

Pizzeria

Please note your table number for ordering

Please ask us about the allergens in our food

Add a
beer to any
pizza for £4
Please see the reverse
for more drinks

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

Adults need around 2000 kcal a day

(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.

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

BEER

Camden Hells Lager – £5.7

England 330ml 4.6% ABV

Goose Island IPA – £5.7

USA 330ml 5.9% ABV

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

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.

Bodegas Verde Macabeo Blanco D.O. Carinena.

Spain £9 – £26 – £35

Delicate white fruit aromas, with refreshing well balanced acidity.

RED 175ml – 500ml – 750ml

Tremito 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.

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