

Great Court Restaurant

To share

- Marinated Gordal olives (vg) £4**
76 kcal
- Truffled 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**
Pickled walnut, pear and watercress salad, fried Stilton cheese and hot honey 547 kcal
- Oak smoked Scottish salmon £9**
Seaweed crème fraîche, root vegetables and rye croutons 421 kcal
- Wiltshire ham hock, chicken and carrot terrine £8**
Dumson chutney and toasted sourdough 347 kcal

Please ask us about the allergens in our food

Mains

- Roasted satay cauliflower (vg) £18**
Chickpea and pomegranate couscous, toasted peanuts and coriander 567 kcal
- Salmon en croûte £21**
Marinated Scottish salmon, buttered rainbow chard and lobster bisque 568 kcal
- Fish and chips £19**
Camden beer-battered coley, seaweed Maldon salt skin-on chips, tartar sauce 759 kcal
- Confit duck leg £20**
Celeriac and potato Dauphinoise, braised red cabbage and wild cranberry sauce 748 kcal
- Longhorn beef rib eye steak £28**
Bone marrow mashed potato, charred hispi cabbage and wine jus 637 kcal

Sides

- Skin-on chips (vg) £5**
Seaweed Maldon sea salt 185 kcal
- Grilled gem lettuce £5**
Parmesan and buttermilk ranch dressing 143 kcal

Desserts

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

Every purchase made supports the British Museum

British Museum afternoon tea

- Afternoon tea £35**
With glass of Prosecco £39
With glass of Champagne £44
- Freshly baked Earl Grey tea-soaked raisin scone and Somerset farm butter scone 624 kcal
Cornish clotted cream, Wilkin & Sons Tiptree strawberry jam

Sandwiches

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

Indulgent 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 Tiptree strawberry jam

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Hot drinks

Our coffee is Rainforest Alliance Certified		
Espresso	single / double	0 kcal £2.8 / £3.1
Macchiato	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 / 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

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Sparkling wine125 ml / 750 ml

Bottega Poeti Prosecco Brut, Italy	£8 / £39.5
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 wine175 ml / 250 ml / 750 ml

Organic Vinuva Pinot 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 wine175 ml / 250 ml / 750 ml

Le Versant Merlot, France	£9 / £12.5 / £34
Rich and aromatic with aromas of blackberry, black cherry and hints of tobacco	
Tremito Nero D’Avola 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 wine175 ml / 250 ml / 750 ml

Pinot Grigio Blush, Conto Vecchio, Italy	£9 / £12.5 / £34
Easy drinking, light and floral	

All wines are also available in 125ml measures

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Cocktails

Old Fashioned	£11
Angostura bitter, bourbon, simple syrup, 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	

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	

(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.