



Last year we used 61,000 disposable cups. Help us stamp out plastic by using a reusable cup to take drinks in to the auditorium.



As part of our ongoing commitment to reducing waste, we don't serve straws with drinks or lids with coffee cups.



We sell our nuts in crockery. Or take one of our fully compostable, bioplastic pots to take in to the auditorium.



We continue to work on reducing our waste. We produce as little waste as possible and separate waste, so most of it can be recycled.



Our Bar is fitted with low energy LED lighting which switches off automatically when not needed.



For any questions or further information about our environmental policy, you can contact us at foodanddrink@royalcourttheatre.com

We ask that food and snacks are eaten before entering the auditorium to avoid causing distraction for those on stage and in the audience.

The Royal Court Bar & Kitchen aims to create a welcoming and inspiring environment with a style and ethos that reflects the work we put on stage. Our chefs create everything on our menu by hand with fresh ingredients. We use sustainable produce from top quality suppliers.

Court Classics

Negroni £7.50
Boxer Gin, Campari, Martini Rosso sweet vermouth

Campari Spritz £7.50
Campari, Martini Rosso sweet vermouth, Prosecco, soda

Aperol Spritz £7.50
Aperol, Prosecco, soda

Kir Royale Court £7.50
Prosecco, Crème de Mure

Whisky Mac £7.50
Famous Grouse Whisky, Stone's Ginger Wine

King's and Tonic £7.95
King's Ginger, Angostura Bitters, Fever-Tree Tonic



VSOP & Ginger £7.95
Penny Blue Rum, Fever Tree Ginger Beer



Becca's G & Tea £8.50
Earl Grey Infused Gin, Soda, Elderflower Cordial, Prosecco

Raspberry Spritz Mocktail £3.50
Juice burst apple & raspberry, Lemonade, Orange

You can find our specialty G&T menu on the next page

Bar Bites | Served until 10.30pm

You can find our full restaurant menu in the centre page

Mixed Olives £3.50
Kalamata & green olives, cornichons, capers, and sundried tomato

(vegetarian) Riso Arborio Arancini £3.50
With red pepper, parmesan & green beans, served with soya mayonnaise

(vegan) Lemon & coriander falafel £3.50
Served with a sweet mango chutney

Crispy Ham Hock £4.50
Served with an apple cider gel

(vegetarian) Polenta crumbed halloumi £4.50
Served with a tomato chutney

(vegetarian) Warm camembert £9.00
Served with a selection of crackers, ginger & cranberry chutney

French fries £3.25

Sweet Potato fries £3.50
add chorizo for £1

A 12.5% discretionary service charge will be added to your bill to be fully distributed amongst the staff.

Speciality Gin & Tonic

All 50ml measures paired with Fever-Tree tonics

Gordon's Sloe With lime and Fever-Tree lemon tonic	£ 8.00
Whitley Neill Rhubarb & Ginger With orange and Fever-Tree aromatic tonic	£ 8.25
Whitley Neill With pink grapefruit, physalis & Fever-Tree Mediterranean tonic	£ 8.50
No.3  With grapefruit and Fever-Tree aromatic tonic	£ 8.50
Gordon's Premium Pink With strawberries and Fever-Tree aromatic tonic	£ 8.50
Portobello Road With rosemary, thyme, lemon and Mediterranean tonic	£ 8.75
Hendrick's With cucumber and Fever-Tree tonic	£ 8.75
Martin Miller's With fresh mint, strawberries and Fever-Tree elderflower tonic	£ 9.00
Opihr Oriental Spiced With orange, cloves and Fever-Tree aromatic tonic	£ 9.00
Hoxton With lemon, lavender and Fever-Tree Mediterranean tonic	£ 9.50

Other Gins

	25ml 50ml	
Boxer Gin & Tonic Our house gin served with lime and draught tonic	£4.50 £6.50	
Bombay Sapphire	£4.60 £6.10	

Draught beer & cider



Royal Court Lager | 4.0%

A crisp, fresh, craft lager brewed with 100% Scottish lager malt and a lager yeast in a German-style Brewhouse.

£2.40 | £4.50



Belhaven Craft Pilsner | 4.8%

A continental pilsner style lager from a 300 year old brewery. Subtle biscuity malt and a fresh, clean finish.

£2.55 | £4.75



San Miguel | 5.0%

A balanced pilsen-style lager, golden yellow in colour with hints of smoke and medium bitterness.

£2.65 | £5.00



Craft Academy Over Easy | 3.8%

Laid-back and refreshing session IPA with a golden sunshine glow. Rye and Crystal malts reveal toffee and spice while Pale and Carapils malts add sweetness and body. Triple-hopped for a bold citrus splash and punchy aroma.

