

ROYAL COURT

KITCHEN

SHARING BOARDS

CHARCUTERIE BOARD 16.00

Salami Milano Fiorucci, Coppa Aoste, Jambon Serrano, Chorizo Gran Doblon, Cornichons, Olives, Sundried Tomato, Sourdough, Butter, Olive Oil, Balsamic Vinegar

GLUTEN, MILK, MUSTARD, SULPHITES

CHEESE BOARD 17.00

Castello Danish Blue, Black Cow Cheddar, Montsalvy Brie, Gorgonzola Dolce, Plum Chutney, Black Pepper Oatcakes, Apple, Grapes (v) (gfo)

GLUTEN, MILK, (m/c SULPHITES)

MEZZE BOARD 14.00

Falafel, Hummus, Pitta, Chargrilled Pepper, Artichoke, Couscous, Olives (vg)

GLUTEN, CELERY, SESAME, SULPHITES

SMALL PLATES – ANY 3 FOR 15.00

MUSHROOM ARANCINI 6.00 VEGAN SAUSAGE ROLL 6.00

With Truffle Mayonnaise (v) (gf)

MILK, EGG, MUSTARD, SULPHITES

With Dijon Mustard (vg)

GLUTEN, MUSTARD, SULPHITES

VEGETABLE SAMOSAS 6.00

With Mango Chutney (vg)

GLUTEN, SOYA, (m/c NUTS)

IMPOSSIBLE TERIYAKI CHICKEN 6.00

With Raw 'Slaw (vg)

GLUTEN, SOYA, MUSTARD

ONION BHAJIS 6.00

With Raita (v)

GLUTEN, SESAME, MILK

SPRING ROLLS 6.00

With Raw 'Slaw (vg)

GLUTEN, MUSTARD, (m/c CELERY)

BIGGER PLATES

BEEF BURGER & FRIES 15.75

Beef Patty, Cos Lettuce, Beef Tomato, Caramelised Onion, Pickle, Mayonnaise, Ketchup

GLUTEN, MUSTARD, SOYA, CELERY

VEGAN BURGER & FRIES 15.75

Vegan Patty, Cos Lettuce, Beef Tomato, Caramelised Onion, Pickle, Vegan Mayo, Ketchup (vg)

GLUTEN, MUSTARD, SOYA, CELERY

GREEK SALAD 14.00

Vegan Feta, Olives, Cucumber, Tomatoes, Cos Lettuce, Red Onion, Basil, Mint, Greek Salad Dressing (vg) (gf)

MUSTARD, SULPHITES

NIBBLES

MIXED OLIVES 4.95 FRIES / SWEET POTATO FRIES 5.00

In Basil and Garlic (vg)

SULPHITES

With Ketchup and Vegan Mayo (vg)

MUSTARD, CELERY, SULPHITES

WASABI PEAS / PEANUTS / SMOKED ALMONDS / MIXED CHILLI NUTS 3.00

(vg)

GLUTEN, NUTS, PEANUTS

SOMETHING SWEET

LITTLE MOONS MOCHI 4 for 6.95 / 6 for 9.95

Creamy Coconut, Mango & Passionfruit (vg), Summer Raspberry, Salted Caramel, Honey Pistachio (v) (gf)

MILK, NUTS, SOYA

ROYAL COURT

B A R

ON DRAUGHT

Prime Time Lager	3.75	6.45
Prime Time IPA	3.75	6.45
Lights Up Lager	3.75	6.50
Going Dark Stout	3.75	6.60
Aspall's Cyder	3.55	6.50
Level Head Session IPA	3.75	6.95
Hazy Day Fruity IPA	3.75	6.95

PACKAGED BEERS & CIDERS

London Black Nitro Porter	7.25
Jubel Peach/Grapefruit	5.95
Blue Moon Belgian Witbier	6.50
Peroni Gluten-Free	6.25
Rekorderlig Ciders	7.25
Days 0.0% Lager	4.70
Holy Faith 0.5% Hazy Pale Ale	4.70

SOFTS

Karma Cola/Sugar Free Cola	3.95
Karma Lemony Lemon	3.95
Karma Orangeade	3.95
Karma Razza Raspberry	3.95
Karma Gingerella	3.95
Marlish Still/Sparkling Water	2.50
Frobishers Orange/Apple/Passion	3.95
Fentiman's Wild Elderflower	3.60
Big Tom Spiced Tomato Juice	3.95
Draught Sodas	2.75/3.50

THE GIN BAR

50ml with a Fever-Tree Mixer of your choice

Gordon's Sloe/Pink	10.00
Hendrick's	10.25
Whitley Neill Distiller's Cut	10.25
Portobello Road	10.75
Martin Miller's	10.75
Tanqueray Flor de Seville	12.00

INDIGO VALLEY COFFEE

Espresso	2.30/2.75
Macchiato	3.00/3.10
Americano	2.75
Flat White/Latte/Cappuccino	3.50
Hot Chocolate	3.25
Mocha	3.95

COCKTAILS AND SPRITZERS

Ionesco's Godfather	12.00
Holman's Old Fashioned	12.00
DeAngelis' Margarita	12.00
Kane's Espresso Martini	12.00
Ravenhill's Negroni	12.00
Osborne's Dark & Stormy	12.00
Beckett's French 75	10.00
Pinnock's Gimlet	10.00
Churchill's Kir Royale	10.00
Aperol/Campari Spritz	10.00

WINES

	175ml	250ml	Bottle
<i>Red</i>			
Bistro Vino Rosso	6.25	8.25	24.00
Tempranillo	6.50	8.75	25.00
Merlot	7.00	9.25	26.50
Malbec	8.00	10.00	29.00
Pinot Noir			31.00
<i>White</i>			
Bistro Vino Bianco	6.25	8.25	24.00
Pinot Grigio	7.00	9.25	26.50
Sauvignon Blanc	7.00	9.25	26.50
Gavi	8.00	10.00	29.00
Picpoul de Pinet			27.50
<i>Rosé</i>			
Liso Viente	6.25	8.25	24.50
Vin de France Rosé	8.00	10.00	31.00
Diamarine Provence			37.50
<i>Sparkling</i>			
Prosecco	8.50 (125ml)		32.00
Champagne			48.00

HOUSE SPIRITS

	25ml	50ml
<i>with draught mixer</i>		
Boxer Gin	5.50	8.50
Element 29 Vodka	5.50	8.50
Toti White Rum	5.50	8.50
Famous Grouse Whisky	5.50	8.50

JOE'S TEAS

All 2.30 a cup

English Breakfast / Earl Grey / Green / Peppermint
Rooibos / Chamomile / Berry / Lemon / Jasmine

ALL PROFITS FROM THE ROYAL COURT BAR & KITCHEN GO TO SUPPORTING WRITERS AND THE WORK YOU SEE ON OUR STAGES – UNDISCOVERED, EMERGING AND ESTABLISHED.

THE ROYAL COURT
THE WRITERS' THEATRE