

Great Court Restaurant



The Bayeux Tapestry

A historic loan from the Ministry of Culture of the French Republic
Presented by Igor Tulchinsky

One of the wonders of the medieval world, the Bayeux Tapestry offers a vision of life in 11th-century England both before and after the Conquest, from castles, warfare and ships to clothing, food and furniture. Likely commissioned by a Norman patron and made by English embroiderers, using manuscript drawings from Canterbury, the Tapestry is both a precious historical record and a remarkable work of art.

© La Fabrique de patrimoines en Normandie / Antoine Cazin

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, Dijon mustard mayonnaise 198 kcal
Coronation curry-spiced chicken, mango chutney and spinach 135 kcal
Smoked salmon, wild rocket and seaweed crème fraîche 126 kcal
Truffled free-range egg mayonnaise, mustard cress and black pepper (v) 129 kcal

Delicate cakes

Canelé, baked French rum-and-vanilla caramelised pastry, chocolate ganache (v) 127 kcal
Raspberry and almond macaron, raspberry gel and rosewater buttercream (v) 134 kcal
Williams pear Bakewell tart, strawberry jam, almond frangipane and lavender (v) 157 kcal
Pistachio and blueberry financier, white chocolate and pistachio crémeux, flower petals (v) 134 kcal

Hot and soft drinks

Our coffee is Rainforest Alliance Certified 100% Colombian Arabica beans	Life Water	£3 / £4.90
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.	330 ml / 750 ml	
Espresso single / double 2 kcal	Fentimans	£4.50
Macchiato single / double 6 kcal	Mandarin and Seville orange	
Flat white 117 kcal	Ginger beer	
Americano 2 kcal	Rose lemonade	
Latte 202 kcal	English sparkling elderflower	
Cappuccino 135 kcal	Coca-Cola	£3.70
Mocha 282 kcal	Diet Coke	£3.70
Hot chocolate 310 kcal	Homemade	
Matcha latte 151 kcal	lemonade 74 kcal	£3.70
Selection of teas 1kcal		
English Breakfast, Earl Grey, Peppermint, Mao Feng green tea, Red berry and flower, Chamomile, Lemongrass and ginger		

Desserts

Blueberry crumble cheesecake (v)	£7
Baked mascarpone cheesecake, stewed blueberry compote, oat crumble and berry coulis 532 kcal	
Profiteroles (v)	£7
Choux pastry, vanilla ice cream, rich dark chocolate ganache sauce and toasted almonds 476 kcal	
Pistachio custard tart (v)	£7
Vanilla and citrus custard, date molasses, sweet shortcrust pastry and pistachio powder 451 kcal	
Mocha praline slice (v)	£8
Coffee-soaked chocolate sponge, chocolate mousse, hazelnut praline and dark chocolate ganache 473 kcal	
Apple tarte tatin (v)	£7
Almond puff pastry, Calvados-poached caramel Braeburn apples, Chantilly cream and apricot jelly 325 kcal	
Wine pairing: Bayeux Mead	

(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 (vg)	£4
Sun-blushed tomatoes and artichoke 76 kcal	
Truffled roasted nuts	£4
Cashews, almonds, pecan nuts and Pecorino cheese 87 kcal	
Charcuterie and cheese board	£18
Selection of French cured meats and cheeses, chutney, grapes and crackers 764 kcal	

Starters

Fricassée of wild mushrooms (vg)	£9
Chanterelle and girolle mushrooms, Isle of Wight tomatoes, Puy lentils, fresh herbs and baguette croûtes 369 kcal	
Wine pairing: Balfour Skye's Chardonnay	
Comté cheese and chard tart	£12
Baked soft cheese and sautéed chard quiche, carrot, turnip and radish crudités, saffron aioli and fennel pollen 511 kcal	
Wine pairing: La Chablisienne Vibrant Petit Chablis	
Duck liver pâté	£11
Smooth duck and chicken liver mousse, toasted brioche, cornichons, parsley and quince jelly 329 kcal	
Wine pairing: Balfour Luke's Pinot Noir	
Hot-smoked salmon salad	£12
Salmon, roasted heirloom beetroot, horseradish crème fraîche dressing and dill 457 kcal	
Wine pairing: Gérard Bertrand Gris Blanc Rosé	
Chicory, walnut and Roquefort salad (v)	£12
Williams pears and Braeburn apples, white and red chicory, frisée lettuce and Roquefort dressing, candied walnuts, prunes and chives 568 kcal	
Wine pairing: Gérard Bertrand Héritage Picpoul	
Ham hock terrine	£10
Honey-roasted ham hock, cider-vinegar-soused vegetables, salted Lescure butter and sourdough pain de campagne 341 kcal	
Wine pairing: Vinuva Pinot Grigio	