£2.95 | £5.50



Craft Academy Big Bang | 5.6%

Light gold American style IPA with an explosion of flavour. Double Dry hopped with Perle, Magnum and Cascade hops. Herbal and pine notes punch through bitter citrus. Pale and Carapils malts restore balance with a subtle sweetness.

£3.10 | £6.00



Yardbird Pale Ale | 4.0%

Bold American style pale ale named after Jazz legend Charlie Parker. Five different hops give notes of tropical fruit and mango with floral hints and a spicy character for a lasting fruity flavour. A refreshing golden pale with a hoppy punch.

£2.95 | £5.50



Aspall Cyder | 4.5%

Made in the Aspall house style by blending culinary and bitter-sweet apple varieties such as cox and russet to deliver the refreshing, crisp taste of just-bitten apples. A new mid-strength cider with a light to medium body for all occasions.

£2.40 | £4.60

Bottled beer & cider

Greene King IPA 3.6% Gluten Free	£4.95
Old Speckled Hen 5.0% (also available Gluten Free)	£4.95
Budweiser Budvar 5.0%	£4.25
Blue Moon 5.4%	£4.60
San Miguel 5.0%	£3.95
Belhaven Black 4.2%	£4.95
Bitburger Drive 0.05%	£3.50
Lefte Blonde 6.6%	£4.50
Rekorderlig mango-raspberry, pear, passionfruit, strawberry-lime 4.0%	£4.95

Alcohol Free

Luscombe Minerals **£2.95**

St. Clements
Raspberry Crush
Wild Elderflower
Sicilian Lemonade

Fever-Tree **£2.10**

Tonic Water
Light Tonic
Lemon Tonic
Elderflower Tonic
Mediterranean Tonic
Aromatic Tonic
Ginger Beer
Ginger Ale

Juices **£2.45**

Juice Burst 100% apple
Juice Burst 100% orange
Juice Burst apple & raspberry
Big Tom **£2.75**

Other minerals

Appletiser **£2.75**

Coca-Cola **£2.95**
Coca-Cola Light **£2.75**

Draught Soft Drinks **£1.50 £2.50**

Cola, Diet Cola, Lemonade,
Cranberry, Tonic, Tonic Light
Soda & Cordial

Mineral waters **£1.60 £4.50**

Harrogate Still | Sparkling

Berry Bros & Rudd

Berry Bros. & Rudd is Britain's oldest wine and spirit merchant, having traded from the same shop since 1698.

Their products are carefully selected by six Masters of Wine to ensure they offer style, quality, individuality and value.

Berry Bros. & Rudd is committed to reducing its impact on the environment. They select the most environmentally friendly path forward while maintaining high quality, and work with suppliers and producers who themselves demonstrate a clear commitment to pursue the same path.

Berrys' Merchant's Selection

175ml | 250ml | Bottle

£4.95 | £6.50 | £19.00

White

Chardonnay dominates giving a light, refreshing all-rounder
2017 | Cariñena, Spain

Red

A Merlot dominant juicy red for all occasions
2017 | Spain

Rose

A dry, fruit driven rosé, with notes of strawberry and raspberry
2017 | Bodegas Paniza, Spain

[Explore our full wine list on the next page](#)

Rosé

Packed with crushed red berry fruit, a very crisp and refreshing finish
2017 | France

£6.25 | £8.50 | £25.00

Sparkling wine & champagne

Prosecco, Treviso, Brut Spumante

Deliciously soft with white blossom and light citrus
NV | Italy

£7.50 | £30.00

Champagne Druart, Brut

Citrus and green apple with a biscuity finish
NV | France

£10.00 | £40.00

Berrys' "UKC" Grand Cru Champagne

Brioche, white flowers and honeysuckle with a fine mousse
NV | France

£50 (bottle only)

Moët et Chandon Impérial, Brut

Green apple and citrus fruit notes
NV | France

£77.50 (bottle only)

The money we make in the Bar & Kitchen goes straight into the theatre. So what you spend down here supports what happens upstairs on the stage.

