

Pizzeria

Please note your table number for ordering

Please ask us about the allergens in our food

Sourdough pizza

Dips for crusts – £1 each / all 3 for £2

Garlic aioli (v) 78 kcal

House ranch sauce (v) 65 kcal

Hot honey 89 kcal

Neapolitan (v) – £15

tomodoro sauce, fior di latte mozzarella,
fresh basil 695 kcal

Zucchini (vg) – £15

Spiced red pepper tapenade, yellow and green
courgette, vegan burrata, red onion, mint, chilli
and toasted seeds, basil pesto 651 kcal

Caprese (v) – £15

Pomodoro sauce, Isle of Wight cherry tomatoes,
wild rocket, buffalo mozzarella, extra virgin olive oil,
fresh basil 764 kcal

Funghi (v) – £16

Fior di latte mozzarella, Portobello mushrooms,
wild rocket, Parmesan cheese, truffle olive oil,
shaved truffles 786 kcal

Salads

Garden salad (vg) – £13

Roasted cauliflower, courgette and aubergine,
red pepper, green chickpeas, wild rocket, toasted
seeds, garden herbs, beetroot and rosemary hummus,
pomegranate dressing 760 kcal

Greek salad (v) – £13

Isle of Wight tomatoes, cucumbers, green pepper, red
onion, watermelon, wild rocket, Kalamata olives, Greek
feta cheese, fresh basil, extra virgin olive oil
587 kcal

Cakes

Selection of homemade cakes available



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 Wi-Fi

Try our vegan and vegetarian options

(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.

Adults need around 2000 kcal a day

Every purchase made supports the British Museum

Add a
beer to any
pizza for £4

Please see the reverse
for more drinks

Diavola – £17

Pomodoro sauce, fior di latte mozzarella, spicy pork
chorizo, green roquito chilli peppers, hot honey,
fresh basil 995 kcal

Hawaiian – £17

Pomodoro sauce, fior di latte mozzarella,
BBQ chicken and pineapple, Parmesan cheese,
red onion, fresh basil 754 kcal

Capricciosa – £17

Pomodoro sauce, fior di latte mozzarella,
Portobello mushrooms, marinated artichoke hearts,
pulled Wiltshire ham, Kalamata olives 987 kcal

Mortadella – £17

Fior di latte mozzarella, buffalo mozzarella,
cured Italian pork sausage, lemon and pistachio green
pesto, Isle of Wight cherry tomatoes 793 kcal

Beef ragu – £18

Pomodoro sauce, fior di latte mozzarella, slow cooked
beef shin, salsa verde, Parmesan cheese 986 kcal

Chicken and avocado salad – £15

Roasted free-range chicken, smoked streaky bacon,
crispy onion, shredded lettuce, garlic croutons,
Parmesan cheese, Caesar avocado dressing 712 kcal

Salmon Niçoise salad – £14

Hot smoked salmon, new potatoes, Isle of Wight
tomatoes, Provençal olives and capers, green beans,
wild rocket, St. Ewe free-range soft egg, Dijon
mustard lemon vinaigrette 756 kcal

Ice cream – £4.50

Mango sorbet (vg) 74 kcal | **Very vanilla** 92 kcal

Truly chocolate 104 kcal | **Salted caramel** 93 kcal

Strawberry and cream 106 kcal

Sparkling wine

125 ml / 750 ml

Bottega Poetti Prosecco Brut, Italy
£8 / £39.5

Light, balanced and fruity. Notes of pear and green apple

White wine

175 ml / 500 ml / 750 ml

Organic Vinuva Pinot Grigio, Italy
£8.5 / £24 / £33

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

Bodegas Verde Macabeo Blanco D.O. Carinena, Spain
£9 / £26 / £35

Delicate white fruit aromas with refreshing well-balanced acidity

Red wine

175 ml / 500 ml / 750 ml

Tremito Nero D'Avola Sicilia DOC, Italy
£8.5 / £23 / £32

Spicy, cherry aroma with rich, ripe dark fruit flavours

Le Versant Merlot, France
£9 / £25 / £34

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

Rosé wine

175 ml / 500 ml / 750 ml

Pinot Grigio Blush, Conto Vecchio, Pavia, Italy
£8.5 / £23 / £30

Beer

Camden Hells Lager – £6.50
England 330 ml, 4.6% ABV

Goose Island IPA – £6.50
USA 330 ml, 5.9% ABV

Days 0.0% Lager – £5.50
Scotland 330 ml, 0.0% ABV

All wines are also available in 125 ml measures

Hot drinks

Our coffee is Rainforest Alliance Certified

Espresso – sngl / dbl 2 kcal – £3.20 / £3.60

Macchiato – sngl / dbl 6 kcal – £3.40 / £3.80

Americano 2 kcal – £4.50

Flat white 117 kcal – £4.80

Latte 202 kcal – £4.80

Cappuccino 135 kcal – £4.80

Mocha 282 kcal – £5

Iced latte / Americano 151 / 2 kcal – £5.50

Iced mocha / chocolate 177 / 146 kcal – £5.50

Hot chocolate 310 kcal – £5

Indulgent hot chocolate 432 kcal – £5.50

Chai latte 366 kcal – £5

Tea – various flavours 1 kcal – £4

Extra coffee shot 2 kcal – £0.7

Syrup shots – £0.7

Milk alternatives – Free

Soft drinks

Life still water – £2.80

Life sparkling water – £2.80

Fresh orange juice 74 kcal – £4.50

Fresh apple juice 74 kcal – £4.50

Iced tea 75 kcal – £4.50

Homemade pink lemonade 74 kcal – £4.50

Coca Cola / Diet Coke – £3

Sanpellegrino – £3.25
Orange / Lemon / Blood orange

Fentimans Ginger Beer – £4.25

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