sustainable alternative to salmon, recommended by the Marine Conservation Society and the Sustainable Restaurant Association.

hot drinks

Latte 130kcal	4.5
Cappuccino 135kcal	4.5
Flat White 55kcal	4.5
Americano 3kcal	4
Single Espresso 3kcal	3.25
Double Espresso 3kcal	3.7
Cortado 38kcal	3.7
Hot Chocolate 213kcal	4.95
Matcha 177kcal	5.50
Mocha 176kcal	4.95
Syrups 34kcal	50p
Whipped cream 44kcal	50p
Marshmallows 164kcal	50p
	Pot of tea
English Breakfast	4.95
Earl Grey	4.95
Peppermint	4.95
Lemongrass	4.95
Jade Tips	4.95
Hibiscus	4.95
Chamomile	4.95
Rooibos	4.95
Jasmine	4.95

*All teas are 5kcal or less

cream tea

Fruit scones with strawberry jam and clotted cream. Pot of tea included. 13.95

Jam and cream 310kcal

Two scones 114kcal

(Vegan and gluten free scones available subject to availability)

cold drinks

Remedy kombucha ginger & lemon	4.50
Heartsease Farm elderflower presse	4.50
Fresh orange juice	4.50
San Pellegrino aranciata	4.25
San Pellegrino limonata	4.25
Fentiman's ginger beer	4.25
Coca Cola	4.50
Diet Coke	4.50
Still water	S 2.45 L 4.95
Sparkling water	S 2.45 L 4.95
Iced matcha lattes 237kcal	5.50
Original, pistachio, vanilla, strawberry, coconut	
Iced latte 132kcal	4.50
Iced americano 22kcal	4.50

wine

english sparkling



Classic Cuvee NV	ABV	125ml glass	bottle
Nyetimber	12%	15.5	75

Rose NV Nyetimer	12%	16.5	80
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sparkling

Prosecco Via Vai NV, Italy	12%	9.5	42
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white

Baglio Cumale	13%	8.5	30
Catarratto, Italy			

Pinot Grigio, Via Nova, Italy	12%	8.95	36
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Mas Puech Picpoul de Pinet Coteaux du Languedoc, France	13%	9.95	42
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red

Tinto Sobre Lias Care, Spain	14.5%	8.5	30
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Longue Roche Merlot, France	13.5%	8.95	36
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Les Mourgeottes, France	13%	9.95	42
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rosé

Sangiovese Rosato Sospiro, Italy	11%	9	40
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Corbarol Rosé Chateau Saint-Roch, France	12.5%	9.5	42
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beers

	ABV	330ml
Peroni	4.1%	6
Lucky Saint Unfiltered Lager	0.5%	6
Toast Grassroots Pale Ale	4.5%	6.95
Empress British Lager	5.1%	6.95

If you would like to know the allergens in our food and drink, please ask a member of staff. Please advise us of any dietary requirements or any special requests. Fish & meat dishes may contain bones - all our dishes may contain traces of nuts. Olives may contain stones. A discretionary 12.5% Service charge will be added to your bill. Prices are inclusive of VAT. Card payments only.

the DESIGN KITCHEN