

SCIENCE GALLERY CAFÉ MARKET MENU

Our market menu is created by our team of chefs and changes every month.

Look out for vegan dishes for Veganuary with this symbol 



You can also follow our café Instagram @scigalleryloncafe for all menu updates.

SNACKS & SHARING


5.5 each or 4 for 19

Okra Fritters with Aubergine Pickle 

Purple Sprouting Broccoli, Cured Egg Yolk & Roasted Hazelnuts

Smoked Celeriac, Leeks & Brown Shrimps with Chilli & Parsley Dressing

Beetroots, Feta & Dill on Toasted Sourdough

Roast Heritage Carrots, Chickpeas, Sumac & Preserved Lemon 

Confit Pork Paté, Mustard, Pickled Cucumbers & Toasted Sourdough

LARGE PLATES

Braised Butter Beans, Roast Squash & Winter Greens with Parsley & Lemon  8

Market Mushrooms, Shallot & Swiss Chard Fregola Pasta 8

Braised Cornish Lamb, Mixed Grains, Cauliflower & Kale 10

Seasonal Fish Special with Potatoes, Purple Broccoli & Samphire
with a Dashi & Seaweed Butter 11

Rump Steak, Provence Fries, Spinach & Shallots 11

CHILDREN'S PLATES

Our meals can be adapted for children. Please ask your server and they will make sure the little people get what they want!