

Great Court

Restaurant

To Share

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| Marinated green olives | 3.25 |
| Smoked almonds | 3.25 |
| Sourdough bread & Netherend Farm butter | 2.5 |

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| British cheeseboard | 13 |
| Cashel Blue, Keen's Cheddar, Somerset Brie, Kelly's goat's cheese, gooseberry chutney, grapes & crackers | |

Starters

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| Heritage tomato & goat's cheese (v) | 5 |
| Lovage pesto, slow roasted cherry tomatoes & pistachios | |

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| Salt beef brisket | 6.5 |
| Caperberries, pickled gherkins & mustard dressing | |

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| Portland crab & mackerel | 6 |
| Shaved fennel, radishes, lemon creme fraiche | |

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| Smoked haddock fritters | 5.5 |
| Dill mayonnaise & watercress | |

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| Country style pork terrine | 6 |
| Damson chutney, pink peppercorn, and toasted sourdough | |

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| Seasonal soup | 5 |
| Netherend butter, sourdough bread | |

Salads

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| Chard broccoli & cauliflower, ricotta & freekeh (v) | 13 |
| Baked fig, sunblushed tomato, rocket & mint yogurt dressing | |

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| Salmon, avocado, courgette & watercress | 15 |
| Roasted salmon, watercress, grilled courgette, spiced chickpea & avocado, sesame seeds & coriander | |

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| Seared flank steak | 16 |
| Balsamic onions & heirloom tomatoes, baby gem, rye croutons & Bloody Mary vinaigrette | |

Mains

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| Baked aubergine (vg) | 13 |
| Pan fried courgette, pepper & aubergine, wild rice & pine nuts, tomato & basil sauce | |

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| Squash & purple kale gnocchi (v) | 13.5 |
| Roasted butternut squash, potato gnocchi, pumpkin seeds & kale | |

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| Traditional fish & chips | 16 |
| Beer-battered haddock, skin on chips, garden pea purée, tartar sauce | |

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| Grilled lemon & thyme chicken | 15 |
| Slow cooked peppers & onions, rocket, Parmesan & capers | |

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| Gloucester Old Spot pork sausages | 14 |
| Roasted swede, carrot & potato, herbs, slow cooked shallots & red wine jus | |

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| Sea bream, lentil & spiced cauliflower salad | 16 |
| Pan fried bream, Puy lentils, lemon & parsley cauliflower | |

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| Romney Marsh lamb rump | 17 |
| Runner beans & radishes salad, tapenade, gremolata crumbs | |

Sides

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| Rocket, Parmesan & olive oil | 3 |
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| Runner beans, lemon butter | 4 |
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| Sweet potato chips | 4 |
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| Skin on fries | 3 |
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Desserts

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| Seasonal fruit salad | 4 |
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| Dark chocolate, raspberry & pistachio tart | 5 |
| Clotted cream | |

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| Forest berries & apple crumble torte | 5 |
| Vanilla ice cream | |

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| Poached pear & yoghurt Pavlova | 5 |
| White wine, lemon & cinnamon poached pear, yoghurt & meringue | |

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| Baked peach cheesecake | 5 |
| Mascarpone & ricotta cheesecake, peach syrup | |

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| British cheeseboard | 7 |
| Cashel Blue, Keen's Cheddar, Somerset Brie, Kelly's goat's cheese, gooseberry chutney, grapes & 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, mixed flavour
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

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| 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 £21.5 - 3 courses £25.5

**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 | 7.5 | 30 |
| 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 | 9 | 49 |

White Wines

| | 175ml | 500ml Carafe | Bottle |
|---|-------|--------------|--------|
| Macabeo Do Yecla, La Casona de Castaño, Murcia, Spain 2016 Light and fresh with intense aromas of white peach and melon | 5.50 | 16 | 21 |
| Picpoul de Pinet Baron de Badassière, Languedoc, France 2015 Youthful with crisp apple and lovely citrus flavours | 7.5 | 21 | 27 |
| 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 | 7 | 20 | 26 |
| 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. | 7.90 | 24 | 31.5 |
| Chenin Blanc Liberty Fairtrade, Western Cape, South Africa 2016 Fresh and dry, with crisp orchard fruit offset by ripe, tropical flavours | | | 24.5 |

Rosé Wines

| | 175ml | 500ml Carafe | Bottle |
|--|-------|--------------|--------|
| Monastrell Rosado La Casona de Castaño, Murcia, Spain, 2016 Mouth-watering rose, cranberry, red currant and raspberry flavours, with soft, lacy acidity | 5.50 | 16 | 21 |
| Pinot Grigio Rosato Ponte Pietra, Veneto, Italy 2016 Fresh and crisp with a delicious strawberry perfume and vibrant cherry on the palate | 7.5 | 20 | 26 |

Red Wines

| | 175ml | 500ml Carafe | Bottle |
|---|-------|--------------|--------|
| Monastrell La Casona de Castaño, Murcia, Spain 2016 Deep flavours of plums and cherries with a light touch of oak and soft, rounded tannins | 5.5 | 16 | 21 |
| Merlot Ca'di Alte, Veneto, Italy 2016 Attractive, ripe red berry fruit with a velvety and full, rounded characters | 6 | 17.5 | 23 |
| Montepulciano D'Abruzzo Il Faggio, Abruzzo, Italy 2016 Lifted perfumes of dark fruits, plums and cherries and a hint of mocha | 7 | 19 | 25.5 |
| Malbec Reserve Kaiken Reserve, Mendoza, Argentina 2016 Velvety, sumptuous ripe black fruits with a lingering finish | 7.5 | 20.5 | 28.5 |
| 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 | | | 27.5 |

Beers

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| 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 |
| 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

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| Fresh orange or apple | |
| Cranberry | |
| Pomegranate | |
| Tomato | |

Cold Drinks

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| Life sparkling and still water 330ml/750ml | 2.75/4.5 |
| Fentimans Mandarin and Seville Sparkling | 3.85 |
| Fentimans Ginger Beer | 3.85 |
| Fentimans Rose lemonade | 3.85 |
| Fentimans English sparkling elderflower | 3.85 |
| Coca-Cola/Diet Coke | 3.15/2.95 |
| Homemade lemonade | 3.50 |

Coffee

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| Espresso | 2.25 |
| Double espresso | 2.5 |
| Macchiato | 2.45 |
| Double macchiato | 2.85 |
| Americano | 3.10 |
| Latte | 3.25 |
| Cappuccino | 3.25 |
| Flat white | 3.25 |
| Mocha | 3.30 |
| Hot chocolate | 3.30 |

Organic Leaf Tea 3.5

English breakfast, Earl Grey, Ginger & lemon, Oriental Sencha, Peppermint, Chamomile, Mango & strawberry, Rooibos & orange