Pinot Grigio, Colle del Sole, Natale Verga

Gentle pear, white apple, refreshing citrus characters and subtle aspects of blossom
2017 | Veneto, Italy

£5.50 | £6.95 | £20.00

Kraal Bay Chenin Blanc

Flinty, green apple and sweet spice
2018 | Swartland, South Africa

£5.75 | £7.25 | £21.00

Gavi di Gavi Bric Sassi

Honeydew and peach on the nose, a strong streak of citrus throughout, unmistakable minerality
2017 | Piedmont, Italy

£7.35 | £8.90 | £26.50

Mount Franklin Sauvignon Blanc

Tropical fruit and lime make for a classic zesty Kiwi Sauvignon
2017 | Marlborough, New Zealand

£7.50 | £9.50 | £27.50

Grüner Veltliner Von den Terrassen, Josef Ehmoser

Superb varietal character in a classic style. Savoury and spicy with very fine fruit and clear structure
2017 | Wagram, Austria

£28.50 (bottle only)

Albariño, Igrexario de Saiar, Bodega Sucesores de Benito Santos

Rich, fullish of colour and gently spicy, generous, pleasing texture
2017 | Galicia, Spain

£30 (bottle only)

St Véran, Domaine des Gerbeaux

A richness indicative of the vintage but with sufficient acidity to remain as inviting as ever, sheer drinkability is its hallmark
2015 | Burgundy, France

£31 (bottle only)

Sancerre, Les Renarderies, Domaine La Rossignole

Cherries, nettle, lemon and wet stone make this white both racy and graceful
2016 | Loire, France

£36 (bottle only)

Spirits

Sambuca & Tequila	25ml 50ml
Luxardo Classic dei Cesari	£3.60 £5.60
Luxardo Black Passione Nera	£3.60 £5.60
Jose Cuervo Especial Gold	£3.60 £5.60
Patron XO Café	£4.20 £6.20

Whisky & Bourbon

American	25ml 50ml
Jim Beam White Label	£4.00 £6.00
Jack Daniel's Tennessee	£4.25 £6.35
Wild Turkey 101	£4.80 £7.20
Wild Turkey Rye	£4.90 £7.35
Woodford Reserve	£5.00 £7.50
Scottish	25ml 50ml
The Famous Grouse	£4.00 £6.00
Jonnie Walker Red Label	£4.10 £6.15
Monkey Shoulder	£4.30 £6.40
Jura 10 Year Old	£4.90 £7.20
Glenfiddich 12 Year Old	£5.10 £7.65
Auchentoshan American Oak	£5.10 £7.65
Glenlivet Founders Reserve	£5.10 £7.65
Laphroaig 10 Year Old	£5.10 £7.65
Macallan Gold	£5.10 £7.65
Glenmorangie 10 years	£5.25 £7.85
Irish	25ml 50ml
Jameson	£4.10 £6.15
Bushmills Black Bush	£4.50 £6.75

Vodka

	25ml 50ml
Element 29	£4.00 £6.00
Zubrowka	£4.10 £6.15
Ketel One	£4.10 £6.15
Giroc	£4.50 £6.75
Belvedere	£4.75 £6.80

Rum

	25ml 50ml
Captain Morgan Dark	£4.00 £6.00
Captain Morgan Spiced	£4.10 £6.15
Havana 3 Year	£4.50 £6.75
Havana 7 Year	£4.75 £7.10
Penny Blue VSOP	£4.75 £7.10
The Kraken - Black Spiced	£4.75 £7.10

Hot Drinks

Coffee

Espresso	£2.10
Macchiato	£2.40
Americano	£2.20
Cappuccino	£2.60
Latte	£2.60
Flat White	£2.70
Mocha	£2.90

Soya milk is available free of charge, and Almond/Coconut/Oat milk is available for 50p.



We serve hand-roasted, award-winning Fairtrade coffee from Indigo Valley. Our coffee is fully traceable and Fairtrade certified. Indigo Valley makes sure that growers and their families can benefit from a sustainable livelihood whilst protecting the environment they depend upon.

Tea	Cup	Pot	
Ever-So-English Everyday	£2.20	£3.25	Loose leaf
The Earl of Grey	£2.20	£3.25	Loose leaf
The Queen of Green	£2.20	£3.25	Loose leaf
Proper Peppermint	£2.20	£3.25	Loose leaf
Chocca-Roo-Brew	£2.20	£3.25	
Feisty Turmeric Guru	£2.20	£3.25	
Jasmine's Green GLory	£2.20	£3.25	
Minted-up Fruit	£2.20	£3.25	
Rest-Repeat Rooibos	£2.20	£3.25	
St.Clement's Lemon	£2.20	£3.25	
Sweet Chamomile	£2.20	£3.25	
The Berry Best	£2.20	£3.25	
Whiter Than White	£2.20	£3.25	



Joe's Tea Company produces organic, award-winning tea. They ensure that their experienced farmers are all paid a premium on top of their fair trade price, and support the wider society through projects set up by the Love Care Change team.

