

Great Court

Restaurant

To Share

Marinated green olives	3.5
Smoked almonds	3.25
Sour dough bread & Netherend Farm butter	3
British cheese board	13.5
Cashel Blue, Keen's Cheddar, Somerset Brie, Katherine goat's cheese, farmhouse chutney, grapes & crackers	

Starters

Sussex roasted pumpkin & Yorkshire fettle (v)	5.75
Red chard, sage, pistachios	
Salt beef brisket	6.5
Celeriac remoulade & mustard dressing	
Portland crab cakes	6.5
Lemon mayonnaise & frisee	
Smoked mackerel pate	6
Chicory, hazelnuts, rye toast	
Country style pork terrine	6.5
Farmhouse chutney, sour dough bread	
Seasonal soup	5.5
Netherend butter, sour dough bread	

Salads

Butternut squash, Stilton & chicory (v)	13.5
Mixed grains, pear, pomegranate & lemon vinaigrette	
Honey & mustard chicken	15
Grilled artichoke, gem lettuce, croutons, shallot & caper dressing	
Scottish salmon	15.5
Golden heritage beetroot, watercress, soft egg, radishes & mint yogurt	

Sides

Rocket, Parmesan & olive oil	3
Sweet potato chips	4
Skin on fries	3.5
Beer battered onion rings	4

Mains

Bubble & squeak (vg)	13
Roasted root vegetables, spiced carrot purée, kale, pumpkin seeds	
Wild mushroom pearl barley risotto (v)	14
Rocket, Keen's cheddar & truffle oil	
Great Court cheeseburger	15.5
Applewood Cheddar, smoked bacon, gherkins, tomato, lettuce, buttermilk bun, skin on fries	
Traditional fish & chips	16.5
Beer battered haddock, skin on chips, garden pea purée, tartare sauce	
Sea bream, spiced parsnip purée & cauliflower	17
Pan fried bream, charred cauliflower, curry spiced parsnips purée	
Grilled lemon & thyme chicken	15.5
Red desire potato gratin, grilled lettuce & red wine sauce	
Gloucester spot pork sausages	15.5
Buttered mashed potato, shallot & red wine jus	
Braised duck leg	17
Gresingham duck, braised red cabbage, peppercorn sauce, caramelised quince	

Desserts

Pineapple upside-down cake	Spiced rum caramel & mango sorbet (vg)	5.5
Passion fruit & meringue tart	Lemon curd sauce	5.5
Sticky toffee pudding	Butterscotch sauce, mascarpone	5.5
Blackberry & apple crumble torte	Vanilla bean ice-cream	5.5
Dark chocolate mousse	Coffee cream, almond biscuits	5.5
British cheese board		7
Cashel Blue, Keen's cheddar, Somerset Brie, Katherine goat's cheese, farmhouse chutney, grapes & crackers		

Please ask about group/private party bookings.
Join us on Friday evenings for dinner and drinks
until 8pm, when the Museum stays open late.

Served from 3-4.30pm

Afternoon Tea 22

Prosecco Afternoon Tea 28

Netherend Farm butter scones, Cornish clotted cream,
Wilkins & Sons Tiptree strawberry jam

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Wiltshire ham & farmhouse chutney
Smoked salmon & cream cheese
Coronation chicken & celery
Egg mayo & mustard cress

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Macaroons - pistachio, raspberry, coffee, vanilla, chocolate
Jaffa cake, chocolate ganache
Aubergine & chocolate meringue torte
Blackberry, apple & cider drizzle slice

Cream Tea 9.5

Netherend Farm butter scones
Cornish clotted cream
Wilkins & Sons Tiptree strawberry jam

Homemade Cakes

Raspberry, mango & coconut (vg)	5.25
Red velvet & candy walnuts	5.25
Carrot & parsnip honey	5.25
Winter berries Victoria sponge	5.25
Lemon drizzle slice	4
St.Clements & almond slice	4
Oreo cupcake	3.5

(v) = vegetarian, (vg) = vegan

All prices listed are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have any specific allergy or dietary requirements, please let us know. We would love to tell you what's in our food to assist you with your choice.

