

Great Court

Restaurant

To celebrate the major exhibition Rodin and the art of ancient Greece we have added a number of special French dishes and wines to our menu – just look for the options in blue.

Discover the inspiration behind a modern master in this magnificent exhibition which runs until 29 July 2018. See it today!

Exhibition sponsored by Bank of America Merrill Lynch.

To Share

Marinated green olives	3.25
Smoked almonds	3.25
Sourdough bread & Netherend Farm butter	3
Cumberland sausage rolls	6
French cheeseboard	13
Roquefort, Comte, Brie de Meaux, plum chutney, seedless black grapes and crackers	

Starters

Asparagus & poached egg (V)	7
Grilled asparagus, free-range poached egg, hollandaise sauce	
English garden salad & Burrata (V)	6
Broad beans, peas, rainbow radishes, lemon olive oil	
Smoked haddock fishcake	7
Breaded smoked haddock, potato, dill mayonnaise, watercress	
Terrine de Campagne	6.5
Confit chicken and duck leg terrine, plum chutney, toasted sourdough	
French onion soup	6.5
Beef broth, caramelised onions, Gruyère cheese, croutons	

Salads

Griddled avocado, broccoli & Puy lentil salad (V)	13
Griddle vegetables, avocado, Puy lentils, chickpeas, minted yogurt dressing	
Salmon Niçoise	15
Roasted salmon, new potato, tomato, watercress, green beans, olives, soft boiled egg, basil vinaigrette	
Grilled lemon & thyme chicken salad	14
Lettuce, herbs, celery, rosemary croutons, smoked bacon, Caesar dressing	

Mains

Ratatouille (VG)	13
Baked tomato, courgette, aubergine, wild rice, pine nuts, tomato and basil sauce	
English foraged mushroom gnocchi (V)	13.5
Classic potato gnocchi, spinach, pan-fried mushrooms, rainbow chard	
Traditional fish & chips	16
Beer-battered haddock, skin on chips, garden pea purée, tartar sauce	
Great Court cheeseburger & skin on fries	15
Applewood Cheddar, coleslaw, gherkins, tomato, lettuce, buttermilk bun, skinnon fries	
Coq au vin	16
Chicken casserole, smoked bacon lardons, mushrooms, wine sauce, spinach and truffle mashed potato	
Sea bream, samphire & spiced cauliflower salad	16
Pan-fried bream, toasted seeds and capers, lemon and parsley cauliflower	
Romney Marsh lamb	17
Rump of lamb, tender stem broccoli, broad beans, new potatoes, mint sauce	

Sides

Frites & aioli	3
Tenderstem broccoli, garlic butter	3.5
Rocket, parmesan, extra virgin olive oil	3
Sweet potato chips	4
Minted new potatoes	4

Desserts

Chocolate profiteroles	5.5
Chocolate ganache, choux pastry, Chantilly cream	
Salted caramel cheesecake	5.5
Caramel and mascarpone baked cheesecake, toffee sauce	
Bread & butter pudding	5.5
White chocolate and blueberry brioche pudding, ice cream	
Tarte au citron meringué	5.5
Classic French lemon curd tart, soft meringue	
French cheeseboard	7
Roquefort, Comte, Brie de Meaux, plum chutney, seedless black grapes and crackers	

Served from 1500 – 1630

Afternoon Tea £20

Prosecco Afternoon Tea £26

Netherend Farm butter scones, Cornish clotted cream, Wilkins & Sons Tiptree strawberry jam
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Wiltshire ham and plum chutney
Smoked salmon and cream cheese
Coronation chicken and celery
Egg mayo and mustard cress (v)
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Macaroons, various flavours
Jaffa cake, milk chocolate ganache
Raspberry and ricotta sponge
Aubergine and chocolate torte

Cream Tea 8.5

Netherend Farm butter scones
Cornish clotted cream
Wilkins & Sons Tiptree strawberry jam

Homemade Cakes

Chocolate fudge	5
Carrot & walnut	5
Raspberry, mango and coconut cake	5
Strawberry Victoria sponge	5
Chocolate & Oreo cupcake	3.5
Raspberry & vanilla cupcake	3.5
Lemon drizzle slice	3.5
St Clements & almond slice	3.5

2 courses £21.50 - 3 courses £25.50

Please ask about group/private party bookings. Join us on Friday evenings for dinner and drinks until 8pm, when the Museum stays open late.

(V) = vegetarian, (VG) = vegan

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

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have any specific allergy or dietary requirements, please let us know. We would love to tell you what's in our food to assist you with your choice.

