

## nibbles

Focaccia with olive oil and balsamic vinegar V	5.25
Caramelised onion butter served with toasted sourdough and smoked cucumber V	6.50
Mixed olives and pickles: Khalkidiki and kalamata olives, cornichons, sundried tomatoes, caperberries, red peppers, garlic and herbs V	5.25
Cheese board: Selection of cheeses with crackers, homemade pear and red onion chutney V	18.50

## all day brunch

Avocado toast with chilli honey V	10.95
Add crispy bacon	3.00
Add eggs	3.00
Pancakes with crème fraiche, maple syrup and bananas V	11.50
Welsh rarebit on toasted sourdough with homemade brown sauce V	11.50
Granola with spiced apple and raisin compote, coconut yoghurt VE GF	13.95

## light bites

Soup of the day VE	8.95
Served with Wildfarmed sourdough	
Whipped feta with walnuts and toasted seeds served on a charred leek V GF	11.95
Warm smoked chicken caesar salad with parmesan crisps and crispy anchovies	17.50
Labneh with apricot harissa, poached egg and sourdough V	14.95

## mains

Pasta of the week V	16.50
Chicken club sandwich with harissa mayo	16.50
Design Kitchen club sandwich with marinated grilled sweet peppers and courgette, St Ewe's egg, lettuce, heritage tomatoes and basil mayonnaise V	14.50
Pan fried ChalkStream trout with a mixed bean cassoulet	16.50
Beetroot and quinoa salad with hazelnuts, za'atar, coconut yoghurt and roasted butternut squash VE GF	14.50
Fennel and mushroom crumble gratin with lemon and rocket V	14.95

## sides

Plain fries	4.95
Add truffle and parmesan GF	1.00
Mixed salad VE GF	4.95
Avocado, tomatoes, beetroot, red onions, rocket, spinach, pickled fennel	
Fried cauliflower bites with harissa mayo VE GF	4.95

## children

Hidden vegetable mac and cheese V	7.95
Chicken wrap served with cucumber slices and plain fries	7.95

## desserts

Chocolate and silken tofu mousse with maraschino cherries and chopped hazelnuts VE GF	9.95
Chocolate and hazelnut brownie with pistachio cream, kadaifi, whipped cream V	9.95
Sticky toffee pudding, vanilla ice cream and toffee sauce V	9.95
Coconut and lime cake with coconut frosting, rum-glazed pineapple and sorrel V	8.95

## hot drinks

Latte	4.3
Cappuccino	4.3
Flat White	4.3
Americano	3.9
Single Espresso	3
Double Espresso	3.6
Cortado	3.6
Hot Chocolate	4.45
Syrups	50p
Whipped cream	50p
Marshmallows	50p
	<b>Pot of tea</b>
English Breakfast	4.75
Earl Grey	4.75
Peppermint	4.75
Lemongrass	4.75
Jade Tips	4.75
Hibiscus	4.75
Chamomile	4.75
Rooibos	4.75

## wine

### english sparkling

**NYETIMBER**  
PRODUCT OF ENGLAND

Classic Cuvee NV		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	30
Catarratto, Italy			

Pinot Grigio, Via Nova, Italy	12%	8.5	36
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Mas Puech Picpoul de	13%	9.5	42
Pinet Coteaux du Languedoc, France			

### red

Tinto Sobre Lias Care,	14.5%	8	30
Spain			

Longue Roche Merlot,	13.5%	8.5	36
France			

Les Mourgeottes, France	13%	9.5	42
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### rosé

Sangiovese Rosato	11%	9	40
Sospiro, Italy			

Corbarol Rosé Chateau	12.5%	9.5	42
Saint-Roch, France			

## beers

Peroni 330ml	4.1%	5.9
Lucky Saint Unfiltered Lager	0.5%	5.9
Toast Grassroots Pale Ale	4.5%	6.5
Empress British Lager	5.1%	6.5

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.

## 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

**CARAVAN**  
COFFEE ROASTERS

Since 2010, Caravan has roasted ethically sourced beans, creating quality blends that earned them the 2023 Retailer Sustainability Award.



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

**GOOD & PROPER**  
TEA CO

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



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

## cream tea

Fruit scones with strawberry jam and clotted cream. Pot of tea included.	12.50
(Vegan and gluten free scones available)	

## cold drinks

Remedy kombucha ginger & lemon	4.25
Heartsease Farm elderflower presse	4.25
Fresh orange juice	4.25
San Pellegrino aranciata	3.95
San Pellegrino limonata	3.95
Fentiman's ginger beer	4.25
Coca Cola	4.25
Diet Coke	4.25
Still Water	S 2.85 L 4.5
Sparkling Water	S 2.85 L 4.5

the DESIGN KITCHEN