

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 1 kcal	£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)	£8
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Sesame, tahini and lime quinoa, edamame beans, pickled onions, mint, coconut and mango curry dip 369 kcal

Grilled yakitori free-range chicken	£9
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Spring onions, seaweed, umami-spiced ketchup, coriander 457 kcal

Rare roast beef carpaccio	£10
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Shaved fennel and wasabi mayonnaise, nori powder, mizuna cress, chilli crisps 568 kcal

Portland brown crab	£9
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Honeyed heritage carrot and caramelised red onion tarte tatin, kohlrabi and apple salad, citrus yuzu 467 kcal

Heirloom golden beetroot and Ragstone goat's cheese mousse (v)	£8
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Wild rocket, smoked chilli jam, walnuts, pomegranate and beetroot dressing 341 kcal

Mains

Braised shin of Wagyu beef	£32
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Saffron Carnaroli risotto, red wine veal jus, Parmesan, crispy shallots, chives 876 kcal

Slow-cooked Gressingham duck leg	£29
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Buttered mashed potato, braised red cabbage, hoisin sauce 859 kcal

Cornish stone bass	£31
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Charred purple cauliflower, ponzu beurre blanc, rainbow chard, shiitake mushrooms 637 kcal

Poached Scottish salmon	£30
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Smoked cucumber, Morecambe Bay shrimps, velvet potatoes, leeks, lobster bisque 758 kcal

Roasted miso-glazed aubergine (vg)	£25
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Ginger and garlic cannellini bean purée, toasted buckwheat, teriyaki glaze, coriander 428 kcal

Sides

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

Desserts

Rhubarb and apple pudding (vg)	£7	Chocolate miso cake (v)	£8
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Whipped vanilla custard, toasted coconut, oat crumble 346 kcal

Chocolate sponge and ganache, crèmeux and miso caramel sauce 473 kcal

Baked matcha cheesecake (v)	£7	Pecan pie (v)	£7
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Mascarpone, raspberry and yuzu coulis, rose petals 451 kcal

Almond crust, apricot and sake syrup drizzle, Cornish clotted cream, cornflower 325 kcal

Mango crème brûlée (v)	£6
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Mango and passion fruit purée, lime zest, cardamom, burnt demerara sugar 327 kcal

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 a saline finish

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 aromas 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 blackberry, black cherry and hints of tobacco

All wines are also available in 125 ml measures

Soft drinks

Life Water sparkling / still

£3 / £4.90

330 / 750 ml

Fentimans

£4.50

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

Coca-Cola

£3.70

Diet Coke

£3.70

Homemade lemonade ^{74 kcal}

£3.70

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

Toki Whisky Old Fashioned

£12.50

Grapefruit bitters, Toki whisky,
simple syrup, orange

Aperol Spritz

£12.50

Aperol, Prosecco, soda

Negroni

£12.50

Gin, Campari, Martini Rosso

Matcha Martini

£13

Vanilla vodka, matcha powder, milk, sugar