

Great Court Restaurant



Please ask us about the allergens in our food

British Museum afternoon tea

Afternoon tea	£43
Moët & Chandon Champagne afternoon tea	£55

Freshly baked stewed apple and cinnamon scones 624 kcal
Cornish clotted cream and Wilkin & Sons Tiptree strawberry jam

Sandwiches

Truffled free-range egg mayonnaise, mustard cress, black pepper (v) 129 kcal
Honey-mustard pulled turkey and sweet pickle, English mustard mayonnaise 198 kcal
Coronation spiced free-range chicken, mango chutney, spinach 135 kcal
Isle of Skye smoked salmon, wild rocket, seaweed crème fraîche 126 kcal

Delicate cakes

Almond crumble financier, forest berries compote, vanilla whipped ganache 157 kcal
Orange chocolate Madeleine macarons, orange zest buttercream, gold dust (v) 168 kcal
Burnt meringue and raspberry mascarpone cheesecake, lemon curd hazelnut tart (v) 143 kcal
Spiced carrot and quinoa cake, salted caramel cream cheese, pistachio (v) 169 kcal

Desserts

Saffron-poached William pear and raspberry preserve, pistachio Bakewell tart (v) Yoghurt and pistachio nuts 398 kcal	£9	Date molasses sticky toffee pudding (v) Roasted Victoria plums, whiskey butterscotch sauce, vanilla ice cream 325 kcal	£8
Dark chocolate hazelnut mousse and almond caprese gâteau (v) Crushed candy hazelnuts and chocolate sauce 451 kcal	£9	Blood orange and coconut panna cotta (vg) Vanilla and cardamom spiced citrus compote, mint cress 473 kcal	£9
		Blueberry compote and mascarpone cream Paris-Brest Oat crumble and blueberry caramel 327 kcal	£8

Hot drinks

Our coffee is Rainforest Alliance Certified | 100% Colombian Arabica beans
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.

Espresso single/double 2 kcal	£3.50 / £3.85	Mocha 282 kcal	£5	Seasonal hot drinks
Macchiato single/double 6 kcal	£3.85 / £4.20	Hot chocolate 310 kcal	£5	Gingerbread matcha 189 kcal
Flat white 117 kcal	£4.90	Selection of teas 1kcal	£4.55	Maple spice cappuccino 175 kcal
Americano 2 kcal	£4.60	English breakfast, Earl Grey, Peppermint, Mao Feng green tea, Chamomile,		Millionaire hot chocolate 410 kcal
Latte 202 kcal	£4.90	Mango and strawberry, Lemongrass and ginger		Macadamia nut flat white 155 kcal
Cappuccino 135 kcal	£4.90			

(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 2000 kcal a day.

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

Every purchase made supports the British Museum

To share

Marinated Gordal olives, sun-blushed tomato, artichoke (vg) 76 kcal	£4
Truffled roasted almonds, cashews and peanuts (v) 87 kcal	£4
Wildfarmed flour seeded sourdough bread and Netherend farm butter (v) 221 kcal	£6

Starters

Curried roasted cauliflower (vg) Sesame tahini and lime quinoa, green chickpeas, pickled onions, mint, coconut, mango curry dip 389 kcal	£9
Heirloom golden beetroot, hazelnut and Ragstone goat’s cheese mousse (v) Spinach, smoked chilli jam, hazelnuts, pomegranate and beetroot dressing 341 kcal	£9
Country-style rare breed pork terrine with pistachio nuts Pistachio nuts and juniper berries, smoked sticky bacon, thyme, Farmhouse chutney, parsley 457 kcal	£11
Yorkshire roast beef carpaccio Hot honey mustard dressing, wild rocket and rye caraway croutons, chicory leaves, Old Winchester cheese 568 kcal	£12
Kent-shore torched mackerel Isle of Wight heritage tomato and caramelised red onion tart tatin, black olive tapenade 467 kcal	£11

