

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.

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.