

LUNCH 12.00–15.00 & DINNER 17.30–22.00

STARTER	CREAMY PUMPKIN SOUP (V) pumpkin oil & roasted seeds	6.75
	CELERIAC VELOUTÉ poached langoustine / mixed cress	7.75
	CAESAR SALAD chicken breast / caesar dressing	9.25
	GRESSINGHAM DUCK BREAST WITH TOASTED BRIOCHE spiced plums / glazed chestnuts	9.75
	CARAMELISED SCALLOPS & TUNA ROLLS lime & wasabi dressing / sweet soya sauce / cress salad	10.75
PASTA	BUTTERED MUSHROOM RAVIOLI (V) glazed fennel / shaved parmesan	14.75
	CAULIFLOWER RISOTTO WITH SEARED SCALLOPS parmesan / cauliflower tempura	16.25
	AS A VEGETARIAN OPTION WITHOUT SCALLOPS (V)	13.25
MAIN COURSE	CHILLI BEEF WOK vegetables / egg fried rice	16.75
	ROASTED RACK OF LAMB baby turnips & carrots / Jerusalem artichoke gratin / Barolo jus	17.50
	SESAME TUNA STEAK WITH MELON SALSA asian vegetables / wasabi mash	17.75
	FILLET OF BEEF & FRIES green beans with crispy prosciutto / tarragon sauce	19.75
DESSERT	APPLE DELIGHT granny smith sorbet / apple compote / vanilla custard	6.50
	PLUM CRUMBLE thyme yoghurt ice cream / hazelnut sauce	6.50
	CHESTNUT MOUSSE cranberry compote / chocolate brownie ice cream	6.50
	TRIO OF ITALIAN DESSERTS passion fruit panna cotta / tiramisu / ice cream profiterole	6.50
CHEESE	SELECTION OF BRITISH CHEESES	7.75

AFTERNOON TEA 15.00–17.30

AFTERNOON TEA	TRADITIONAL ENGLISH AFTERNOON TEA	18.50	
	Pot of tea Finger sandwiches Scones / clotted cream / strawberry jam Selection of pastries		
	CHAMPAGNE AFTERNOON TEA	25.50	
	Traditional English afternoon tea served with a glass of champagne		
	VIENNESE AFTERNOON TEA	14.00	
	Melange coffee Finger sandwiches Traditional Demel chocolate cake		
	TEA & COOKIES	6.50	
	Pot of tea Cookies		
CAKE SELECTION	AMERICAN CHEESECAKE	3.60	
	APPLE STRUDEL / CRÈME ANGLAISE	4.20	
	TRUFFLE CAKE	3.80	
	TRADITIONAL DEMEL CHOCOLATE CAKE	3.60	
	SEASONAL FRUIT TARTLET	3.60	
	LEMON TARTLET	3.60	
COFFEE / CHOCOLATE	ESPRESSO	2.10	
	ESPRESSO MACCHIATO	2.50	
	AMERICANO	2.50	
	DOUBLE ESPRESSO	2.80	
	CAPPUCCINO	2.80	
	LATTE	2.80	
	MELANGE	2.80	
	HOT CHOCOLATE	3.20	
TEA SELECTION	BREAKFAST BLEND	AFTERNOON BLEND	2.80
	DARJEELING 1ST FLUSH	EARL GREY RED BARON	2.80
	GREEN TEA	LAPSANG CEYLON	2.80
	ROOIBOS	WHOLE ROSEBUDS	2.80
	FOREST BERRIES	CAMOMILE BLOSSOMS	2.80
	JASMINE PEARLS	HERBAL MINT INFUSION	2.80
	LEMONGRASS AND GINGER	FRESH MINT TEA	2.80

Prices are declared in £ inclusive of VAT at 17.5%
A discretionary Service Charge of 12.5 % will be added to your bill.
Please feel free to ask the team regarding any allergens.

THANK YOU FOR SUPPORTING THE MUSEUM

MENU

