

Great Court

Restaurant

To Share

Marinated green olives	3.25
Smoked almonds	3.25
Sourdough bread & Netherend Farm butter	3
British cheese board, plum chutney, oatcakes, black seedless grapes	13

Starters

Seasonal soup, Netherend Farm Butter, sourdough bread	5.5
Scotch egg & piccalilli Wild boar sausage, free-range soft egg, piccalilli, frisee	6
Welsh rarebit (V) Keen's cheddar, English mustard & Guinness sauce, fried leeks, toasted rye sourdough	6
Lincolnshire potted shrimps Brown shrimps, Devonshire clarified butter, watercress, croutes	6.5
British rare roast beef Wild rocket, horseradish cream, fried shallots	7

Salads

Grilled avocado & sweet potato salad (V) Freekeh, quinoa, cauliflower, seeds, tahini dressing	13
Hot-smoked Scottish salmon salad Lentils, kale, tenderstem broccoli, fresh herbs, soft-boiled egg, chilli & lemon dressing	15
Grilled chicken salad Romaine lettuce, crispy smoked bacon, rosemary croutons, wholegrain mustard dressing	14

Mains

Bubble & squeak (VG) Pan-fried potato, swede & cabbage, sautéed spinach & watercress soya yoghurt	12.5
Butternut squash potato gnocchi (V) Roasted butternut squash, gnocchi, wild rocket, shaved parmesan, fried sage, sage oil	13.5
Traditional fish & chips Beer-battered haddock, skin on chips, garden pea purée, tartar sauce	16
Great Court cheeseburger & skin on fries Applewood cheddar, chipotle mayonnaise, coleslaw, brioche bun	15
Gresingham confit duck leg Slow-cooked duck leg, celeriac & pear remoulade, watercress	17
Braised shoulder of British lamb & carrot stew Thyme & garlic sliced potato	16

Sides

Skin on chips, rosemary sea salt	3
Tenderstem broccoli, garlic butter	3.5
Rocket, parmesan, extra virgin olive oil	3.5
Sweet potato fries	4

Desserts

Manchester egg custard tart Free-range egg custard, raspberry jam, short crust pastry	5.5
Dark chocolate torte Crushed hazelnuts & caramel cream	5.5
Blueberry cheesecake Mascarpone & blueberry compote	5.5
Apple & rhubarb crumble Stewed British apples, Yorkshire rhubarb, oat crumble, Yorkshire ice cream	5.5
British cheese board, plum chutney, oatcakes, black grapes	5.5

Served from 3-4.30pm

Afternoon Tea 19.5

Prosecco Afternoon Tea 25.5

Netherend Farm butter scones, Cornish clotted cream, Wilkins & Sons Tiptree strawberry jam
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Wiltshire ham & pear chutney
Smoked salmon & cream cheese
Coronation chicken & celery
Egg mayo & mustard cress
-
Macaroons, mixed flavours
Jaffa cake, milk chocolate ganache
Raspberry & ricotta sponge
Aubergine & 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
Chocolate marble cake, citrus fruit glaze	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

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 Extra Dry DOC, Cantina Colli Euganei SCA, Veneto, Italy 2016 Bright, clean and lifted with pleasant floral notes and pear amongst the fine stream bubbles	6.5	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
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 Badassière, Languedoc, France 2015 Youthful with crisp apple and lovely citrus flavours	5.8	17.5	25.5
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
Albariño Martín Códax, Galicia, Spain 2015 This zesty Albariño exudes passion fruit, pear and citrus aromas	7.2	21	29.5
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	7.75	19.9	32
Chablis Domaine Laroche, Burgundy, France 2015 Fresh and youthful with white fruit and aromas of spring blossom			37.5

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
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	6.25	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
Rioja Reserva Izadi, Spain, 2012 Rich, aromatic with red fruit, liquorice and smoky aromas			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
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
1936 Biere, Switzerland 4.7% 330ml	5.5

Juices 3.5

Fresh orange or apple
Cranberry
Pomegranate
Tomato
Homemade lemonade

Soft Drinks

Fentimans Ginger Beer	3.85
Fentimans Wild English elderflower	3.85
Coca-Cola/Diet Coke	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	3.1
Latte	3.25
Cappuccino	3.25
Flat white	3.25
Mocha	3.3
Hot chocolate	3.3

Teas 3.5

English Breakfast, Earl Grey, Ginger & lemon, Rooibos, Mango, Garden berries, Oriental Sencha, Peppermint, Chamomile