

# 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 creme 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

(vg) vegan | (gf) gluten-free

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