The labels you see on our menus are carbon labels - they give you an indication of how carbon intensive your dish is. These labels are there to help you make informed choices about the impact your meal will have.

Carbon is just one aspect of food sustainability amongst many other factors, like if the person growing it has been paid fairly and how it's been produced.

We have partnered with Foodsteps to provide this labelling, who are industry leaders in this field and are data experts. The labels take into account the ingredients, cooking and storage.

You can find out more information at foodsteps.earth/faqs
PROVENANCE

We work with a close community of artisanal London food makers. From Paxton & Whitfield, one of the oldest cheese mongers in England, to high-end charcuterie from Cobble Lane that only use UK meat, we care about the provenance of our food. We’re committed to supporting our local and international communities by sourcing carefully and seasonally.

FOODSTEPS

Our chefs have designed our menus with sustainability in mind, prioritising dishes that celebrate low-carbon, seasonal foods. Working with the experts at Foodsteps, we have assigned an A (low) to E (high) rating to all our dishes, allowing you to make an informed decision about the sustainability of the dish you choose.

Scan here to learn more

COFFEE

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SINGLE ESPRESSO</td>
<td>6kcal</td>
<td>£3.10</td>
</tr>
<tr>
<td>MACCHIATO</td>
<td>13kcal</td>
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</tr>
<tr>
<td>AMERICANO</td>
<td>3kcal</td>
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<tr>
<td>CAPPUCCINO</td>
<td>97kcal</td>
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<tr>
<td>LATTE</td>
<td>123kcal</td>
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<td>FLAT WHITE</td>
<td>93kcal</td>
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<tr>
<td>MOCHA</td>
<td>179kcal</td>
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<tr>
<td>HOT CHOCOLATE</td>
<td>288kcal</td>
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TEA

<table>
<thead>
<tr>
<th>Beverage</th>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGLISH TEA</td>
<td>2kcal</td>
<td>£4.95</td>
</tr>
<tr>
<td>EARL GREY</td>
<td>2kcal</td>
<td>£4.95</td>
</tr>
<tr>
<td>ASSAM</td>
<td>2kcal</td>
<td>£4.95</td>
</tr>
<tr>
<td>ALL DAY DECAF</td>
<td>2kcal</td>
<td>£4.95</td>
</tr>
<tr>
<td>PEPPERMINT</td>
<td>2kcal</td>
<td>£4.95</td>
</tr>
<tr>
<td>GREEN TEA</td>
<td>2kcal</td>
<td>£4.95</td>
</tr>
</tbody>
</table>
BREAKFAST
From 10am until 11am

CRUSHED AVOCADO ON TOAST £10.00 291.64kcal

VEGETARIAN BREAKFAST £12.00 680.48kcal
Vegetarian sausage, grilled tomato, field mushrooms

FULL ENGLISH £14.00 524.97kcal
Grilled back bacon, grilled pork sausage, grilled tomato, field mushrooms, and eggs your way

PASTRIES

PLAIN CROISSANT with jam, butter £3.20 345.05kcal

PAIN AU CHOCOLAT £3.20 309.15kcal

PAIN AU RAISIN £3.20 390.20kcal

Our menu changes monthly, as we celebrate the best of what is currently growing in the Kitchen Garden and foraged within Kew Gardens. We use only British meats & cheeses, and source everything locally through our London Larder.
For more information, please ask your server.

London Larder

Vegetarian sausage, grilled tomato, field mushrooms

Grilled back bacon, grilled pork sausage, grilled tomato, field mushrooms, and eggs your way

PASTRIES

PLAIN CROISSANT with jam, butter £3.20 345.05kcal

PAIN AU CHOCOLAT £3.20 309.15kcal

PAIN AU RAISIN £3.20 390.20kcal

Waste Knot

Around 7% of what’s grown on UK farms never makes it to a plate, which is a waste of perfectly good food. Waste Knot works to get us delicious UK seasonal produce from farms and into our kitchens.
This gives our chefs the best produce to work with, and combats food waste, a key cause of greenhouse gas emissions globally.
**BOTANICAL SPECIALS**

