

Great Court
Restaurant



Please ask us about the allergens in our food

British Museum afternoon tea

Afternoon tea	£42
Prosecco afternoon tea	£49

Freshly baked apricot, lemon and poppy seed scones 624 kcal
Cornish clotted cream and Wilkin & Sons Tiptree strawberry jam

Sandwiches

Truffled free-range egg mayonnaise, mustard cress, black pepper (v) 129 kcal

Wiltshire pulled ham, sweet pickle, English mustard mayonnaise 198 kcal

Coronation spiced free-range chicken, mango chutney, spinach 135 kcal

Isle of Skye smoked salmon, wild rocket, seaweed crème fraîche 126 kcal

Delicate cakes

Apricot Bakewell tart, strawberry jam, almond frangipane, lavender (v) 157 kcal

Lemon drizzle loaf, Buckingham Palace gin and citrus zest icing, cornflower (v) 168 kcal

Guinness red velvet and dark chocolate ganache, raspberry, rose petals (v) 143 kcal

Spiced carrot and quinoa cake, salted caramel cream cheese, pistachio (v) 169 kcal

Desserts

Black Forest liqueured sour cherries pavlova (vg) Shaved chocolate, coconut yoghurt, chocolate sauce 325 kcal	£8	Marsala-poached apricots and passion fruit trifle Cardamom mascarpone, elderflower sponge, pistachio 398 kcal	£11
Dark chocolate, almond and Guinness brownie Basque cheesecake (v) Sea salt caramel sauce, flaked almonds 451 kcal	£9	Macerated Kentish strawberries panna cotta Prosecco and summer berries compôte, granita 473 kcal	£9
Lemon crème brûlée tart (v) Raspberry coulis, mint cress, vanilla crème fraîche, Biscoff crumbs 327 kcal	£8		

Hot drinks

Our coffee is Rainforest Alliance Certified

100% Colombian Arabica beans

Experience the unique and rich flavours of our specialty coffee, sourced from the finest Arabica beans in Colombia.

Perfect for a delightful coffee moment, whether you prefer it as an espresso or with milk.

Espresso single/double 2 kcal	£3.50 / £3.85	Mocha 282 kcal	£5
Macchiato single/double 6 kcal	£3.85 / £4.20	Hot chocolate 310 kcal	£5
Flat white 117 kcal	£4.90	Selection of teas 1kcal	£4.55
Americano 2 kcal	£4.60	English breakfast, Earl Grey, Mao Feng green tea, Peppermint, Chamomile, Mango and strawberry, Lemongrass and ginger	
Latte 202 kcal	£4.90		
Cappuccino 135 kcal	£4.90		

(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.

Every purchase made supports the British Museum

To share

Marinated Gordal olives, sun-blushed tomato, artichoke (vg) 76 kcal	£4
Truffled roasted almonds, cashews, peanuts (v) 87 kcal	£4

Starters

Isle of Wight heritage tomatoes (vg) Cantaloupe melon, vegan lemon and olive oil ricotta, black olive tapenade, wild rocket, basil 389 kcal	£9
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Heirloom golden beetroot and peaches (v) Brightwell Ash English goat’s cheese, spinach, smoked chilli jam, hazelnuts 341 kcal	£9
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Crispy Gressingham duck salad Watermelon, chicory, pomegranate seeds, coriander, cashews, spiced honey dressing 457 kcal	£11
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Yorkshire rare roast beef Confit shallots and saffron aioli, wild rocket, rye-caraway croutons 568 kcal	£12
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Kent-shore torched mackerel New potatoes, gooseberry and capers salad, red pepper ketchup, watercress 479 kcal	£10
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Mains

Burnt spiced cauliflower (vg) Artichoke and lovage pesto orzo pasta, parsley, lemon and caper salsa verde, plum-cherry tomatoes 673 kcal	£23
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Sesame-miso Chalk Stream trout Tenderstem broccoli, rainbow chard, green chickpeas and coconut curry, shiso leaf oil 895 kcal	£28
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Cornish Stone Bass Caviar Champagne beurre blanc, purple potatoes, St. Ewe soft-boiled free-range egg salad, marsh samphire, chives 637 kcal	£31
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Roasted Norfolk free-range chicken Wild mushroom and radicchio risotto, Café de Paris butter, Parmesan 759 kcal	£27
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Welsh rump of lamb Charred red pepper, courgette and aubergine ratatouille, marinara sauce, pine nuts, wild rocket 876 kcal	£29
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Sides

