

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](mailto: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.**

## Key to dietary symbols

Dishes with a symbol contain the allergen listed next to that symbol

- Gluten
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts
- Celery
- Mustard
- Sesame Seeds
- Sulphur Dioxide and sulphites
- Lupin
- Molluscs

Please ask a member of staff if you require additional information.

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

## 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 £8.50**  
Aperol, Prosecco, soda

**Kir Royale Court £7.75**  
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 speciality 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

**Riso Arborio Arancini £3.50**  
With mushroom, parsley, parmesan, and onion, served with soya mayo

**Lemon & coriander falafel £3.50**  
Served with a sweet mango chutney

**Crispy Ham Hock £4.50**  
Served with an apple cider gel

**Polenta crumbed halloumi £4.50**  
Served with a tomato chutney

**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

Vegetarian items are marked vegan items , you can find allergen and dietary information on the centre page of our menu.

## Speciality Gin & Tonic

All 50ml measures paired with Fever-Tree tonics

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

## Other Gins

	25ml   50ml
<b>Boxer Gin &amp; Tonic</b>	<b>£4.75   £7.50</b>
Our house gin served with lime and draught tonic	
<b>Bombay Sapphire</b>	<b>£4.85   £7.95</b>

**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.**

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

## Alcohol Free

<b>Luscombe Minerals</b>	<b>£2.95</b>	
St. Clements		
Raspberry Crush		
Wild Elderflower		
Sicilian Lemonade		
<b>Fever-Tree</b>	<b>£2.10</b>	
Tonic Water		
Light Tonic		
Lemon Tonic		
Elderflower Tonic		
Mediterranean Tonic		
Aromatic Tonic		
Ginger Beer		
Ginger Ale		
<b>Juices</b>	<b>£2.45</b>	
Juice Burst 100% apple		
Juice Burst 100% orange		
Juice Burst apple & raspberry		
Big Tom	<b>£2.75</b>	
<b>Other fizzy drinks</b>		
Appletiser	<b>£2.75</b>	
Coca-Cola	<b>£2.95</b>	
Coca-Cola Light	<b>£2.75</b>	
<b>Draught Soft Drinks</b>	<b>£1.50</b>	<b>£2.50</b>
Cola, Diet Cola, Lemonade,		
Cranberry, Tonic, Tonic Light		
Soda & Cordial		
<b>Mineral waters</b>	<b>£1.60</b>	<b>£4.50</b>
Harrogate Still   Sparkling		

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.

## 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 house wines

175ml | 250ml | Bottle

**£4.95 | £6.75 | £19.50**

### 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**

### 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)**

**Pinot Grigio, Colle del Sole, Natale Verga**

Gentle pear, white apple, refreshing citrus characters and subtle aspects of blossom

2017 | Veneto, Italy

£5.25 | £7.25 | £20.50

**Kraal Bay Chenin Blanc**

Flinty, green apple and sweet spice

2018 | Swartland, South Africa

£5.50 | £7.50 | £21.50

**Domaine Fontarèche, Viognier**

Aromas of lychee, apricot and floral notes. Well balanced fruit, minerality and acidity.

2017 | Languedoc, France

£5.75 | £8.00 | £22.50

**Picpoul de Pinet, Domaine Félines Jourdan**

Deliciously crisp and vibrant, intense citrus notes on the nose and palate. Fresh acidity and gentle minerality.

2017 | Languedoc-Roussillon, France

£6.50 | £8.55 | £25.00

**Gavi di Gavi Bric Sassi**

Honeydew and peach on the nose, a strong streak of citrus throughout, unmistakable minerality

2017 | Piedmont, Italy

£6.95 | £8.95 | £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 | £28.00

**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

£29 (bottle only)

**Albariño, Igregario de Saiar, Bodega Sucesores de Benito Santos**

Rich, fullish of colour and gently spicy, generous, pleasing texture

2017 | Galicia, Spain

£29.50 (bottle only)

**Sancerre, Les Renarderies, Domaine La Rossignole**

Cherries, nettle, lemon & wet stone make this white both racy and graceful

2017 | Loire, France

£36 (bottle only)

**Spirits**

<b>Sambuca &amp; Tequila</b>	25ml   50ml
Luxardo Classic dei Cesari	£4.25   £7.00
Luxardo Black Passione Nera	£4.25   £7.00
Jose Cuervo Especial Gold	£4.25   £7.00
Patron XO Café	£4.50   £7.50

**Whisky & Bourbon**

<b>American</b>	25ml   50ml
Jim Beam White Label	£4.25   £7.00
Jack Daniel's Tennessee	£4.35   £7.20
Wild Turkey 101	£4.80   £7.60
Wild Turkey Rye	£4.90   £7.70
Woodford Reserve	£5.00   £7.75
<b>Scottish</b>	25ml   50ml
The Famous Grouse	£4.25   £7.00
Jonnie Walker Red Label	£4.35   £7.15
Monkey Shoulder	£4.50   £7.40
Jura 10 Year Old	£4.90   £7.65
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
<b>Irish</b>	25ml   50ml
Jameson	£4.40   £7.15
Bushmills Black Bush	£4.60   £7.25