**WILD BERRY ICED TEA £7.75**
Wild berry tea, hibiscus syrup, lemon juice

**GIDRO £8.75**
Orange juice, plum juice, grapefruit juice, ginger ale

**COCKTAILS**

**BAOBAB AVENUE**
Basil, agave & ginger syrup, lime juice, ginger beer

**ISALO**
Gin, lychee juice, vanilla essence, passion fruit puree, tonic water

**MARIANNE**
In celebration of Marianne North; Kew Gin, triple sec, hibiscus syrup, lemon juice, tonic water

**MEADOW’S EMBRACE**
Meadowsweet-infused Kew gin, fresh lemon juice, tonic water

A botanical cocktail combining two globally influential medicinal plants. Cinchona bark, refreshingly bitter found in Bermondsey’s amber tonic, is also the source of anti-malarial quinine. Infused into Kew’s gin is almond-flavored meadowsweet (Filipendula ulmaria syn. Spiraea ulmaria), an early source of aspirin production which gave rise to its pharmaceutical name: spirea/aspirin.

**SPRITS**

**GIN**
- Kew Gin 25ml £6.00
- Hendrix 25ml £6.00

**VODKA**
- Absolut 25ml £5.50
- Grey Goose 25ml £8.00

**WHISKEY**
- Jameson 25ml £5.00
- Glenmorangie the Original 10y £8.00

**RUM**
- Bacardi 25ml £5.00

**COGNAC/BRANDY**
- Remy Martin £8.00

**LUNCH**
from 12pm until 3pm

**STARTERS**

**HERITAGE BEETROOT SALAD**
toasted pine nuts, Veta cheese, garden leaves

£14.00 398.5kcal

**PUMPKIN VELOUTÉ**
wild mushrooms, hazelnuts, toasted pumpkin seeds

£14.00 544.5kcal

**TWICE-BAKED LEEK SOUFFLÉ**
with Cheddar cheese sauce, house salad

£14.50 441.8kcal

**HOUSE CURED SALMON**
pickled cucumber, horseradish

£16.00 266.6kcal

**CHICKEN & HAM TERRINE**
pickled mushrooms, tarragon mayonnaise, and honey mustard dressing

£15.00 378.9kcal
### MAINS

**BBQ AUBERGINE**  
cashew nut praline, crushed green herbs  
£22.50  589.4 kcal  

**ROASTED CAULIFLOWER**  
crispy polenta, red pepper ketchup, carrot top pesto  
£22.50  589.4 kcal  

**WILD MUSHROOM RISOTTO**  
Lincolnshire Poacher Cheddar, truffle oil  
£22.50  778.4 kcal  

**VOANIO SY AKOH, LASARY**  
Madagascar coconut chicken served with pickled white cabbage and carrot and rice  
£24.00  641.9 kcal  

**PAN-FRIED SEA BREAM FILLET**  
smoked mackerel croquette, creamed leeks, confit potatoes  
£28.50  472.5 kcal  

### SIDES

**MIXED LEAF SALAD**  
£5.50  419 kcal  

**CREAMED POTATO**  
£5.50  501.7 kcal  

**TENDER STEM BROCCOLI**  
£5.50  204.9 kcal  

**SKIN ON FRIES**  
£5.50  641.6 kcal  

### BEER & CIDER

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<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Peroni</td>
<td>£6.50</td>
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<tr>
<td>Peroni 0.0%</td>
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<tr>
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### SOFTS

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<tr>
<td>Diet Pepsi</td>
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<tr>
<td>Orankka orange juice</td>
<td>£3.90</td>
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<tr>
<td>Orankka apple juice</td>
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<tr>
<td>Sparkling water</td>
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<tr>
<td>Elderflower Press</td>
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<td>Mixers</td>
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## WINE

