

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

Wild Mushroom Duxelles - Quails Egg - Devilled Aioli -
Puff Pastry (V) - 12

Saffron Pear - Beetroot Textures - Sesame Snap -
Garden Herbs (V/VE) - 10

MAIN COURSE

Kohlrabi Steak - Soy Caramel - Smoked Tofu - Green Thai -
Rice Noodles (V/VE) - 20

Pumpkin - Sage Gnocci - Heritage Carrot - Smoked Salsa Verde -
Pumpkin Seed (V) - 18

TO FINISH

Brownie - Dark Chocolate Soil - Blackberry -
Rose and Raspberry Sorbet - Tuille (VE) (GF) - 9

Coconut and Cashew Cheesecake - Toasted Coconut -
Carrot Sorbet - Honeycomb (VE) (GF) - 9.5



(V) Vegetarian (VE) Vegan (V/VE) Can be adapted for Vegan (GF) Gluten Free

Please discuss with our staff if you have any allergies or intolerances.
Please note all ingredients including gluten, nuts, sesame and other known allergens are used in our kitchen,
therefore, there is a slight risk of cross contamination.