

To share

Marinated green Gordal olives (vg) 4 76kcal

Smoked toasted almonds (vg) 4 87kcal

Sourdough bread and Netherend Farm butter (v) 4 212kcal

British cheese board (v) 15
Yorkshire Blue, Keen’s Cheddar, Croxton Manor Somerset Brie, Blanche goat’s, piccalilli, grapes and seeded crackers 743kcal

British charcuterie selection 17
Suffolk chorizo, salami, Dorset air-dried pork loin, Great Glen smoked venison, piccalilli, cornichons and toasted sourdough bread 687kcal

Starters

Heirloom courgette, vegan stracciatella (vg) 8
Chicory and pumpkin seeds praline dressing 354kcal

Oak-smoked beetroot cured Scottish salmon 9
Dill and seaweed crème fraîche, potato röstis 421kcal

Portland crab and cauliflower Cheddar cheese tart 8
Brown crab mayo and micro herbs salad 678kcal

Cornish mackerel 8
Lemon thyme new potato, pickled cucumber, capers aioli and broad beans 411kcal

Wiltshire pulled ham hock terrine 9
Grape mustard, giardiniera, radishes, toasted sourdough 347kcal

Braised beef and red wine tortellini 9
Pine nuts, roasted tomato sauce and rocket shoots 523kcal

Mains

Charred aubergine (vg) 18
Smoked almond peperonata, chermoula cauliflower and pepper tapenade 567kcal

Summer squash and confit tomato saffron risotto (v) 18
Walnut purple basil pesto and Cheddar tuiles 674kcal

Pan-fried sea trout 21
Grilled sriracha and tahini bok choy, spinach and shiitake mushrooms 568kcal

Fish and chips 19
Camden beer battered coley, sea-weed Maldon salt skin-on chips, tartar sauce 759kcal

Norfolk free-range chicken 20
Tender stem broccoli, cavolo Nero and leek nori ballotine, peppercorn 748kcal

Longhorn beef rib eye steak 25
Shoestring fries, gem lettuce, artichoke, shallot and parsley salsa 637kcal

Sides

Heritage tomatoes, olives and pistachio salad (vg) 5 143kcal
Skin-on chips, seaweed Maldon sea salt (vg) 5 185kcal
Crushed new potato, Netherend butter, capers (v) 6 237kcal
Lettuce, fennel, radishes, Baron Bigod cheese (v) 5 176kcal

Desserts 6

Dark chocolate meringue roulade, raspberr coulis (v) 474kcal
British strawberries and lemon zest crème brûlée tart (v) 611kcal
Apricot and almond frangipane tart, elderflower cream (v) 567kcal
Blackcurrant and English sparkling wine panna cotta (v) 517kcal
Jude’s vegan sea salted caramel ice cream, honeycomb (vg) 234kcal

British Museum afternoon tea

Afternoon tea 33
Prosecco afternoon tea 38

Freshly baked Earl Grey tea-soaked raisin scone and Somerset farm butter scone 624kcal
Cornish clotted cream and Wilkin & Sons Tip tree strawberry jam

Sandwiches
Charred red pepper and tapenade, spinach bloomer (vg) 123kcal
Ploughman’s lunch, Cheddar, apple chutney, white bread (v) 80kcal
Miso salmon, dill and seaweed crème fraîche, beetroot loaf 114kcal
Wiltshire smoked ham, rocket and piccalilli, rye bread 154kcal

Delicate cakes
Raspberry Backwell tart, matcha frangipane and almonds 211kcal
Mango and passion fruit meringue pie, mint leaves 157kcal
Carrot and quinoa cake, elderflower and sake icing 123kcal
English sweet green pea and lemon cake, poppy seeds 152kcal

Cream tea 11

Freshly baked Earl Grey tea-soaked raisin scone and Somerset farm butter scone 624kcal
Cornish clotted cream and Wilkin & Sons Tip tree strawberry jam

Wines

Sparkling 125ml / 750ml

Vitelli Prosecco, Veneto, Italy 7.5 / 31
Light, fragrant and fruity

Nyetimber Classic Cuvée 12 / 49
A classic English sparkling wine, with blend of Chardonnay, Pinot Noir and Pinot Meunier

White 175ml / 500ml / 750ml

Picpoul de Pinet, Cap Cette, Languedoc-Roussillon, France 9 / 24 / 32
Youthful with crisp apple and lovely citrus flavours

Sauvignon Blanc, Weather Station, South Africa 9.5 / 26 / 34
Flavours of melon and grapefruit on a bed of apple and Bosc pear

Red 175ml / 500ml / 750ml

Malbec, Oscuro Mendoza, Mendoza, Argentina 9 / 22 / 31
Plum and blackberry with a hint of chocolate and vanilla

Côtes du Rhône, Domaine St Jacques, France 8.5 / 21.5 / 30
A classic, organic Côtes du Rhône, fresh and rounded

Rosé 175ml / 500ml / 750ml

Pinot Grigio Blush, Conto Vecchio, Pavia, Italy 8.5 / 21.5 / 30
Easy drinking, light and floral

Cocktails

Old Fashioned 10
Angostura bitter, bourbon, simple syrup, orange

Espresso Martini 10
Vanilla vodka, Kahlua, freshly brewed espresso

Aperol Spritz 9.5
Aperol, Prosecco

Negroni 9.5
Gin, Campari, Martini Rosso

Beers & cider

Goose Island IPA 6
Hoppy, citrus, smooth – 5.9% ABV

Camden Hells 6
Brewed in London – 4.6% ABV

Days Lager 4
Authentically alcohol-free

Rekorderlig Cider Strawberry & Lime (vg) 5
With Swedish spring water – 4.0% ABV

Hot drinks

Our coffee is carbon neutral and Rainforest Alliance Certified

Espresso single / double 0kcal 2.7 / 3

Macchiato single / double 6kcal 3 / 3.2

Flat white 117kcal 3.9

Americano 0kcal 3.5

Latte 202kcal 3.8

Cappuccino 135kcal 3.8

Mocha 282kcal 4

Hot chocolate 310kcal 3.9

Selection of teas 1kcal 3.95
English breakfast, Earl Grey, Oriental sencha, Peppermint, Chamomile, Rooibos & orange, Strawberry & mango, Ginger & lemon

Soft drinks

Life Water sparkling or still 330 / 750ml 2.9 / 4.7

Fentimans 3.95
Mandarin and Seville sparkling, Ginger beer, Rose lemonade, English sparkling elderflower

Coca-Cola 3.4

Diet Coke 3.3

Homemade lemonade 74kcal 3.6