

Great Court Restaurant



*Richmond Hill and Bridge, Surrey, c. 1828-9,
Watercolour, with bodycolour and white highlights by Joseph Mallord William Turner,
British, British Museum 1958,0712.435,
Bequeathed by Robert Wylie Lloyd
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Every purchase
made supports the
British Museum

British Museum afternoon tea

Afternoon tea	£43
Moët & Chandon Champagne afternoon tea	£55

Freshly baked Earl Grey tea-soaked raisin scones 624 kcal
Cornish clotted cream and Wilkin & Sons Tiptree strawberry jam

Sandwiches

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

Coronation spiced chicken, mango chutney, spinach 135 kcal

Smoked salmon, wild rocket, seaweed crème fraîche 126 kcal

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

Delicate cakes

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

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

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

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

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 / £3.90
Macchiato single/double 6 kcal	£3.90 / £4.20
Flat white 117 kcal	£4.90
Americano 2 kcal	£4.60
Latte 202 kcal	£4.90
Cappuccino 135 kcal	£4.90
Mocha 282 kcal	£5
Hot chocolate 310 kcal	£5
Matcha latte 151 kcal	£5
Selection of teas 1kcal	£4.60
English Breakfast, Earl Grey, Peppermint, Mao Feng green tea, Red berry and flower, Chamomile, Lemongrass and ginger	

(v) vegetarian | (vg) vegan

If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergy champions.

We use a wide range of products containing nuts, peanuts, gluten, and other allergens. As such there may be traces of various allergens present across our product range. We'd love to tell you what's in our food to assist you with your 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.



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.



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 available | Free Wi-Fi available

To share

Marinated Gordal olives, sun-blushed tomatoes and artichoke (vg) 76 kcal	£4
Truffled roasted almonds, cashews and pecan nuts, Pecorino cheese (v) 87 kcal	£4

Starters

Chopped salad (vg) £9 Isle of Wight tomatoes, honeydew melon, cucumber, wild rocket, green chickpeas, fresh herbs, lemon tahini sauce, vegan feta cheese, pistachios 369 kcal	Poached salmon £12 Cauliflower purée, purple cauliflower, rainbow chard, curried butter, coriander, lime leaves 457 kcal
Prawn cocktail £12 Seared lemon and garlic King prawns, Marie Rose sauce, smoky cucumber, gem lettuce, toasted focaccia bread 511 kcal	Beef carpaccio and piquillo pepper £12 Roasted rare beef and red pepper, shaved fennel, wild rocket, saffron aioli, Parmesan, crispy onions, smoked bacon, tomato sherry dressing 568 kcal
Duck liver pâté £11 Smooth duck and chicken liver mousse, piccalilli, dressed parsley, quince jelly, toasted brioche 329 kcal	Peach, burrata and ham £10 Honey-roasted peaches, extra virgin olive oil, burrata, Prosciutto ham, basil, black pepper 341 kcal

Mains

Rump of lamb £32 Slow-cooked lamb, burnt aubergine, cannellini beans, wild rocket, sheep milk labneh, salsa verde 876 kcal	Salad Niçoise £26 Grilled tuna, Isle of Wight tomatoes, Provençal olives, artichoke, potatoes, green beans, radishes, wild rocket, soft-boiled free-range egg, lemon vinaigrette 467 kcal
Chicken risotto £28 Roasted lemon thyme chicken, heritage courgette, broad beans, Carnaroli rice risotto, Pecorino cheese, basil mayonnaise 750 kcal	Ratatouille (v) £25 Braised aubergine and red pepper, heritage courgette, red onion, spinach, Puy lentils, tomato marinara sauce, lemon crème fraîche 428 kcal
Stone bass gnocchi £31 Pan-fried stone bass, shrimps, charred tenderstem and romanesco broccoli, spinach gnocchi, Hollandaise tartare sauce 637 kcal	Pea and shallot tortelloni (vg) £23 Vegan tortelloni, English green peas, sautéed shallots, wilted spinach, pine kernels, lovage pesto sauce, pea shoots 985 kcal

Sides

Potato salad (v) £6 Cornichons, red onion, Dijon mustard mayonnaise, chives 211 kcal	Wildfarmed flour seeded sourdough bread (v) £6 Netherend Farm butter 221 kcal
Avocado Caesar salad £6 Gem lettuce, crispy onions, bacon, Parmesan 213 kcal	French bean and mangetout salad (vg) £6 Green and yellow French beans, Dijon mustard dressing, toasted hazelnuts 180 kcal

