

GLUTEN FREE MENU

Royal Court's Famous Scouse (cel,m,sul)

Traditional beef stew with root vegetables, potatoes, rosemary, pickled red cabbage and beetroot. Served with gluten free bread and butter.

Pan-Seared Seabass

(f)

With carrot puree, tenderstem broccoli and garlic roasted new potatoes.

Pesto Pasta Primavera VE

Penne pasta in a fresh basil pesto sauce with plant-based feta and seasonal greens.

Steaks Served with carrot puree, tenderstem broccoli, garlic roasted potatoes and peppercorn sauce. (m,sul)

28 Day Aged 8oz

South American Ribeye £6 supplement

28 Day Aged 8oz

South American Sirloin £4 supplement

Sides £3

Tomato, Cucumber and Black Olive Salad VE

Mixed leaves, basil oil

Desserts £6 (Trio of Cheeses £7)

Served during the interval.

Passionfruit Cheesecake V (e,m,n)

Fresh raspberries

Chocolate Panna Cotta (m,n)

Hazelnut praline

Rhubarb and Ginger Tart VE (n,s)

Strawberry coulis

Trio of English Cheeses V

(e,m,mu,n,ses,sul)

Mature Cheddar, Cricket St Thomas Brie and smoked Applewood, with sable black grapes, caramelised onion chutney, butter and gluten free crackers.

DAIRY / LACTOSE FREE MENU

Royal Court's Famous Scouse (cel,g,sul,w)

Traditional beef stew with root vegetables, potatoes, rosemary, pickled red cabbage and beetroot. Served with a bread roll.

Falafel and Spinach

Quarter Pounder VE (g,s,ses,w)

A vegan pretzel bun with red pepper hummus, garlic & dill sauce, thick-cut chips and salad.

Pan-Seared Seabass

(f)

With carrot puree, tenderstem broccoli and garlic roasted new potatoes.

Pesto Pasta Primavera VE

Penne pasta in a fresh basil pesto sauce with plant-based feta and seasonal greens.

Twice-Cooked

Korean Pork Belly (g,s,ses,sul,w)

With a gochujang glaze and served with Asian slaw, kimchi rice and pak choi.

Steaks Served with thick cut chips, house salad and marinara sauce. (g,w)

28 Day Aged 8oz

South American Ribeye £6 supplement

28 Day Aged 8oz

South American Sirloin £4 supplement

Sides £3

Thick Cut Chips VE (g,w)

Garlic mayo dip

Tomato, Cucumber and Black Olive Salad VE

Mixed leaves, basil oil

Desserts £6. Served during the interval.

Rhubarb and Ginger Tart VE (n,s)

Strawberry coulis