Mains

Delica pumpkin and sage tortellini (vg) Fried kale, spiced tomato marinara sauce, toasted pine kernels, lemon zest crumbs 428 kcal	£25
Braised Yorkshire beef cheeks Truffled mashed potato, Scottish Chanterelle mushrooms, red wine veal jus, crispy onions, chives 876 kcal	£32
Confit Norfolk free-range turkey ballotine Apricot stuffing, heritage rainbow carrots, fondant potato, charred sprouts, Bordelaise jus and cranberry sauce 759 kcal	£29
Cornish Stone Bass Lobster bisque, charred Romano peppers, capers, basil, balsamic extra virgin olive oil, wild rocket 637 kcal	£31

Honey rose harissa Chalk Stream trout Butternut squash and rainbow chard beetroot gnocchi, lovage pesto 895 kcal	£28
--	-----

Sides

Sesame miso carrots (vg) Beetroot and rosemary hummus, pomegranate dressing 227 kcal	£6	Wildfarmed flour seeded sourdough bread (v) Netherend Farm butter 221 kcal	£6
Avocado Caesar salad Gem lettuce, crispy onions, bacon, Parmesan 213 kcal	£6	Duck fat-roasted King Edward potatoes Red onion and lemon thyme 211 kcal	£6



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 | Free Wi-Fi

Sparkling wine		125 ml / 750 ml
Bottega Poeti Prosecco Brut, Italy		£9 / £40
Light, balanced and fruity with notes of pear and green apple		
Moët & Chandon Brut, France		£15 / £80
Rich, smooth, elegant with aromas of pear, citrus and brioche		
Laurent Perrier La Cuvée Brut, France		£95
Delicate yet complex with crisp notes of citrus fruit and white flowers		

White wine		175 ml / 250 ml / 750 ml
Organic Vinuva Pinot Grigio, Italy		£9 / £12 / £33
Light, delicately flavoured and refreshingly dry with hints of ripe apple		
Moderne Allegorie Sterea Ellada, Assyrtiko, Greece		£10.50 / £13.50 / £36
Crisp with flavours of citrus fruits, tropical notes and saline		
Gerard Bertrand Heritage Picpoul White, Occitanie, France		£12 / £14.50 / £40
Fresh and exotic with notes of citrus, peach, honeysuckle and fennel		
Domingo Martin, Albariño, Spain		£12.50 / £15 / £42
Rich flavours of ripe peaches and pears with vivid lemon and mineral acidity		
Rosé wine		175 ml / 250 ml / 750 ml
Conde Villar Vinho Verde Rosé, Espadeiro, Portugal		£10 / £13 / £35
Intense strawberry and raspberry aromas with a juicy, crisp and refreshing finish		
Red wine		175 ml / 250 ml / 750 ml
Tremito Nero D’Avola Sicilia DOC, Italy		£9 / £12 / £33
Spicy, cherry aroma with rich and ripe dark fruit flavours		
Villa Dei Fiori D’Abruzzo, Montepulciano, Italy		£10 / £13 / £35
Bold red wine, bursting with red berry flavours		
Le Versant Merlot, France		£11.50 / £14 / £39
Rich and aromatic with aromas of blackberry, black cherry and hints of tobacco		

All wines are also available in 125 ml measures

Soft drinks

Life Water sparkling or still	£3 / £4.90	Coca-Cola	£3.70
330 / 750 ml		Diet Coke	£3.40
Fentimans	£4	Homemade lemonade	74 kcal £3.70
Mandarin and Seville sparkling / Ginger beer / Rose lemonade / English sparkling elderflower			

Beers and cider

Camden Hells lager	£6.50
Brewed in London 4.6% ABV	
Days Lager	£5
Authentically alcohol-free	
Meantime London Pale Ale	£6.50
Brewed in London 4.3% ABV	
Kopparberg Cider	£6.50
Strawberry and Lime 4.0% ABV	

Cocktails

Walnut and Maple Old Fashioned	£12.50
Walnut bitters, bourbon, maple syrup, orange	
Aperol Spritz	£12.50
Aperol, Prosecco, soda	
Negroni	£12.50
Gin, Campari, Martini Rosso	
Cinnamon Espresso Martini	£13
Vanilla vodka, Kahlúa, cinnamon, freshly brewed espresso	