Sparkling Wines

	125ml	Bottle
Prosecco Spumante DOC, Ca di Alte, Veneto NV Bright, clean and lifted with pleasant floral notes and pear amongst the fine stream bubbles	7.5	30
English Sparkling Wine “Leslie’s Reserve” Hush Heath, Kent NV, Hampshire, England 2013 An award-winning sparkling wine made from the traditional Champagne grapes, this is a great example of the quality that England can produce	9	49

White Wines

	175ml	500ml Carafe	Bottle
Macabeo Do Yecla, La Casona de Castaño, Murcia, Spain 2016 Light and fresh with intense aromas of white peach and melon	5.50	16	21
Picpoul de Pinet Baron de Badassière, Languedoc, France 2015 Youthful with crisp apple and lovely citrus flavours	7.5	21	27
Pinot Grigio Alpha Zeta, Veneto, Italy 2016 Characterful aromas with slight hints of flint, ripe peach and pear. Full-bodied and rich, with excellent balance	7	20	26
Sauvignon Blanc Kim Crawford, Marlborough, New Zealand 2016. Zesty pink grapefruit aromas with a juicy palate of lifted mango and guava notes. A fantastic tropical example of Marlborough Sauvignon Blanc.	7.90	24	31.5
Chenin Blanc Liberty Fairtrade, Western Cape, South Africa 2016 Fresh and dry, with crisp orchard fruit offset by ripe, tropical flavours			24.5

Rosé Wines

	175ml	500ml Carafe	Bottle
Monastrell Rosado La Casona de Castaño, Murcia, Spain, 2016 Mouth-watering rose, cranberry, red currant and raspberry flavours, with soft, lacy acidity	5.50	16	21
Pinot Grigio Rosato Ponte Pietra, Veneto, Italy 2016 Fresh and crisp with a delicious strawberry perfume and vibrant cherry on the palate	7.5	20	26

Red Wines

	175ml	500ml Carafe	Bottle
Monastrell La Casona de Castaño, Murcia, Spain 2016 Deep flavours of plums and cherries with a light touch of oak and soft, rounded tannins	5.5	16	21
Merlot Ca'di Alte, Veneto, Italy 2016 Attractive, ripe red berry fruit with a velvety and full, rounded characters	6	17.5	23
Montepulciano D'Abruzzo Il Faggio, Abruzzo, Italy 2016 Lifted perfumes of dark fruits, plums and cherries and a hint of mocha	7	19	25.5
Malbec Reserve Kaiken Reserve, Mendoza, Argentina 2016 Velvety, sumptuous ripe black fruits with a lingering finish	7.5	20.5	28.5
Cabernet Sauvignon Chateau Los Boldos, Tradition Reserve, Cachapaol Andes, Chile 2014 Packed with aromas of blackcurrants, blackberries and spice	6.4	18.5	26.5
Côtes du Rhône Les Terres du Roy, Southern Rhone, France 2015 Ripe and concentrated, full of black and red-berried fruit. Subtle and richly balanced			27.5

Beers

Hiver Bees Honey Ale, England, 4.5% 330ml	5.5
Bru Lager Gluten Free, Ireland, 4.2% 330ml	5.5
Portobello Pilsner, England, 4.6% 330ml	5.5
James Boag' Lager Australian, 5.0% 375ml	5.95
Mad Goose Pale Ale, England, 4.2% 500ml	6.25
Spitfire Ale, England, 4.5% 500ml	6.25
Hawkes Urban Orchard Cider England, 4.5% 330ml	6

Juices 3.7

Fresh orange or apple
Cranberry
Pomegranate
Tomato

Cold Drinks

Life sparkling and still water 330ml/750ml	2.75/4.5
Fentimans Mandarin and Seville Sparkling	3.85
Fentimans Ginger Beer	3.85
Fentimans Rose lemonade	3.85
Fentimans English sparkling elderflower	3.85
Coca-Cola/Diet Coke	3.15/2.95
Homemade lemonade	3.50

Coffee

Espresso	2.3
Double espresso	2.6
Macchiato	2.5
Double macchiato	2.9
Americano	3.15
Latte	3.3
Cappuccino	3.3
Flat white	3.3
Mocha	3.3
Hot chocolate	3.3

Organic Loose Leaf Tea 3.6

English breakfast, Earl Grey, Ginger & lemon, Oriental Sencha, Peppermint, Chamomile