



Grayson Perry and the Kenilworth AM1. Image courtesy of the Artist and Victoria Miro Gallery, London.
Photo: © Peter Allan.

GRAYSON PERRY EXHIBITION MENU

A contemporary take on classic dishes from around the world taking inspiration from Grayson Perry's English upbringing, his pilgrimage to Germany on his motorbike, and his travels to the Far East.

CARAMELISED PEAR & APPLE SALAD (V)

Bosworth Ash goats cheese / red chard

RINDERBRÜHE

Beef consommé with miniature steak / baby mushrooms

SCHNITZEL

Fillet of chicken / new potatoes / cucumber / cabbage salad

PUFF PASTRY FISH PIE

Hand-cut chips / mixed leaf salad

SPINACH AND CAULIFLOWER BAKE (V)

Poached Burford brown egg / Montgomery cheddar

ADZUKI BEAN MOUSSE

Black sesame crisp / green tea ice-cream

2 course 22.00

3 course 27.00

GRAYSON PERRY'S TEDDY BEARS' PICNIC

Treat yourself to a limited edition take on the quintessentially British afternoon tea. This handcrafted selection has been created in collaboration with Turner Prize-winning artist Grayson Perry and Alan Measles, his teddy bear and god of his imaginary world.

AFTERNOON TEA 15.00-17.30

GRAYSON PERRY AFTERNOON TEA 18.50

Finger sandwiches

Smoked salmon / cucumber / blue cheese / marmite

Freshly baked plain and fruit scones

Clotted cream / strawberry jam

Selection of handcrafted sweets

Dark chocolate and almond motorbike

Mini vanilla and raspberry cupcake with glitter

Elderflower Alan Measles jelly teddy bear

Pot of Fortnum & Mason tea

RASPBERRY BELLINI AFTERNOON TEA 24.00

Grayson Perry afternoon tea served with a glass of raspberry Bellini

SPECIAL DRINKS

LEMON ICED TEA 3.00

Fresh mint leaves

BELLINI NON ALCOHOLIC 3.75

Peach purée / grape juice & soda

LONDON PRIDE 4.7% alc 4.75

English premium ale

PINK GIN FIZZ 7.00

Tanqueray gin / lemon juice / grenadine & soda

GREEN APPLE MARTINI 8.50

Vodka / apple purée / calvados

Prices are declared in £ inclusive of VAT at the current rate.
A discretionary service charge of 12.5 % will be added to your bill. This is shared amongst the team.
Thank you for supporting the British Museum.