Mains

Lamb pithivier	£32
Braised lamb and Biddenden mead pie, roasted celeriac and carrot, buttered rainbow chard and apple cider jus 876 kcal	
Wine pairing: Domaine St Jacques Côtes du Rhône	
Corn-fed chicken and beetroot risotto	£28
Roasted lemon thyme chicken, beetroot Carnaroli rice risotto, Parmesan and basil mayonnaise 750 kcal	
Wine pairing: Balfour Luke's Pinot Noir	
Stone bass	£31
Pan-fried stone bass, Désirée potato pomme purée, wilted spinach, lemon, capers and parsley sauce grenobloise, garlic croûtons 637 kcal	
Wine pairing: Muscadet Ô de Mer	
Beef Bourguignon	£27
Slow-cooked beef, wild mushrooms, shallots, pancetta, red wine casserole, roasted baby carrots and parsley 467 kcal	
Wine pairing: Le Versant Merlot	
Ratatouille (v)	£25
Braised aubergine, red pepper, courgette, red onions, wilted spinach, Puy lentils, tomato marinara sauce and lemon crème fraîche 428 kcal	
Wine pairing: Domaine St Jacques Côtes du Rhône	
Pumpkin and sage tortelloni (vg)	£23
Vegan pasta, roasted butternut squash, wilted spinach, pine kernels, red pepper tapenade and fried sage 985 kcal	
Wine pairing: Balfour Luke's Pinot Noir	

Sides

Gratin dauphinoise (v)	£6	Pain de campagne (v)	£6
Désirée potato, turnips, garlic and thyme 211 kcal		Wildfarmed flour seeded sourdough bread, Lescure salted butter 221 kcal	
Caesar salad	£6	Garden salad (vg)	£6
Gem lettuce, crispy onions, smoked bacon and Parmesan 213 kcal		French beans, charred broccoli and mangetout, Dijon mustard dressing and hazelnuts 248 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		
Muscadet Ô de Mer, France		£12.50 / £15 / £41
Light-bodied with high acidity, and notes of citrus, green apple, and peach		
La Chablisienne Vibrant Petit Chablis, France		£12.50 / £15 / £41
Fresh acidity with a mineral finish, with notes of citrus, green apple, and floral notes		
Balfour Skye's Chardonnay, England		£13 / £15.50 / £43
Crisp and citrus-driven with notes of lemon, lime, green apple, pear, white peach and a hint of thyme or apple blossom		
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, 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		
Domaine St Jacques Côtes du Rhône, France		£12 / £14.50 / £40
A fruity nose of blackcurrants, redcurrants, raspberries, and liquorice, complemented by a fresh, balanced palate and smooth tannins		
Balfour Luke's Pinot Noir, England		£12 / £14.50 / £40
Light, silky, and effortlessly quaffable – bright cherry notes, and a hint of spice		

Mead		175 ml / 250 ml / 750 ml
Bayeux Mead, crafted for The British Museum by Biddenden Vineyards		£9 / £12 / £33
Pyment-style mead finished with four fine honeys with a deep amber colour		

All wines are also available in 125 ml measures

Beers and cider

Bayeux Lager	£6.90
Brewed exclusively for The British Museum 4.2% ABV	
Knight Rider IPA	£7
Battle Brewery, East Sussex 5.4% ABV	
Days Lager	£5
Authentically alcohol-free	
Kopparberg Cider	£6.70
Strawberry and Lime 4.0% ABV	

Cocktails

Normandy Mule	£12
Calvados, lime juice, ginger beer	
Hot Calvados Toddy	£12
Calvados, honey, lemon juice, hot water, cinnamon	
Aperol Spritz	£12.50
Aperol, Prosecco, soda	
Negroni	£12.50
Gin, Campari, Martini Rosso	
Espresso Martini	£13
Vanilla vodka, Kahlúa, coffee, sugar syrup	