

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

<b>White wine</b>	175 ml / 250 ml / 750 ml
<b>Organic Vinuva Pinot Grigio, Italy</b> Light, delicately flavoured and refreshingly dry with hints of ripe apple	£9 / £12 / £33
<b>Moderne Allegorie Sterea Ellada, Assyrtiko, Greece</b> Crisp with flavours of citrus fruits, tropical notes and saline	£10.50 / £13.50 / £36
<b>Gerard Bertrand Heritage Picpoul White, Occitanie, France</b> Fresh and exotic with notes of citrus, peach, honeysuckle and fennel	£12 / £14.50 / £40
<b>Domingo Martin, Albariño, Spain</b> Rich flavours of ripe peaches and pears with vivid lemon and mineral acidity	£12.50 / £15 / £42

<b>Rosé wine</b>	175 ml / 250 ml / 750 ml
<b>Conde Villar Vinho Verde Rosé, Espadeiro, Portugal</b> Intense strawberry and raspberry aromas with a juicy, crisp and refreshing finish	£10 / £13 / £35

<b>Red wine</b>	175 ml / 250 ml / 750 ml
<b>Tremito Nero D’Avola Sicilia DOC, Italy</b> Spicy, cherry aroma with rich and ripe dark fruit flavours	£9 / £12 / £33
<b>Villa Dei Fiori D’Abruzzo, Montepulciano, Italy</b> Bold red wine, bursting with red berry flavours	£10 / £13 / £35
<b>Le Versant Merlot, France</b> Rich and aromatic with aromas of blackberry, black cherry and hints of tobacco	£11.50 / £14 / £39

All wines are also available in 125 ml measures

Soft drinks

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

Beers and cider

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

Cocktails

<b>Toki Whisky Old Fashioned</b> Grapefruit bitters, Toki whisky, simple syrup, orange	£12.50
<b>Aperol Spritz</b> Aperol, Prosecco, soda	£12.50
<b>Negroni</b> Gin, Campari, Martini Rosso	£12.50
<b>Matcha Martini</b> Vanilla vodka, matcha powder, milk, sugar	£13

Great Court Restaurant



Evening Glow at Awazu from the series *Military Brilliance of the Eight Views*, 1836, Utagawa Kuniyoshi (1797–1861)  
Japan  
Colour woodblock print  
H 35.9 × W 24.3 cm  
The British Museum, 2008,3037.07403  
Gift of Prof. Arthur R. Miller to the American Friends of the British Museum  
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Every purchase made supports the British Museum

British Museum afternoon tea

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

Freshly baked lemon and blueberry scones 624 kcal  
Cornish clotted cream and Wilkin & Sons Tiptree strawberry jam

Sandwiches

Honey-glazed pulled Wiltshire ham, 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
Truffled free-range egg mayonnaise, mustard cress, black pepper (v) 129 kcal

Delicate cakes

Jaffa financier, citrus and almond sponge, orange jelly, whipped chocolate ganache (v) 157 kcal
Mango and passion fruit curd burnt-meringue tart, toasted coconut and raspberry powder (v) 168 kcal
Matcha and rhubarb macaron, matcha-almond cookie shells, rhubarb white chocolate ganache, green tea powder (v) 143 kcal
Spiced carrot, walnut and quinoa cake, salted miso caramel cream cheese, pistachio (v) 169 kcal

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
Macchiato single/double 6 kcal	£3.85 / £4.20
Flat white 117 kcal	£4.90
Americano 2 kcal	£4.60
Latte 202 kcal	£4.90
Cappuccino 135 kcal	£4.90
Mocha 282 kcal	£5
Hot chocolate 310 kcal	£5
Matcha latte 151 kcal	£5
Selection of teas 1kcal	£4.55
English Breakfast, Earl Grey, Peppermint, Mao Feng green tea, Red berry and flower, Chamomile, Lemongrass and ginger	


(v) vegetarian | (vg) vegan

If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergy champions.

We use a wide range of products containing nuts, peanuts, gluten, and other allergens. As such there may be traces of various allergens present across our product range. We'd love to tell you what's in our food to assist you with your 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.



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 available | Free Wi-Fi available

To share

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

Starters

Baked soya-glazed celeriac and hazelnuts (vg) Sesame, tahini and lime quinoa, edamame beans, pickled onions, mint, coconut and mango curry dip 369 kcal	£8
Grilled yakitori free-range chicken Spring onions, seaweed, umami-spiced ketchup, coriander 457 kcal	£9
Rare roast beef carpaccio Shaved fennel and wasabi mayonnaise, nori powder, mizuna cress, chilli crisps 568 kcal	£10
Kent-shore torched mackerel Honeyed heritage carrot and caramelised red onion tart tatin, kohlrabi and apple salad, citrus yuzu 467 kcal	£9
Heirloom golden beetroot and Ragstone goat’s cheese mousse (v) Wild rocket, smoked chilli jam, walnuts, pomegranate and beetroot dressing 341 kcal	£8

Mains

Braised shin of Wagyu beef Saffron Carnaroli risotto, red wine veal jus, Parmesan, crispy shallots, chives 876 kcal	£32
Slow-cooked Gressingham duck leg Buttered mashed potato, braised red cabbage, hoisin sauce 859 kcal	£29
Cornish stone bass Charred purple cauliflower, ponzu beurre blanc, rainbow chard, shiitake mushrooms 637 kcal	£31
Poached Scottish salmon Smoked cucumber, Morecambe Bay shrimps, velvet potatoes, leeks, lobster bisque 758 kcal	£30
Roasted miso-glazed aubergine (vg) Ginger and garlic cannellini bean purée, toasted buckwheat, teriyaki glaze, coriander 428 kcal	£25

Sides

Sesame seeds miso-dressed tenderstem broccoli (vg) 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

Desserts

Rhubarb and apple pudding (vg) Vanilla custard, toasted coconut, oat crumble 346 kcal	£7	Chocolate miso cake (v) Chocolate sponge and ganache, crèmeux and miso caramel sauce 473 kcal	£8
Baked matcha cheesecake (v) Mascarpone, raspberry and yuzu coulis, rose petals 451 kcal	£7	Pecan pie (v) Almond crust, apricot and sake syrup drizzle, Cornish clotted cream, cornflower 325 kcal	£7
Mango crème brûlée (v) Mango and passion fruit purée, lime zest, cardamom, burnt Demerara sugar 327 kcal	£6		