

Please ask us about the allergens in our food



Canteen is table service
Sit back and we will come and take your order
Opening times: 11am–3pm



Every purchase made in the Canteen supports
London Transport Museum

FOOD MENU

SANDWICHES

The Hammersmith & City • 4.95
Wiltshire cured ham, Emmental, Dijon mustard
& mayonnaise on sourdough baguette

The Bakerloo (v) • 4.75
West Country Cheddar & farmhouse chutney,
sun-dried tomatoes & rocket on multiseed baguette

The Metropolitan (vg) • 4.65
Falafel, hummus, aubergine tapenade, tomato,
piquillo peppers, spinach and cucumber on
a multigrain wrap

The Jubilee • 4.75
Chargrilled British chicken, fire-roasted corn dip,
Chipotle mayo, sweetcorn, black beans, tomato,
red pepper & coriander in multigrain tortilla wrap

Chicken & avocado wedge • 3.95
Chargrilled British chicken breast, avocado, spinach
& mayo in malted wheat grain bread

Hot smoked salmon wedge • 3.95
Flaked hot smoked salmon with peppery rocket
and zesty lemon black pepper mayo on wholemeal
bread

CHILDREN'S LUNCH BOX • 5.25
Select your 5 items, please ask your server for details

(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.**

Canteen celebrates the rich design heritage of London's transport
by making use of iconic poster artwork, reclaimed signs, tiles and
original fittings from the transport network. To buy similar unique
pieces, explore the Museum's Decommissioned Originals range
at ltmuseum.co.uk

SOUP OF THE DAY (v) • 5.50

Bread and butter

SALADS

Miso & ginger salmon box • 6.95
Hot smoked salmon, ginger quinoa, spinach,
cucumber, courgette, pickled cabbage, edamame
beans, lime, omega seeds & miso ginger dressing

Fiesta veggie box (v) • 6.95
Sweet potato pakora, fire roasted corn dip, feta cheese
mixed leaves, cucumber, tomato, courgette, pickled
cabbage, sweetcorn, black beans, piquillo peppers,
lime, coriander & chipotle chimichurri dressing

CAKES AND PASTRIES

Selection of homemade cakes • 3.95
Ask us about our no-gluten options

Plain croissant • 1.75

Pain au chocolate • 1.95

ICE CREAM

Jude's ice cream pot • 3.00
Please ask your server for details

We are removing as many single-use materials as possible
and recycling those that we still have. Where we can we use
compostable containers and have removed plastic straws and
cutlery. When we have to use plastics we make sure that they are
made from recycled sources and are fully recyclable on-site.
We use specialist plant-based compostable food packaging and
our paper-based packaging comes from sustainable sources using
recycled content where possible. Our food trays are made from
bagasse reclaimed sugar cane.

We reduce our food miles by working with local suppliers and
using only UK-sourced meat and dairy. Our coffee farmers are
very important to us so we will always pay them fairly and directly.
Likewise we protect the areas where our coffee is grown by
ensuring our coffee is 100% Rainforest Alliance accredited. This
allows us to track what impact our farmers make and what their
conservation efforts achieve.

DRINKS MENU

COCKTAILS AND MOCKTAILS

Routemaster • 9.00

Gordon's gin, Cointreau, Grenadine, raspberry purée, lemon juice

Elizabeth Line • 9.00

Sipsmith gin, butterfly pea flower tea, lemon juice, sugar syrup, ginger beer

Red Arrow • 4.50

Orange juice, Grenadine, raspberry purée, lemon juice

WINES

175ml glass / 250ml glass / 500ml carafe
Also available by the 125ml glass or bottle

WHITE

Vino Bianco, Puglia, Italy
5.50 / 8.00 / 15.00

Tokomaru Bay Sauvignon Blanc,
Marlborough, New Zealand
6.50 / 9.50 / 17.50

Cap Cette Picpoul de Pinet,
Languedoc-Roussillon, France
7.00 / 10.00 / 18.50

ROSE

Petit Papillon Grenache Rose Vin de Pays d'Oc,
Languedoc-Roussillon, France
5.50 / 8.00 / 15.00

Côtes de Provence Rose Domaine Pastoure,
Provence, France
6.50 / 9.50 / 17.50

RED

Vino Rosso, Puglia, Italy
5.50 / 8.00 / 15.00

Rio Rica Malbec 2019, Central Valley, Chile
6.50 / 9.50 / 17.50

Domaine St Jacques Organic, Côtes du Rhône Rouge 2018,
Rhône Valley, France
7.00 / 10.00 / 18.50

SPARKLING WINES

125ml glass / bottle

Vitelli Prosecco NV 75cl, Veneto, Italy
7.50 / 30.00

BEERS AND CIDERS

Camden Hells Lager 4.6% ABV • 4.50

Camden Pale Ale 4.0% ABV • 4.75

Stella Artois 4.8% ABV • 4.75

Beck's 4.8% ABV • 4.75

Orchard Pig Reveller 4.5% ABV • 5.00

SPIRITS

Choose from 25 ml / 50 ml, add a mixer for 1.50
(soda, tonic, ginger ale, lemonade and Coca Cola)

Sipsmith's Gin • 6.00 / 8.50

Johnny Walker Whisky • 5.50 / 8.00

Absolut Vodka • 5.00 / 7.80

SOFT DRINKS

Life water still or sparkling • 2.00 / 3.50
500 ml / 750 ml

Fresh orange or apple juice • 3.00

Homemade lemonade • 3.50

Coca Cola / Diet coke 330 ml • 2.75 / 2.50

Fentimans • 3.50
Lightly sparkling elderflower,
Mandarin & Seville Orange Jigger, Ginger beer

Tonic / soda / ginger ale / lemonade • 2.50

COFFEE

Espresso / double espresso • 2.00 / 2.40

Macchiato / double macchiato • 2.10 / 2.50

Americano • 2.70

Latte • 3.00

Cappuccino • 3.00

Flat white • 2.90

Mocha • 3.00

Hot chocolate • 3.00

Indulgent hot chocolate • 3.60
With choice of fluffy marshmallows, flakes or
Oreos and finished with whipped cream

Chai latte • 3.00

Babyccino • 1.00

Coconut / almond / oat milk • 0.25

TEA • all 2.80

**English Breakfast, Earl Grey, Chamomile,
Oriental Sencha, Peppermint,
Mango and strawberry, Lemon and ginger,
Orange rooibos**