

Great Court Restaurant

To share

- Marinated Gordal olives** (vg) 76 kcal **£4**
- Truffled mixed nuts** (v) 87 kcal **£4**
- Sourdough bread and Netherend Farm butter** (v) 212 kcal **£4**
- British cheese board** (v) **£15**
Yorkshire Blue, Keen’s Cheddar, Croxton Manor Somerset Brie, Blanche goat’s, piccalilli, grapes, seeded crackers 743 kcal

Starters

- Yorkshire grilled asparagus** (vg) **£9**
Stracciatella cheese, hazelnuts, burnt lemon dressing 389 kcal
- Wildfarmed black truffle tortelloni** (v) **£10**
Shaved truffles and burnt black pepper butter, rocket shoots 673 kcal
- Marco’s Wiltshire ham hock** **£8**
Chicken and carrot terrine, spiced rhubarb chutney on brioche 347 kcal
- Cornish griddled squid** **£8**
Venetian black ink risotto, tarragon and capers aioli, smoked paprika 354 kcal
- Portland crab cocktail** **£9**
Quail’s eggs, spiced lime avocado, Marie Rose sauce, caviar 568 kcal

Please ask us about the allergens in our food

Mains

- Beetroot and potato gnocchi** (vg) **£18**
Genovese basil pesto sauce, sautéed spinach, toasted seeds 567 kcal
- Pan-fried wild sea bream** **£21**
Aubergine caponata, red pepper tapenade, lemon gremolata 689 kcal
- Fish and chips** **£19**
Camden beer-battered cole, rosemary Maldon salt skin-on chips, tartar sauce 759 kcal
- Confit duck leg** **£20**
Jersey Royal potatoes, young leeks, peas, ‘nduja butter fried egg, smoked bacon 748 kcal
- Ribeye steak tagliata** **£28**
Sun-blushed tomatoes and green beans, wild rocket and shaved Parmesan 637 kcal

Sides

- Skin-on chips** (vg) **£5**
Seaweed Maldon salt and saffron aioli 185 kcal
- Caprese salad** (v) **£5**
Heritage tomato and buffalo mozzarella 179 kcal
- Grilled gem lettuce** (v) **£5**
Crispy onions and buttermilk ranch dressing 143 kcal
- Charred purple broccoli** **£5**
Pine nuts and anchovy mayonnaise 323 kcal

Desserts

- Limoncello ricotta baked cheesecake** (v) **£6**
Candied lemon and blueberries 474 kcal
- Tiramisu and Italian meringue roulade** (v) **£6**
Marsala wine and chocolate shavings 465 kcal
- Prosecco poached rhubarb and vanilla custard** **£6**
Rhubarb jelly, crushed honeycomb 547 kcal
- Yoghurt panna cotta tart** **£6**
Passion fruit compote, raspberry coulis and coconut flakes 477 kcal

Every purchase made supports the British Museum

British Museum afternoon tea **£35**

- With a glass of Prosecco** **£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**
- Curried free-range chicken, spinach, red onion marmalade 80 kcal
- Oak smoked Scottish salmon, cucumber, cream cheese 114 kcal
- Wiltshire smoked ham, wild rocket, piccalilli sauce 154 kcal
- Truffled free-range egg mayonnaise, mustard cress (v) 123 kcal
- Delicate cakes**
- Raspberry Bakewell tart, pistachio and lemon frangipane (v) 211 kcal
- Mango and passion fruit burnt meringue pie, mint leaves (v) 157 kcal
- Carrot and quinoa cake, hazelnuts and salted caramel cream (v) 123 kcal
- Red velvet torte, dark chocolate ganache, strawberry (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 **£2.9 / £3.2**

Macchiato single / double 6 kcal **£3.2 / £3.5**

Flat white 117 kcal **£4.05**

Americano 0 kcal **£3.8**

Latte 202 kcal **£4**

Cappuccino 135 kcal **£4**

Mocha 282 kcal **£4.2**

Hot chocolate 310 kcal **£4.2**

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**

Sparkling wine 125 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 - / **£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 175 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 wine 175 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 wine 175 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

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

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 | Adults need around 2000 kcal a day

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.

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

All prices listed are inclusive of VAT.



We are a family-friendly restaurant

Breastfeeding welcome | Bottle warmer available on request |
Please ask us if you are short on nappies or wipes | Free tap water | Free Wi-Fi