Sparkling Wines

	125ml	Bottle
Prosecco Spumante DOC, Ca di Alte, Veneto NV, Bright, clean and lifted with pleasant floral notes and pear amongst the fine stream bubbles	7	27
English Sparkling Wine "Leslie's Reserve" Hush Heath, Kent NV, Hampshire, England 2013 An award-winning sparkling wine made from the traditional Champagne grapes, this is a great example of the quality that England can produce	7.5	39

White Wines

	175ml	500ml Carafe	Bottle
Macabeo Do Yecla, La Casona de Castaño, Murcia, Spain 2015 Light and fresh with intense aromas of white peach and melon	5	14.5	19.5
Soave Alpha Zeta, Veneto, Italy 2016 Aromas of almond blossom with ripe, concentrated apple and pear flavours	5.3	14.9	21.5
2016 Viognier IGP Pays d' Oc, Baron de Badassiere, Languedoc This Viognier is made in a fresh, modern style. It offers subtle aromas of almond and honey on the nose. Rounded on the palate, with guava and apricot flavours, it is balanced by a refreshing acidity on the finish	5.60	15.80	23
Chenin Blanc Liberty Fairtrade, Western Cape, South Africa 2016 Fresh and dry, with crisp orchard fruit offset by ripe, tropical flavours	5.6	15.8	23
Picpoul de Pinet Baron de Badassiere, Languedoc, France 2015 Youthful with crisp apple and lovely citrus flavours	5.9	16.7	24.5
Pinot Grigio Alpha Zeta, Veneto, Italy 2016 Characterful aromas with slight hints of flint, ripe peach and pear. Full-bodied and rich, with excellent balance	6.3	17.5	25.5
Sauvignon Blanc Kim Crawford, Marlborough, New Zealand 2016. Zesty pink grapefruit aromas with a juicy palate of lifted mango and guava notes. A fantastic tropical example of Marlborough Sauvignon Blanc.	6.90	19.9	28

Chablis Domaine Laroche, Burgundy, France 2015 Fresh and youthful with white fruit and aromas of spring blossom			37.5
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Rosé Wines

	175ml	500ml Carafe	Bottle
Monastrell Rosado La Casona de Castaño, Murcia, Spain, 2015 Mouth-watering rose, cranberry, red currant and raspberry flavours, with soft, lacy acidity	5	14.5	19.5
Pinot Grigio Rosato Ponte Pietra, Veneto, Italy 2016 Fresh and crisp with a delicious strawberry perfume and vibrant cherry on the palate	6.2	16.5	24

Red Wines

	175ml	500ml Carafe	Bottle
Monastrell La Casona de Castaño, Murcia, Spain 2015 Deep flavours of plums and cherries with a light touch of oak and soft, rounded tannins	5	14.5	19.5
Merlot Ca'di Alte, Veneto, Italy 2015 Attractive, ripe red berry fruit with a velvety and full, rounded characters	5.4	15.5	22
2016 Syrah IGP Pays d'Oc, Baron de Badassiere, Languedoc Deep red in colour, with complex spicy aromas leading to a richly structured palate, supple tannins and persistent length. Well-balanced with freshness that lifts the finish.	5.60	15.8	23
Montepulciano D'Abruzzo Il Faggio, Abruzzo, Italy 2015 Lifted perfumes of dark fruits, plums and cherries and a hint of mocha	6.1	16.8	24
Malbec Reserve Kaiken Reserve, Mendoza, Argentina 2015 Velvety, sumptuous ripe black fruits with a lingering finish	6.30	18.2	26
Cabernet Sauvignon Chateau Los Boldos, Tradition Reserve, Cachapaol Andes, Chile 2014 Packed with aromas of blackcurrants, blackberries and spice	6.4	18.5	26.5
Côtes du Rhône Les Terres du Roy, Southern Rhone, France 2015 Ripe and concentrated, full of black and red-berried fruit. Subtle and richly balanced	6.8	19	27.5
2016 Pinot Noir 'Les Zazous' IGP Pays d' Oc, Domaine de La Croix Gratiot, Languedoc This wine is bright ruby in the glass, and has an elegant aromatic nose with floral notes of rose and violet, red cherries and a hint of spice. It is full bodied, the palate has fine, silky tannins and finishes with lingering cherry flavours.			38

Beers

Hiver Bees Honey Ale, England 4.5% 330ml	5.5
Bru Lager Gluten Free, Ireland 4.2% 330ml	5.5
Portobello Pilsner, England 4.6% 330ml	5.5
James Boag' Lager Australian 5.0% 375ml	5.95
Mad Goose Pale Ale, England 4.2% 500ml	6.25
Spitfire Ale, England 4.5% 500ml	6.25
Hawkes Urban Orchard Cider England, 4.5% 330ml	6

Juices 3.5

Fresh orange or apple	
Cranberry	
Pomegranate	
Tomato	
Homemade lemonade	

Soft Drinks

Fentimans Mandarin and Seville Sparkling	3.85
Fentimans Ginger Beer	3.85
Fentimans Rose lemonade	3.85
Fentimans English sparkling elderflower	3.85
Fentimans mango and strawberry	3.85
Fentimans Rooibos and orange	3.85
Coca-Cola/Diet Coke	3.15/2.95
Life sparkling and still water 330ml/750ml	2.75/4.5

Coffee

Espresso	2.25
Double espresso	2.5
Macchiato	2.45
Double macchiato	2.85
Americano	3.05
Latte	3.05
Cappuccino	3.05
Flat white	3.05
Mocha	3.05
Hot chocolate	3.05

Organic Loose Leaf Tea 3.5

English breakfast, Earl Grey, Ginger & lemon, Oriental Sencha, Peppermint, Chamomile	
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