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<tr>
<th>WHITE</th>
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<th>175ml</th>
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<tbody>
<tr>
<td>Hamilton Heights, Unoaked Chardonnay</td>
<td>£6.95</td>
<td>£11.50</td>
<td>£40.00</td>
</tr>
<tr>
<td>Catarrato 'Contrade Bellusa'</td>
<td>£7.75</td>
<td>£13.50</td>
<td>£45.00</td>
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<tr>
<td>Kew Gardens Carricante</td>
<td></td>
<td></td>
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<tr>
<td>Sauvignon Blanc, La Grande Courtade</td>
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<td></td>
<td>£52.00</td>
</tr>
<tr>
<td>Loureiro Vinho Verdo, AB Valley Wines</td>
<td></td>
<td></td>
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<tr>
<td>Heppington Chardonnay</td>
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<table>
<thead>
<tr>
<th>ROSÉ</th>
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<tr>
<td>San Antini Pinot Grigio Rosato</td>
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<td>£11.75</td>
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<tr>
<td>Bastion de la Cité Rosé</td>
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<td></td>
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<tr>
<td>Heppington Pinot Noir Rose</td>
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<tr>
<th>RED</th>
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<tbody>
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<td>Hamilton Heights Shiraz</td>
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<td>Nero d'Avola 'Contrade Bellusa'</td>
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<td>£13.50</td>
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<tr>
<td>St Christol Dom Sainte Sophie</td>
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<td></td>
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<tr>
<td>Kew Gardens Rosso Incognito</td>
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<tr>
<td>Bardolino Rosso, Cantina Gorgo, Veneto Italy</td>
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<td></td>
<td>£60.00</td>
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<tr>
<td>Heppington Pinot Noir</td>
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<table>
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<tr>
<th>SPARKLING</th>
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<tbody>
<tr>
<td>Prosecco Le Contesse</td>
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<tr>
<td>Kew Gardens Blanc de Cabernet Brut</td>
<td></td>
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<tr>
<td>Hindleap Classic Cuveé, Bluebell Vineyards</td>
<td></td>
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<td>£78.00</td>
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<tr>
<td>Hindleap Rosé Bluebell Vineyards</td>
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<table>
<thead>
<tr>
<th>CHAMPAGNE</th>
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<tbody>
<tr>
<td>Laurent Perrier Brut</td>
<td>£18.00</td>
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<td>£100.00</td>
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<tr>
<td>Laurent Perrier Rosé</td>
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## KIDS MENU

### MAC & CHEESE
£12.50 394.10kcal

### FREE RANGE CHICKEN GOUJONS
- garden peas, sweetcorn, fries
£12.50 536.20kcal

Includes a scoop of ice cream of your choice as a second course.

## DESSERTS

### DARK CHOCOLATE MOUSSE
with honeycomb
£9.50 331.19kcal

### SEASONAL FRUIT
set buttermilk, garden botanicals
£9.50 541.30kcal

### BRITISH CHEESE PLATE
- crackers, quince
£18.00 556.40kcal

### HACKNEY GELATO ICE CREAMS & SORBETS
Ask for today's flavors
2 scoops for £7.50 | 3 scoops for £9.50
kcal - on request
**AFTERNOON TEA**
*From 2pm*

**CLASSIC**
£37.50/per person
1080.60kcal

**FINGER SANDWICHES**
- Free range egg, mayo & cress
- Ham & English mustard
- Coronation chicken
- Cucumber & mint cream cheese

**SCONE**
- English Tiptree jam & clotted cream

**TODAY'S MINI CAKES**
- £37.50/per person
- 1131.50kcal

**VEGETARIAN**
£37.50/per person

**FINGER SANDWICHES**
- Beetroot hummus & carrot
- Onion bhaji, spinach, vegan mayo
- Mixed bean & sweet potato wrap
- Plant-based cheese & sundried tomato

**SCONE**
- English Tiptree jam & clotted cream

**TODAY'S MINI CAKES**

**CREAM TEA**
£15.00
369.9kcal

Scone served with English Tiptree jam and clotted cream, with your choice of tea.

**TEA**

**THE FULL ENGLISH** 2kcal
A well-rounded blend with a full flavor

**EARL GREY** 2kcal
This sublime Earl Grey blends Chinese black loose-leaf tea with the wonderfully citrusy flavor of bergamot

**ASSAM** 2kcal
Smooth, rich, and full bodied with an unmistakable malty punch

**ALL DAY DECAF** 2kcal
This is a fantastically well-rounded cup of tea, bold, brisk and full of flavor – now decaffeinated

**PEPPERMINT** 2kcal
Refreshing and lively, this will hit the spot every time

**GREEN TEA** 2kcal
This is a wonderfully mellow and slightly sweet green tea that makes for such easy drinking that we’ve added nothing to it

**PROSECCO**

Add a glass of Prosecco to your afternoon tea
£10.50