

**Please ask us  
about the allergens  
in our food**

## **British Museum afternoon tea**

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British Museum afternoon tea menu was designed to celebrate coronation of King Charles III of England, Wales, North Ireland, Wales and the other Commonwealth realms, as well as his passion for sustainability and environment.

King Charles III was an early voice in the challenge to create a more sustainable world. He made his first speech on the environment in 1968 – seven years before the phrase ‘global warming’ and carbon print was coined.

**“One of the things that motivated me more than anything else is that I didn’t want to be accused by my grandchildren or children of not doing the things that needed doing at the time.”** King Charles III

### **Afternoon tea 33 | Prosecco afternoon tea 38**

Freshly baked Earl Grey tea-soaked raisin scone  
and Somerset farm butter scone 624kcal  
Cornish clotted cream and Wilkin & Sons Tip tree strawberry jam

#### **Sandwiches**

Lea valley cucumber, black truffle crème fraîche, white bread (v) 80kcal  
Portland crab, dill and seaweed mayonnaise, rye bread 114kcal  
Coronation chicken and mango chutney, brown bread 154kcal  
Wiltshire ham and grain mustard emulsion, sourdough 123kcal

#### **Delicate cakes**

Guinness black velvet cake, dark chocolate shavings (v) 156kcal  
Yorkshire rhubarb and strawberry tart, burnt meringue (v) 157kcal  
Carrot and quinoa cake, cream cheese caramel frosting (v) 123kcal  
English sweet green pea and lemon cake, poppy seeds (v) 152kcal  
Shortbread crown elderflower biscuit, Bletchley gin icing (v) 160kcal

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(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 2000kcal a day.