

# Great Court Restaurant

Please ask us about the allergens in our food

Every purchase made supports the  
British Museum

## To share

**Marinated green Gordal olives** 76 kcal (vg) £4

**Smoked toasted almonds** 87 kcal (vg) £4

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

**British cheese board** (v) £13

Yorkshire Blue, Keen's Cheddar, Croxton Manor Somerset Brie, Blanche goat's, piccalilli, grapes and seeded crackers 743 kcal

**British charcuterie selection** £15

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

## Starters

**Heirloom courgette** (vg) £8

Vegan stracciatella, chicory and pumpkin seeds praline dressing 354 kcal

**Oak-smoked gin-cured Scottish salmon** £9

Dill and seaweed crème fraîche, roasted beetroot 421 kcal

**Portland crab and cauliflower Cheddar tart** £9

Brown crab mayo and micro herbs salad 678 kcal

**Cornish mackerel** £8

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

**Wiltshire pulled ham hock terrine** £8

Grape mustard, minted peas and shallots, toasted sourdough 347 kcal

**Scotch egg** £9

Cumberland sausage and black pudding, Granny Smith apple 523 kcal

## Mains

**Charred aubergine** (vg) £18

Smoked caponata, chermoula seeded freekeh and red pepper tapenade 567 kcal

**Butternut squash and confit tomato saffron risotto** (v) £17

Walnut purple basil pesto and fried sage 674 kcal

**Pan-fried sea trout** £21

Turmeric coconut curry and tahini bok choy, spinach and sweet potato 568 kcal

**Fish and chips** 19

Camden beer-battered coley, seaweed Maldon salt skin-on chips, tartar sauce 759 kcal

**Norfolk free-range chicken** £20

Girrolle mushrooms, leek and broad beans, white wine velouté 748 kcal

**Longhorn beef rib eye steak** £27

Onion rings, gem lettuce and grilled tomato, Béarnaise sauce 637 kcal

## Desserts

**Jude's vegan sea salted caramel**

**ice cream** (vg) £5

Honeycomb 234 kcal

**Dark chocolate meringue roulade** (v) £6

Raspberry coulis 474 kcal

**Apple pie craquelin choux pastry** (v) £6

Salted caramel Chantilly 611 kcal

**Spiced prune and marmalade**

**frangipane tart** (v) £6

Clotted cream 567 kcal

**Honey-glazed nectarine and English**

**sparkling wine panna cotta** 517 kcal £6

## Sides

**Skin-on chips** (vg) £5

Seaweed Maldon sea salt 185 kcal

**Heritage tomatoes** (vg) £5

Olives and pistachio salad 143 kcal

**Crushed new potato** (v) £6

Netherend butter, capers 237 kcal

**Lettuce, fennel and radishes** £5

Baron Bigod cheese 176 kcal

## British Museum afternoon tea

**Afternoon tea** £35

**Prosecco afternoon tea** £39

Freshly baked Earl Grey tea-soaked  
raisin scone and

Somerset farm butter scone 624 kcal

Cornish clotted cream, Wilkin & Sons Tiptree  
strawberry jam

## Sandwiches

Truffled egg mayonnaise and watercress,  
white bloomer 123 kcal (v)

Coronation roasted chicken and tarragon,  
granary bread 80 kcal

Beetroot-cured salmon, dill and seaweed  
crème fraîche, spinach loaf 114 kcal

Honey-glazed Wiltshire smoked ham, rocket  
and piccalilli, rye bread 154 kcal

## Delicate cakes

Raspberry Backwell tart, matcha frangipane  
and almonds 211 kcal (v)

Lemon curd and rosemary burnt meringue pie,  
mint leaves 157 kcal (v)

Carrot and quinoa cake, orange cream cheese  
icing, pistachio 123 kcal (v)

Granny Smith apple and toffee torte, caramel  
buttercream 152 kcal (v)

## Cream tea £11

Freshly baked Earl Grey tea-soaked  
raisin scone and

Somerset farm butter scone 624 kcal

Cornish clotted cream, Wilkin & Sons Tiptree  
strawberry jam

(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.

Adults need around 2000 kcal a day.

There is a discretionary 10% service charge added to your bill.

All prices listed are inclusive of VAT.

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## Sparkling wine 125 ml / 750 ml

**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 wine 175 ml / 500 ml / 750 ml

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

**Sauvignon Blanc, Tokomaru Bay, Marlborough, New Zealand** £9.5 / £26 / £34  
Flavours of gooseberries, citrus and tropical notes

## Red wine 175 ml / 500 ml / 750 ml

**Malbec, Oscuro 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 wine 175 ml / 500 ml / 750 ml

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

## Hot drinks

Our coffee is Rainforest Alliance Certified

**Espresso** single / double 0 kcal £2.7 / £3

**Macchiato** single / double 6 kcal £3 / £3.2

**Flat white** 117 kcal £3.9

**Americano** 0 kcal £3.5

**Latte** 202 kcal £3.8

**Cappuccino** 135 kcal £3.8

**Mocha** 282 kcal £4

**Hot chocolate** 310 kcal £3.9

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

## Soft drinks

**Life Water sparkling or still** 330 / 750 ml £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** 74 kcal £3.6

## 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

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