

British Museum afternoon tea

Please ask us about the allergens in our food

Afternoon tea	£40
Prosecco afternoon tea	£47

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

Sandwiches

Truffled free-range egg mayonnaise, mustard cress and black pepper (v) 129 kcal

Roast beef, beetroot horseradish cream cheese and wild rocket 198 kcal

Coronation spiced free-range chicken, mango chutney and spinach 135 kcal

Isle of Skye smoked salmon, cucumber and seaweed crème fraîche 126 kcal

Delicate cakes

Mango and lime custard tart, burnt Italian meringue and raspberries (v) 157 kcal

Mocha passionfruit caramel opera cake, dark chocolate ganache and gold leaf (v) 168 kcal

Blackberry matcha and almond frangipane pie, marmalade and pistachio (v) 143 kcal

Spiced carrot and quinoa cake, salted caramel cream cheese (v) 169 kcal

Desserts

Kentish pear frangipane tart (v) £7

Strawberry and champagne ice cream, pistachio dust 546 kcal

Dark chocolate and peanut butter slice (v) £7

Chocolate ganache and raspberry coulis 478 kcal

Sticky toffee pudding and mascarpone baked cheesecake (v) £8

Bourbon salted caramel 561 kcal

Queen of puddings (v) £8

Brioche crumbs, vanilla custard and raspberry jam, burnt meringue 456 kcal

Hot drinks

Our coffee is Rainforest Alliance Certified

Espresso single/double 0 kcal £3.05 / £3.35 **Hot chocolate** 310 kcal £4.4

Macchiato single/double 6 kcal £3.35 / £3.65 **Selection of teas** 1 kcal £3.95

Flat white 117 kcal £4.25
Americano 0 kcal £4
Latte 202 kcal £4.2
Cappuccino 135 kcal £4.2
Mocha 282 kcal £4.4

English Breakfast / Earl Grey /
Mao Feng Green Tea / Peppermint /
Chamomile / Red Berry & Flower /
Lemongrass & Ginger

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.

(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.

To share

Every purchase made supports the British Museum

Marinated Gordal olives, sun-blushed tomato and artichoke (vg) 76 kcal	£4
Truffled roasted almonds, cashews and peanuts (v) 87 kcal	£4
Toasted sourdough bread, Netherend Farm butter (v) 125 kcal	£5

Starters

Charred aubergine caponata (vg) Stracciatella, apricot harissa and smoked almonds 389 kcal	£8
Chicory, walnuts and Roquefort salad (v) William pear and marinated figs, garlic crostini 452 kcal	£8
Roast beef carpaccio Confit shallots and black truffle aioli, shaved fennel and radishes 568 kcal	£9
Wiltshire ham hock terrine Grape mustard, soused vegetables and toasted sourdough 347 kcal	£8
Lyme Bay scallop Roasted cauliflower, curried parsnips purée and seashore purslane 423 kcal	£10
Hot smoked salmon and beetroot salad Horseradish crème fraîche and nasturtium 479 kcal	£10

Mains

Delica pumpkin and saffron Carnaroli risotto (vg) Paprika seeds, sage and crispy kale 673 kcal	£19
Porcini mushroom tortelloni (v) Marinara sauce, wild rocket, Parmesan and olive oil 478 kcal	£20
Cornish hake ragout Stewed haricot beans and n'duja, rainbow chard and gremolata 759 kcal	£22
Free-range chicken Sautéed leeks and artichoke, Chanterelles and sherry wine sauce 797 kcal	£21
Chalk stream trout Squid ink orzo pasta, wasabi and lime mayonnaise, wild rocket and dill 895 kcal	£24
Yorkshire rare breed beef rib-eye steak Turnip dauphinoise, carrots and Bordelaise 637 kcal	£29

Sides

Honey-glazed rainbow carrots (v) Toasted almonds and oat granola 175 kcal	£6
Roasted duck fat Maris Piper potatoes Caramelised red onions and rosemary 185 kcal	
Caesar salad Parmesan, lettuce and radicchio, crispy onions and anchovy dressing 214 kcal	



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 wifi

Sparkling wine

125 ml / 750 ml

Bottega Poeti Prosecco Brut, Italy

£8 / £39.5

Light, balance and fruity with notes of pear and green apple

Palmer and Co Brut Reserve, France

£60

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche

White wine

175 ml / 250 ml / 750 ml

Organic Vinuva Pinot Grigio, Italy

£8.5 / £12 / £33

Light, delicately flavoured and refreshingly dry with hints of ripe apple

Bodegas Verde Macabeo Blanco D.O. Carinena, Spain

£9 / £12.5 / £35

Delicate white fruit aromas with refreshing well balanced acidity

Domaine Felines Jourdan Cuvée Classique Picpoul De Pinet, France

£9.5 / £13 / £36.5

Fresh and exotic with notes of citrus, peach, honeysuckle and fennel

Red wine

175 ml / 250 ml / 750 ml

Le Versant Merlot, France

£9 / £12.5 / £34

Rich and aromatic with aromas of blackberry, black cherry and hints of tobacco

Tremito Nero D'Avola Sicilia DOC, Italy

£8.5 / £11.5 / £32

Spicy, cherry aroma with rich and ripe dark fruit flavours

Castillo de Clavijo Rioja Reserva, Spain

£10 / £13.5 / £37.5

Real complexity with ripe mature fruit, lots of spice and vanilla oak flavours

Rosé wine

175 ml / 250 ml / 750 ml

Pinot Grigio Blush, Conto Vecchio, Italy

£9 / £12.5 / £34

Easy drinking, light and floral

All wines are also available in 125ml measures

Soft drinks

Life Water sparkling or still

£3 / £4.9

330 / 750 ml

Coca-Cola

£3.7

Fentimans

£4

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

Diet Coke

£3.4

Homemade lemonade 74 kcal

£3.7

Cocktails

Old Fashioned

£12

Angostura bitter, bourbon, simple syrup and orange

Espresso Martini

£13

Vanilla vodka, Kahlua and freshly brewed espresso

Aperol Spritz

£12

Aperol, Prosecco and soda

Negroni

£12

Gin, Campari and Martini Rosso

Beers and cider

Goose Island IPA

£6.5

Hoppy, citrus and smooth 5.9% ABV

Camden Hells

£6.5

Brewed in London 4.6% ABV

Days Lager

£5

Authentically alcohol-free

Rekorderlig Cider

£6.5

Strawberry & Lime (vg)

With Swedish spring water 4.0% ABV



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.