

Great Court Restaurant

2 course lunch 23

3 course lunch 29

Please ask us about the allergens in our food

Wiltshire ham hock and chicken terrine, rhubarb chutney and sourdough bread 344 kcal 8

Portland crab & purple cauliflower tart, Keen's Cheddar sabayon, pea emulsion 628 kcal 9

Grilled asparagus, broad beans and rainbow radishes, almond crumbs and aioli (vg) 198 kcal 8

Black truffle and ricotta tortelloni, lemon butter and pine nuts, micro shoots 554 kcal 8

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Baked Chalk Stream trout, morels, wild garlic & Jersey Royals, vermouth sauce 672 kcal 19

Fish & chips, beer-battered coley, seaweed skin-on chips, pea purée and tartare 759 kcal 18

Smoked aubergine ratatouille, red pepper tapenade & chickpea, baba ghanoush (vg) 392 kcal 17

Free-range chicken, grilled harissa rainbow carrots and hispi cabbage, gremolata 538 kcal 18

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Dark chocolate mascarpone cheesecake, chocolate ganache and pistachio 614 kcal 6

Mango, coconut and pineapple torte, spiced rum icing and raspberry coulis (vg) 597 kcal 6

Salted caramel and rhubarb pot, honeycomb and popcorn 557 kcal 6

Strawberry and Prosecco buttermilk panna cotta, meringue 478 kcal 6

Every purchase made supports the British Museum

Adults need around 2000 kcal a day

(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.

All prices listed are inclusive of VAT.

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

Drinks

Coffee

Our coffee is carbon neutral and Rainforest Alliance Certified

Espresso 0 kcal 2.6 / 2.9
Double espresso 0 kcal 2.9
Macchiato 6 kcal 2.9
Double macchiato 6 kcal 3.1
Americano 0 kcal 3.4
Latte 202 kcal / Cappuccino 135 kcal 3.7
Flat white 117 kcal 3.8
Mocha 282 kcal 3.9
Hot chocolate 310 kcal 3.8

Selection of loose-leaf tea 1 kcal 3.95

Life sparkling and still water 2.8 / 4.6
330 ml / 750 ml

Fentimans 3.85
Mandarin and Seville sparkling
Ginger beer
Rose lemonade
English sparkling elderflower

Orange / Apple juice 3.7

Coca-Cola / Diet Coke 3.2 / 3

Homemade lemonade 74 kcal 3.5

Wine

Sparkling

Vitelli Prosecco, Veneto, Italy
Light, fragrant and fruity

125 ml bottle
7.5 31

White

Picpoul de Pinet, Cap Cette, Languedoc-Roussillon, France
Youthful with crisp apple and lovely citrus flavours

175 ml 500 ml bottle
7.5 21 28

Sauvignon Blanc, Tokomaru Bay
Marlborough, New Zealand. Classic Sauvignon Blanc
Flavours of gooseberries, citrus and tropical notes

7.9 24 32

Red

Malbec, Oscuro Mendoza, Mendoza, Argentina
Plum and blackberry with a hint of chocolate and vanilla

175 ml 500 ml bottle
7.5 20.5 30

Côtes du Rhône, Domaine St Jacques, Côtes du Rhône, France
A classic, organic Côtes du Rhône, fresh and rounded

– – 27.5

Rose

Pinot Grigio Blush, Conto Vecchio, Pavia, Italy
Easy drinking, light and floral

175 ml 500 ml bottle
7.5 20 26

Côtes de Provence Rose, Domaine Pastoure Provence, France
Pale pink, aromatic and bursting with peachy notes

9 24 38

Cocktails

Gin and Tonic
single 6.5 / double 8

Aperol Spritz 8.5

Negroni 8.5

Green Tea Infused Gin Sour Green tea infused gin, lemon, honey 9

Earl Grey Marteani Earl Grey infused gin, lemon, simple syrup 9

Matcha Mint Julep Matcha, mint, simple syrup, lemon, bourbon 9

Old Fashioned Angostura bitter, bourbon, simple syrup, orange 9

Espresso Martini Vanilla vodka, Kahlua, freshly brewed espresso 9