Liqueurs	25ml	50ml
Baileys		£3.60
Kahlúa		£5.60
Tia Maria		£5.60
Cointreau		£5.60
Disaronno Amaretto	£3.60	£5.60
Grand Marnier	£3.60	£5.60
King's Ginger	£4.25	£6.25

Port & Cognac	25ml	50ml
Ruby Port		£4.50
Courvoisier	£4.10	£6.10

Montepulciano d'Abruzzo Terre Valse

Aromas of plum, red apple and summer violet, a good structure and remarkable body
2016 | Italy DOC

£5.50 | £6.95 | £20.00

"Pietas" Vieilles Vignes Carignan

A classic Southern French red with soft red fruit finishing on a subtle herbal note
2017 | Southern France

£5.75 | £7.25 | £21.00

Stone The Crows Shiraz/Cabernet Sauvignon

Soft red berried notes with a touch of spice from the Shiraz and cherries from the Cabernet Sauvignon
2018 | South-East Australia

£6.75 | £8.25 | £23.50

The Merchant's Range Rioja Crianza

One year in oak giving beautiful hints of vanilla among fruity cherry notes
2016 | Rioja, Spain

£7.25 | £8.90 | £26.50

Berrys' Good Ordinary Claret

Classic Bordeaux red, inky blackberry fruit with a touch of cedar wood
2016 | Bordeaux, France

£7.50 | £9.50 | £27.50

Malbec, Pulenta La Flor, Mendoza

Purple in colour, fresh cherries, spice and a very smooth mouth feel
2017 | Mendoza, Argentina

£7.75 | £9.75 | £28.50

Perrin, Côtes du Rhône (Organic)

Fresh vibrant red fruit balanced with liquorice and thyme
2016 | Rhône, France

£29 (bottle only)

Leap in the Dark Pinot Noir

Elegant ripe plum and cherry nuances
2017 | New Zealand

£31 (bottle only)

Valpolicella Ripasso Classico,

Cherries (both fresh and under spirits), plums and liquorice, pepper, cinnamon and hints of undergrowth
2016 | Veneto, Italy

£36 (bottle only)

Our wine list is carefully selected by Berry Bros & Rudd

Menu served until 8pm

Please speak to a member of staff if you require any allergen information.

Light bites

Riso Arborio Arancini (vegetarian) £3.50

with red pepper, parmesan & green beans, served with soya mayo

Lemon & coriander falafel (vegan) £3.50

Served with a sweet mango chutney

Polenta crumbed halloumi (vegetarian) £4.50

Served with a tomato chutney

Crispy Ham Hock £4.50

Served with a wasabi mayo

Mains

soup of the day (vegan)

served with bread and butter

£6.50

warm camembert (vegetarian)

served with a selection of crackers, ginger & cranberry chutney

£9.00

Loch Duart salmon gravlax

dill, cucumber, pickled beetroot, turnip, carrot, radish and celeriac remoulade

£13.00

grilled Cornwall mackerel

served with new potato salad and pea shoots

£14.00

slow-cooked British ox cheek

potato purée, burnt Brussels sprout tops, crispy shallots

£14.50

riso arborio risotto (vegetarian)

roasted beetroot, carrot & orange purée, thyme, parmesan and yoghurt

£12.00

Vegan winter salad

spinach, cauliflower, pomegranate and sweet tofu. Served with toasted pumpkin seeds and a ginger & soya dressing.

£9.00

Burgers

Royal Court cheeseburger

home-made mayonnaise, tomato relish, baby gem, pickled shallots, poppy seed bun. Served with French fries*.

£12.50

add black treacle & maple cured bacon for 50p

rosemary & buttermilk chicken burger

lettuce, home made onion ring, spicy mayo, bretzel bun
Served with French fries*.

£12.50

Royal Court vegan burger

Sloe gin, cranberry, parsnip & ginger burger, lettuce, crushed avocado, pickled beetroot, lettuce, tomato and vegan bun
Served with French fries and salad*.

£12.50

*upgrade to sweet potato chips for 50p

Boards

share a board as a starter or have one each as a main

Mediterranean board

lime & coriander falafel, homemade hummus, Moroccan couscous salad with apricots, sultanas, harissa and mint, house marinated mixed olives, Lebanese flat bread
carrot, cumin & coriander salad

£13.75

charcuterie board

Coppa Gran Riserva, Salame Felino IGP, Granfetta Speck, Salame Milano
served with celeriac remoulade, pickled vegetables and crusty bread

£15.00

Sides

French fries £3.00

sweet potato fries £3.50

add chorizo for £0.50

sautéed spring greens £3.00

mixed leaf salad £2.50

orange and beetroot, with an orange dressing

Desserts

golden salted caramel tart £4.50

served with vanilla custard

coffee & walnut cake £3.00

raspberry & coconut slice £2.50