

# Great Court

## Restaurant

### Before Russia: Treasures of the Scythians

**Our Russia-inspired dishes, highlighted in red, have been specially created to accompany the BP exhibition Scythians: warriors of ancient Siberia. The exhibition runs from 14 September 2017 – 14 January 2018.**

### To share

Marinated green olives	3
Smoked almonds	3
Sourdough bread & Netherend farm butter	3
Cured meats board, pickled gherkins, sourdough bread	14
British cheese board, plum chutney, oatcakes, black seedless grapes	13

### Starters

Seasonal soup, Netherend Farm butter, sourdough bread	5.5
Roasted baby carrots, coriander hummus, pomegranate & pistachios	6
Chicken, apricot & black pudding terrine, piccalilli	6.5
Grilled king prawns, avocado, brown crab mayonnaise	6.5
Beetroot & goat's cheese tortellini, toasted breadcrumbs	6
<b>Buckwheat pancakes, horseradish cream, caviar</b>	<b>6.5</b>

### Sides

Chips	3
Salad leaves, mustard dressing	3
Sweet potato fries	3.5
Roasted honey-glazed carrots	3

### Mains

Chargrilled sirloin steak, lamb lettuce, fries, Béarnaise sauce	18
Chalk Stream trout, red quinoa, lemon yoghurt, watercress	16.5
Pan-fried sea bream, crushed purple potato, rainbow radish	16
Wild mushroom potato gnocchi, spinach, parmesan	13
Beer-battered fish and chips, tartar sauce, mushy peas	16
Great Court cheeseburger, chipotle mayonnaise, coleslaw, fries	15
<b>Pelmeni – Russian wild boar dumplings, cabbage, fried onions, sour cream</b>	<b>16</b>

### Salads

Spiced squash, cauliflower, feta & mixed grains, harissa & pomegranate molasses	13
Pulled British chicken, gem lettuce, dry-cured bacon, parmesan, garlic croutons	14.5
Roasted salmon, new potato, beans, rocket, soft-boiled egg, sun-blushed tomato vinaigrette	15

### Desserts

Baked blueberry & yoghurt cheesecake	5.5
Pistachio & raspberry Bakewell tart, clotted cream	5.5
Dark chocolate, pear & hazelnut torte	5.5
Bramley apple & blackberry crumble, vanilla ice cream	5.5
<b>Medovik – Russian layered honey cake</b>	<b>5.5</b>

### 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

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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

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
<b>Prosecco</b> 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
<b>Hattingley Valley, Classic Cuvee</b> Hampshire, England 2013 A well-developed nose shows a hit of a toasty brioche, with subtle oak character and delicate gold colour. Crisp acidity is elegantly balanced with medium body and a touch of sweetness	7.5	39

## White Wines

	175ml	500ml Carafe	Bottle
<b>Macabeo</b> 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
<b>Soave</b> Alpha Zeta, Veneto, Italy 2016 Aromas of almond blossom with ripe, concentrated apple and pear flavours	5.3	14.9	21.5
<b>Chenin Blanc</b> Liberty Fairtrade, Western Cape, South Africa 2016 Fresh and dry, with crisp orchard fruit offset by ripe, tropical flavours	5.6	15.8	23
<b>Picpoul de Pinet</b> Baron de Badassière, Languedoc, France 2015 Youthful with crisp apple and lovely citrus flavours	5.9	16.7	24.5
<b>Pinot Grigio</b> 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
<b>Albariño</b> Martín Códax, Galicia, Spain 2015 This zesty Albariño exudes passion fruit, pear and citrus aromas	7.2	21	29.5
<b>Sauvignon Blanc</b> 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	6.9	19.9	28
<b>Chablis</b> Domaine Laroche, Burgundy, France 2015 Fresh and youthful with white fruit and aromas of spring blossom			37.5

All wines available by the 125ml glass

## Rosé Wines

	175ml	500ml Carafe	Bottle
<b>Monastrell Rosado</b> La Casona di Castaño, Murcia, Spain, 2015 Mouth-watering rose, cranberry, red currant and raspberry flavours, with soft, lacy acidity	5	14.5	19.5
<b>Pinot Grigio Rosato</b> 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
<b>Monastrell</b> 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
<b>Merlot</b> Ca'di Alte, Veneto, Italy 2015 Attractive, ripe red berry fruit with a velvety and full, rounded characters	5.4	15.5	22
<b>Montepulciano D'Abruzzo</b> Il Faggio, Abruzzo, Italy 2015 Lifted perfumes of dark fruits, plums and cherries and a hint of mocha	6.1	16.8	24
<b>Malbec Reserve</b> Kaiken Reserve, Mendoza, Argentina 2015 Velvety, sumptuous ripe black fruits with a lingering finish	6.3	18.2	26
<b>Cabernet Sauvignon</b> Chateau Los Boldos, Tradition Reserve, Cachapaol Andes, Chile 2014 Packed with aromas of blackcurrants, blackberries and spice	6.4	18.5	26.5
<b>Côtes du Rhône</b> 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
<b>Rioja</b> Reserva Izadi, Spain, 2012 Rich, aromatic with red fruit, liquorice and smoky aromas			32

## Beers

<b>Baltika #7. 5.5% 500ml</b>	6.25
<b>Pilsner Urquell Czech Lager 4% 330ml</b>	5.25
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
Hildon 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	2.05
Hot chocolate	2.05

## Teas 3.5

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