Great Court
Restaurant

Christmas menu

To share

Marinated green Gordal olives (vg) £4 76 kcal
Truffle mixed nuts (v) £4 87 kcal
Sourdough bread and Netherend Farm butter (v) £4 212 kcal

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

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

Starters

Chanterelle mushroom and barley risotto (vg) £8
Roasted squash and purple basil pesto, fried kale 354 kcal
Chicory tart (v) £9
Pickle walnut, pear and watercress salad, fried Stilton cheese and hot honey 547 kcal
Oak smoked cured Scottish salmon £9
Seaweed crème fraîche, root vegetables and rye croutons 421 kcal
Portland crab and Cheddar cheese Welsh rarebit £9
Brown crab mayo and micro herbs salad 678 kcal
Wiltshire pulled ham hock, duck and prunes terrine £8
Dumson chutney and toasted sourdough 347 kcal
Brassed beef and red wine tortellini £9
Pine nuts, roasted tomato sauce and rocket shoots 523 kcal

Mains

Roasted satay cauliflower (vg) £18
Chick pea and pomegranate couscous, toasted peanuts and coriander 567 kcal
Beetroot Wellington (v) £17
Wild mushroom and truffle duxelles, heritage carrots and wild cranberry sauce 652 kcal
Seaweed crust Cornish pollock £21
Bubble and squeak, soft boiled egg, sea lettuce and lobster bisque 568 kcal
Fish and chips £19
Camden beer battered coley, sea-weed Maldon salt skin-on chips, tartar sauce 759 kcal
Confit Norfolk turkey £22
Apricot stuffing, heritage carrots, fondant Maris Piper potato, charred sprouts 817 kcal
Barbecue pork chop £20
Caramalised endive and apple purée, parsley, capers and shallots salad 748 kcal
Longhorn beef rib eye steak £28
Bone marrow mashed potato, charred hipai cabbage and wine jus 637 kcal

Desserts

Jude’s vegan sea salted caramel ice cream | Honeycomb (vg) £6 234 kcal
Dark chocolate and blood orange baked cheesecake | Candied fruits (v) £6 474 kcal
Sticky toffee and pecan roulade pudding | Spiced rum custard and figs (v) £6 465 kcal
Granny Smith and Bramley apple tart tatin | Calvados clotted cream (v) £6 567 kcal
Spiced panna cotta and mulled William pear | Gingerbread crumbs £6 517 kcal

Sides

Skin-on chips | Sea-weed Maldon sea salt (vg) £5 185 kcal
Roasted potatoes, carrots and parsnips | Harissa mayo (v) £6 237 kcal
Winter greens | Chestnut, orange zest and pancetta £5 143 kcal
Lettuce, fennel and radishes | Baron Bigod cheese £5 176 kcal

Please ask us about the allergens in our food

Every purchase made supports the British Museum

British Museum afternoon tea

Afternoon tea £35
Prosecco afternoon tea £39
Champagne afternoon tea £44
Freshly baked Earl Grey tea-soaked raisin scone and Somerset farm butter scone 624 kcal
Cornish clotted cream, Wilkin & Sons Tip tree strawberry jam

Sandwiches

Truffle free range egg mayo, mustard cress, white bloomer (v) 123 kcal
Roasted turkey, chestnut stuffing, wild cranberry sauce 80 kcal
Oak smoked Scottish salmon, cucumber and cream cheese 114 kcal
Wiltshire smoked ham, rocket and piccalilli, rye bread 154 kcal

Delicate cakes

Raspberry Bakewell tart, matcha and ginger frangipane (v) 211 kcal
Mango and passion fruit burnt meringue pie, mint leaves (v) 157 kcal
Spiced carrot and quinoa cake, pistachio and candy orange (v) 123 kcal
Red velvet torte, chocolate ganache and mulled berries (v) 152 kcal

Cream tea £11
Freshly baked Earl Grey tea-soaked raisin scone and Somerset farm butter scone 624 kcal
Cornish clotted cream, Wilkin & Sons Tip tree 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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Hot drinks

Our coffee is Rainforest Alliance Certified

**Espresso** single / double 0 kcal £2.8 / £3.1

**Macchiatto** single / double 6 kcal £3.1 / £3.3

**Flat white** 117 kcal £3.9

**Americano** 0 kcal £3.6

**Latte** 202 kcal £3.9

**Cappuccino** 135 kcal £3.9

**Mocha** 282 kcal £4.05

**Hot chocolate** 310 kcal £4.05

**Selection of teas** 1 kcal £3.95

- **English breakfast** / **Earl Grey** / **Oriental sencha** / **Peppermint** / **Chamomile** / **Roobos & orange** / **Strawberry & mango** / **Ginger & lemon**

**Apple crumble latte** 292 kcal £4.35

Our apple crumble latte brings this classic pudding to your daily dose of espresso, with pinch of warm winter spices and a dash of cinnamon.

Swap out the dairy with oat milk for an even richer taste

**Winter-spiced hot chocolate** 454 kcal £4.35

This hot chocolate balances warm winter spices with decadent chocolate for a cozy twist on this winter classic

*With whipped cream £0.50 extra*

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

Sparkling wine 125 ml / Bottle

**Bottega Poetti Prosecco Brut. Italy** £8 / £9.5

Light, balance and fruity. Notes of pear and green apple

**Palmer and Co Brut Reserve. France** £13 / £60

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche

White wine 175ml / 250ml / Bottle

**Organic Vinnua Pinto Grigio. Italy** £8.5 / £12 / £33

Light, delicately flavoured and refreshingly dry with hints of ripe apple

**Bodegas Verde Macabeo Blanco D.O. Carinena. Spain** £9 / £12.5 / £35

Delicate white fruit aromas, with refreshing well balanced acidity

**Domaine Felines Jourdan Cuvée Classique Picpoul De Pinet. France** £9.5/£13/£36.5

Fresh and exotic with notes of citrus, peach, honeysuckle and fennel

Red wine 175ml / 250ml / Bottle

**Le Versant Merlot. France** £9 / £12.5 / £34

Rich and aromatic, with aromas of blackberry, black cherry, and hints of tobacco

**Tremoto Nero D'Avala Sicilia DOC. Italy** £8.5 / £11.5 / £32

Spicy, cherry aroma with rich, ripe dark fruit flavours

**Castillo de Clavijo Rioja Reserva. Spain** £10 / £13.5 / £37.5

Real complexity, with ripe mature fruit, lots of spice and vanilla oak flavours

Rosé wine 175ml / 250ml / Bottle

**Pinot Grigio Blush, Conto Vecchio. Italy** £9 / £12.5 / £34

Easy drinking, light and floral

All wines are also available in 125ml measures

Cocktails

**Old Fashioned** £11

Angostura bitter, bourbon, sugar, orange

**Espresso Martini** £12

Vanilla vodka, Kahlua, freshly brewed espresso

**Aperol Spritz** £11.5

Aperol, Prosecco, soda

**Negroni** £10.5

Gin, Campari, Martini Rosso

**French 75** £14

Gin, champagne, lemon juice, sugar

**Bellini** £12

Prosecco, peach puree

Beers & cider

**Goose Island IPA** £6

Hoppy, citrus, smooth 5.9% ABV

**Camden Hells** £6

Brewed in London 4.6% ABV

**Days Lager** £4.5

Authentically alcohol-free

**Rekorderlig Cider Strawberry & Lime (vg)** £6

With Swedish spring water 4.0% ABV

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