

Great Court Restaurant

Now taking bookings for Christmas lunch,
from November 24th
Please ask one of the team for more information

Afternoon tea

Afternoon tea 30

Prosecco afternoon tea 35

Upgrade to Nyetimber Classic Cuvée 4

Freshly baked Earl Grey tea-soaked raisin scone and Somerset farm butter scone 624kcal, Cornish clotted cream, Wilkin & Sons Tiptree strawberry jam

Sandwiches

Lea Valley cucumber, black truffle cream cheese, white bread (v) 80kcal

Portland crab, dill and seaweed mayonnaise, rye bread 114kcal

Coronation chicken and mango chutney, brown bread 154kcal

Wiltshire ham and grain mustard emulsion, sourdough 123kcal

Delicate cakes

Lemon and raspberry curd burnt meringue tart 145kcal

Salted caramel baked mascarpone cheesecake, popcorn 167kcal

Spiced carrot cake, cream cheese frosting 113kcal

Dark chocolate and pistachio torte, ganache 142kcal

Cream tea 9.5

Freshly baked Earl Grey tea-soaked raisin scone and Somerset farm butter scone 624kcal, Cornish clotted cream, Wilkin & Sons Tiptree strawberry jam

Lunch

2 course lunch 24

3 course lunch 29

Starters

Cured Chalk Stream trout 9

Pink peppercorn potted shrimps and smoked potato 412kcal

Norfolk free-range chicken and leek terrine 9

Pear chutney and toasted sourdough 344kcal

Black truffle and ricotta tortellini 8

Roasted golden beetroot and lemon butter 554kcal

Chermoula-dressed roasted purple cauliflower (vg) 7

Tahini labneh and marinated figs 476kcal

Mains

Wild mushroom and pumpkin pearl barley risotto (vg) 16

Pickled red onions, crispy sage and red amaranth 543kcal

Slow-cooked beef bavette steak 21

Heritage carrots, smoked celeriac and buttered greens, rosemary jus 632kcal

Fish & chips 18

Beer-battered coley, seaweed skin-on chips, minted pea purée and tartare sauce 759kcal

Grilled lemon and thyme chicken 19

Colcannon potato, spiced tenderstem broccoli and grape mustard 743kcal

Desserts

Toffee apple mascarpone cheesecake (v) 6

Granola crumble, butterscotch sauce 614kcal

Burnt lemon crème brûlée tart (v) 6

Raspberry coulis and forest berries 597kcal

Blossom honey cake (v) 6

Honey-roasted figs and whipped yoghurt 632kcal

Dark chocolate mousse (vg) 6

Chocolate brittle and passion fruit 647kcal

Selection of British cheeses 9

Quince jam and thyme crackers 743kcal

Sides

Skin-on fries (vg) 5

Seaweed Maldon sea salt 185kcal

Autumn leaves and herbs salad 5

Shaved Parmesan 129kcal

Textured heritage tomatoes (vg) 5

Basil olive oil 126kcal

Sourdough bread (v) 5

Netherend Farm butter 172kcal

Please ask us about the allergens in our food

(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 2000kcal a day.

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

All prices listed are inclusive of VAT.

Drinks on reverse

Every purchase made supports
the British Museum

Wines

Sparkling 125ml / 750ml

Vitelli Prosecco, Veneto, Italy 7.5 / 31

Light, fragrant and fruity

Nyetimber Classic Cuvée 12 / 49

A classic English sparkling wine, with blend of Chardonnay, Pinot Noir and Pinot Meunier

White 175ml / 500ml / 750ml

Picpoul de Pinet, Cap Cette, Languedoc-Roussillon, France 8 / 22 / 29

Youthful with crisp apple and lovely citrus flavours

Sauvignon Blanc, Tokomaru Bay Marlborough, New Zealand 8.4 / 25 / 33

Flavours of gooseberries, citrus and tropical notes

Red 175ml / 500ml / 750ml

Malbec, Oscuro Mendoza, Mendoza, Argentina 8 / 21.5 / 31

Plum and blackberry with a hint of chocolate and vanilla

Côtes du Rhône, Domaine St Jacques, France 8 / 22 / 28.5

A classic, organic Côtes du Rhône, fresh and rounded

Rosé 175ml / 500ml / 750ml

Pinot Grigio Blush, Conto Vecchio, Pavia, Italy 8 / 21 / 27

Easy drinking, light and floral

Cocktails

Old Fashioned 10

Angostura bitter, bourbon, simple syrup, orange

Espresso Martini 10

Vanilla vodka, Kahlua, freshly brewed espresso

Aperol Spritz 9.5

Aperol, Prosecco

Negroni 9.5

Gin, Campari, Martini Rosso

Beers & cider

Goose Island IPA 6

Hoppy, citrus, smooth – 5.9% ABV

Camden Hells 6

Brewed in London – 4.6% ABV

Days Lager 4

Authentically alcohol-free

Rekorderlig Cider Strawberry & Lime (vg) (gf) 5

With Swedish spring water – 4.0% ABV

Hot drinks

Our coffee is carbon neutral and Rainforest Alliance Certified

Espresso single / double 0kcal 2.7 / 3

Macchiato single / double 6kcal 3 / 3.2

Flat white 117kcal 3.9

Americano 0kcal 3.5

Latte 202kcal 3.8

Cappuccino 135kcal 3.8

Mocha 282kcal 4

Hot chocolate 310kcal 3.9

Selection of teas 1kcal 3.95

English breakfast, Earl Grey, Oriental sencha, Peppermint, Chamomile, Rooibos & orange, Strawberry & mango, Ginger and lemon

Soft drinks

Life Water sparkling or still 330ml / 750ml 2.9 / 4.7

Fentimans 3.95

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

Coca-Cola 3.4

Diet Coke 3.3

Homemade lemonade 74kcal 3.6

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