Pizzeria

Please note your table number for ordering

Please ask us about the allergens in our food

SOURDOUGH PIZZA

Norma (vg) – £14 • 657 kcal
Roasted aubergine, basil pesto, Kalamata olives, sun-dried tomatoes, wild rocket

Margherita (v) – £13 • 695 kcal
Pomodoro sauce, Fior di latte mozzarella, fresh basil

Funghi (v) – £14 • 786 kcal
Basil pesto, Fior di latte mozzarella, Portobello mushroom, spinach, Pecorino, truffle olive oil

Portobello (v) – £14 • 752 kcal
Pomodoro sauce, Fior di latte mozzarella, Portobello mushroom, fresh basil, Pecorino, basil olive oil

Diavola – £14 • 995 kcal
Pomodoro sauce, Fior di latte mozzarella, spicy pork chorizo, fresh basil, chilli jam, green chilli

Capricciosa – £15 • 987 kcal
Pomodoro sauce, Fior di latte mozzarella, Portobello mushroom, artichoke, smoked ham, Kalamata olives

Gallo – £15 • 876 kcal
Pomodoro sauce, Fior di latte mozzarella, marinated chicken, sun-dried tomatoes, Pecorino

Contadina – £14 • 987 kcal
Fior di latte mozzarella, roasted potato and onions, Taleggio, rosemary olive oil

Dips for crusts – £2 each / all 3 for £5
Garlic aioli (v) – 78 kcal
Ranch sauce (v) – 65 kcal
Hot honey – 89 kcal

SALADS

Choose any 3 salads as a dish – £12
or choose 1 salad as a side dish – £5

Add grilled lemon & thyme chicken – £5 • 249 kcal
Add roasted salmon, hot honey – £5 • 267 kcal
Add burrata, purple basil pesto (v) – £5 • 321 kcal

Burnt aubergine caponata, plum tomatoes, pine nuts, lemon and basil vinaigrette (vg) • 137 kcal

French beans, broccoli, mangetout, green peas, chermoula olive oil, hazelnuts (vg) • 94 kcal

Roasted butternut squash, caramelised red onions, seeded praline salsa, pomegranate (vg) • 97 kcal

Charred smoked paprika cauliflower, chick peas, tahini yogurt, capers, dill dressing (vg) • 101 kcal

Gem lettuce, wild rocket, garlic croutons, Pecorino, anchovies, Caesar dressing • 298 kcal

CAKES

Selection of homemade cakes available

(v) vegetarian | (vg) vegan

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Every purchase made supports the British Museum
COLD DRINKS

Life still and sparkling water – £2.5
Orange juice • 74 kcal / apple juice • 74 kcal – £3.95
Iced tea • 75 kcal – £3.95
Homemade pink lemonade • 74 kcal – £3.95
Coca Cola/Diet Coke – £2.65
San Pellegrino – £2.8
Orange/Lemonade/Blood Orange

HOT DRINKS

Espresso • 0 kcal – £2.6
Double espresso • 0 kcal – £3
Macchiato • 6 kcal – £2.8
Double macchiato • 6 kcal – £3.2
Americano • 0 kcal – £3.5
Latte • 202 kcal – £3.8
Cappuccino • 135 kcal – £3.8
Flat white • 117 kcal – £3.8
Mocha • 282 kcal – £3.95
Hot chocolate • 310 kcal – £3.95
Tea • 1 kcal – £3.20
Please ask us for available flavours
Milk alternatives – Free
Please ask us for availability

BEER

Camden Hells Lager – £5.7
England 330ml 4.6% ABV
Goose Island IPA – £5.7
USA 330ml 5.9% ABV

SPARKLING WINE 125ml – 750ml

Bottega Poetti Prosecco Brut. Italy – £8 – £39.5
Light, balanced and fruity. Notes of pear and green apple.

WHITE 175ml – 500ml – 750ml

Organic Vinuva Pinto Grigio. Italy – £8.5 – £24 – £33
Light, delicately flavoured and refreshingly dry with hints of ripe apple.

Delicate white fruit aromas, with refreshing well balanced acidity.

RED 175ml – 500ml – 750ml

Trentino Nero D’Avola Sicilia DOC. Italy – £8.5 – £23 – £32
Spicy, cherry aroma with rich, ripe dark fruit flavours.

Le Versant Merlot. France – £9 – £25 – £34
Rich and aromatic, with aromas of blackberry, black cherry and hints of tobacco.

ROSÉ 175ml – 500ml – 750ml

Pinot Grigio Blush, Conto Vecchio, Pavia, Italy – £8.5 – £23 – £30

All wines are also available in 125ml measures.
Adults need around 2000 kcal a day

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