

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

Gazpacho of Isle of Wight Tomato - Black olive - Vodka - 12 (VE)(GF)

Vegetable Croquette - Pickled Mushroom - Walnut Pesto - Bitter Leaves - 10 (VE)(GF)

Salt Baked Celeriac - White Grape - Hazelnut - 10 (VE)(GF)

MAIN COURSE

Crispy Tofu - Tartlet of Pea - Braised Lettuce & Onion - Sauce Vierge - 22 (VE)(GF)

Potato Gnocchi - Confit Tomato - Samphire - Black Olive - 22 (VE)(GF)

Summer Squash Tarte Fine - Pear - Walnut - Sage - 22 (VE)

TO FINISH

Cocoa Brownie - Mango and Passionfruit - Honeycomb - 10 (VE) (GF)

Almond and Cashew Cheesecake - Rhubarb - Cotton Candy - 10 (VE)(GF)

Seasonal Fruit Salad - 8.5 (VE)(GF)

Sorbet - Honeycomb - 8.5 (VE)(GF)



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

(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.