Grilled courgette (vg) Beetroot and rosemary hummus, pomegranate dressing 227 kcal	£6	Wildfarmed flour seeded sourdough bread (v) Netherend Farm butter 221 kcal	£6
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Avocado Caesar salad (v) Gem lettuce, crispy onions, Parmesan 213 kcal	£6	Duck fat-roasted King Edward potatoes Red onion, lemon thyme 211 kcal	£6
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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

The Great Court Restaurant is proud to use Burleigh Crockery – handmade in England since 1851. Scan the QR code to order the range for worldwide shipping.

The grand Magnolia, 1776
Mary Delany (1700-1788)
British
Collage of coloured papers, with bodycolour and watercolour, on black ink background

H 33.8 x W 23.4 cm
The British Museum, 1897,0505.557
Bequeathed by Augusta Hall, Baroness Llanover
© 2025, The Trustees of the British Museum

Sparkling wine

125 ml / 750 ml

Bottega Poeti Prosecco Brut, Italy	£9 / £40
Light, balanced and fruity with notes of pear and green apple	
Laurent Perrier La Cuvée Brut, France	£95
Delicate yet complex with crisp notes of citrus fruit and white flowers	

White wine

175 ml / 250 ml / 750 ml

Organic Vinuva Pinot Grigio, Italy	£9 / £12 / £33
Light, delicately flavoured and refreshingly dry with hints of ripe apple	
Moderne Allegorie Sterea Ellada, Assyrtiko, Greece	£10.50 / £13.50 / £36
Crisp with flavours of citrus fruits, tropical notes and saline	
Gerard Bertrand Heritage Picpoul White, Occitanie, France	£12 / £14.50 / £40
Fresh and exotic with notes of citrus, peach, honeysuckle and fennel	
Domingo Martin, Albariño, Spain	£12.50 / £15 / £42
Rich flavours of ripe peaches and pears with vivid lemon and mineral acidity	

Rosé wine

175 ml / 250 ml / 750 ml

Conde Villar Vinho Verde Rosé, Espadeiro, Portugal	£10 / £13 / £35
Intense strawberry and raspberry aromas with a juicy, crisp and refreshing finish	

Red wine

175 ml / 250 ml / 750 ml

Tremito Nero D’Avola Sicilia DOC, Italy	£9 / £12 / £33
Spicy, cherry aroma with rich and ripe dark fruit flavours	
Villa Dei Fiori D’Abruzzo, Montepulciano, Italy	£10 / £13 / £35
Bold red wine, bursting with red berry flavours	
Le Versant Merlot, France	£11.50 / £14 / £39
Rich and aromatic with aromas of blackberry, black cherry and hints of tobacco	

All wines are also available in 125 ml measures

Soft drinks

Life Water sparkling or still	£3 / £4.90	Coca-Cola	£3.70
330 / 750 ml		Diet Coke	£3.40
Fentimans	£4	Homemade lemonade	74 kcal £3.70
Mandarin and Seville sparkling / Ginger beer / Rose lemonade / English sparkling elderflower			

Beers and cider

Days Lager	£5
Authentically alcohol-free	
Camden Hells lager	£6.50
Brewed in London 4.6% ABV	
Meantime London Pale Ale	£6.50
Brewed in London 4.3% ABV	
Rekorderlig Cider	£6.50
Strawberry and Lime (vg)	
With Swedish spring water 4.0% ABV	

Cocktails

Old Fashioned	£12.50
Angostura bitters, bourbon, simple syrup, orange	
Aperol Spritz	£12.50
Aperol, Prosecco, soda	
Negroni	£12.50
Gin, Campari, Martini Rosso	
Espresso Martini	£13
Vanilla vodka, Kahlua, freshly brewed espresso	