Desserts

Summer fruit salad (vg) £7 Honeycomb baked tuiles, vanilla ice cream, fresh berries, strawberry compote, fennel pollen 324 kcal	Mocha praline slice (v) £8 Coffee-soaked chocolate sponge, chocolate mousse, hazelnut praline, dark chocolate ganache 473 kcal
Cherry clafoutis (v) £7 Baked custard pudding, kirsch macerated English black cherries, Cornish clotted cream 346 kcal	Lemon meringue pie (v) £7 Almond shortcrust pastry, baked lemon curd crème brûlée, burnt Italian meringue, basil gel, raspberry coulis 325 kcal
Basque cheesecake (v) £7 Vanilla mascarpone cheesecake, poached apricots, lavender, crushed pistachios 451 kcal	

Sparkling wine

125 ml / 750 ml

Bottega Poeti Prosecco Brut, Italy

£9 / £40

Delicate aromas of green apple, pear and white flowers, light-bodied with fine bubbles and a crisp, refreshing finish

Moët & Chandon Brut Impérial, France

£15 / £80

Vibrant notes of apple, citrus and brioche, a fine mousse with a harmonious balance of freshness and richness

Laurent-Perrier La Cuvée Brut NV, France

£95

Fresh citrus and white fruit aromas with subtle hints of almond and pastry, crisp acidity and a long, refined finish

White wine

175 ml / 250 ml / 750 ml

Amabelli Trebbiano Organic, Italy

£9 / £12 / £33

Fresh citrus and orchard fruit flavours with a clean, dry finish

Vinuva Pinot Grigio Organic, Italy

£10.50 / £13.50 / £36

Notes of lemon, pear and green apple with lively acidity and a refreshing finish

Domingo Martin Albariño, Spain

£12.50 / £15 / £41

Stone fruit and citrus blossom aromas with subtle saline notes, crisp acidity and a refreshing mineral finish

Gérard Bertrand Héritage Picpoul, France

£13 / £15.50 / £43

Bright lemon and green apple flavours with delicate floral notes and lively acidity

Rosé wine

175 ml / 250 ml / 750 ml

Gérard Bertrand Gris Blanc Rosé, France

£11.50 / £14 / £39

Soft red berry and citrus notes with a silky texture, exceptionally fresh with a clean, dry finish

Minuty M Rosé, France

£35

Delicate strawberry and peach aromas with a crisp, dry palate

Red wine

175 ml / 250 ml / 750 ml

Tremito Nero d'Avola Sicilia DOC 2020, Italy

£10.50 / £13.50 / £36

Ripe black cherry and plum flavours with hints of spice and cocoa, medium to full-bodied with soft tannins and a smooth finish

Le Versant Merlot IGP, France

£11.50 / £14 / £39

Ripe plum and blackberry notes with smooth tannins and a soft, rounded finish

Don Jacobo Rioja Crianza, Bodegas Corral, Spain

£12 / £14.50 / £40

Red berry fruit layered with vanilla, toast and subtle oak, aged for balance and complexity

All wines are also available in 125 ml measures

Soft drinks

Life Water sparkling / still

£3 / £4.90

330 / 750 ml

Fentimans

£4.50

Mandarin and Seville sparkling / Ginger beer / Rose lemonade / English sparkling elderflower

Coca-Cola

£3.70

Diet Coke

£3.70

Homemade lemonade ^{74 kcal}

£3.70

Beers and cider

Camden Hells Lager

£6.70

Brewed in London 4.6% ABV

Days Lager

£5

Authentically alcohol-free

Meantime London Pale Ale

£6.70

Brewed in London 4.3% ABV

Kopparberg Cider

£6.70

Strawberry and Lime 4.0% ABV

Cocktails

Toki Whisky Old Fashioned

£12.50

Grapefruit bitters, Toki whisky, simple syrup, orange

Aperol Spritz

£12.50

Aperol, Prosecco, soda

Negroni

£12.50

Gin, Campari, Martini Rosso

Espresso Martini

£13

Vanilla vodka, Kahlúa, coffee, sugar syrup