**Vodka**

	25ml   50ml
Element 29	£4.25   £7.00
Zubrowka	£4.35   £7.25
Ketel One	£4.35   £7.25
Giroc	£4.50   £7.50
Belvedere	£4.75   £7.75

**Rum**

	25ml   50ml
Toti White Rum	£4.25   £7.00
Captain Morgan Dark	£4.35   £7.15
Captain Morgan Spiced	£4.35   £7.15
Havana 3 Year	£4.50   £7.35
Havana 7 Year	£4.75   £7.50
Penny Blue VSOP	£4.75   £7.50
The Kraken - Black Spiced	£4.75   £7.50

## 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		£4.50
Kahlúa		£5.60
Tia Maria		£5.60
Cointreau		£5.60
Disaronno Amaretto	£4.25	£6.50
Grand Marnier	£4.50	£7.50
Southern Comfort	£4.50	£7.50
King's Ginger	£4.50	£7.50

Port & Cognac	25ml	50ml
Ruby Port		£5.50
Courvoisier	£4.25	£7.00

## Montepulciano d'Abruzzo Terre Valse

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

£5.25 | £7.25 | £20.50

## "Pietas" Vieilles Vignes Carignan

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

£5.50 | £7.50 | £21.50

## 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

£5.75 | £8.00 | £22.50

## The Merchant's Range Rioja Crianza

One year in oak giving beautiful hints of vanilla among fruity cherry notes  
2015 | Rioja, Spain

£6.50 | £8.55 | £25

## Berrys' Malbec

Aromas of ripe black fruit, liquorice and a delicate floral lift. A combination of silky tannins and fresh acidity.  
2016 | Mendoza, Argentina

£6.95 | £8.95 | £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 | £28.00

## Perrin, Côtes du Rhône (Organic)

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

£29.50 (bottle only)

## Leap in the Dark Pinot Noir

Elegant ripe plum and cherry nuances  
2017 | New Zealand

£31 (bottle only)


## Valpolicella Ripasso Classico, Lena di Mezzo, Monte del Frà

Cherries (both fresh and under spirits), plums and liquorice, pepper, cinnamon and hints of undergrowth  
2017 | Veneto, Italy

£36 (bottle only)

Our wine list is carefully selected by Berry Bros & Rudd  
125ml available on request

**Allergens & Dietary information**

The main 14 allergens are listed for all food items, you can find the key on the back of our menu. Vegetarian items are marked  vegan items . Some dishes can be made vegan or vegetarian, which is marked with \*. Please speak to a member of staff if you require any more allergen or dietary information or if you have any concerns.

**Light bites****Riso Arborio Arancini** £3.50

with mushroom, parsley, and onion, served with soya mayo

**Lemon & coriander falafel**  £3.50

served with a sweet mango chutney

**Polenta crumbed halloumi**  £4.50

Served with a tomato chutney

**Crispy Ham Hock** £4.50

Served with a wasabi mayo

**Mains****Soup of the day**  £6.50

served with bread and butter

**Warm camembert**  £9.00

served with crackers, ginger & cranberry chutney

**Loch Duart salmon gravlax** £13.00

dill, cucumber, pickled beetroot, turnip, carrot, radish

**Grilled Cornwall mackerel** £14.00

served with new potato salad and pea shoots

**Pan fried pork collar steak** £14.50

served with chunky sweet potato wedges, lovage, and crispy crackling. Our chefs cook the pork steak sous-vide which retains the pink colour of the meat.

**Riso arborio risotto**  \* £12.00

roasted beetroot, carrot & orange purée, thyme, parmesan

**Chef's vegan salad**  £9.00

Roast butternut squash, lentils and pomegranate. Served with toasted sesame seeds and balsamic dressing.

**Burgers****Royal Court cheeseburger** £12.50

Beef patty made in house every morning by our chefs, home-made mayonnaise, tomato relish, baby gem, pickled shallots, poppy seed bun. Served with French fries



**Add extra patty** £3.50  
**add black treacle & maple cured bacon** £0.50

**Grilled teriyaki chicken burger** £12.50

baby gem lettuce, onion marmalade, grilled pineapple, grilled red onion, pretzel bun. Served with French fries

 **Royal Court vegan burger** £12.50

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



**upgrade to sweet potato chips** £0.50

We also have gluten free buns available, please ask when ordering

**Boards**

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

 **Mediterranean board** £13.75

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

**Charcuterie board** £15.00

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

**Sides**

 **French fries** £3.00

 **Sweet potato fries** £3.50  
add chorizo for £0.50

 **Veg of the day** £3.00

 **Mixed leaf salad** £2.50  
orange and beetroot, with an orange dressing

**Desserts**

We change our desserts daily, please check with your waiter for today's choices.