

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

Courgette Ribbons - Citrus Dressing - Pink Grapefruit - Lemon Balm - 9.5 (VE)(GF)
IOW Tomato Salad - Smoked Tomato Ketchup - Wild Garlic - Pine Nuts - 9 (VE)(GF)
Garden Vegetable Croquette - Piccalilli Gel - Pickled Vegetables - 10 (VE)(GF)

MAIN COURSE

Artichoke Risotto - Pickled Artichoke - Charred Tenderstem
Toasted Almonds - 23 (VE)(GF)

Cauliflower Steak - Sweet Chilli Jam - Sundried Tomato
Cavolo Nero - Salted Popcorn - 23 (VE)(GF)

Apple Braised Chicory - Heritage Carrot - Spring Onion
Pea and Cucumber Salsa - Burnt Leek Puree - 22 (VE/GF)

TO FINISH

'Chocolate' Brownie - Black Cherry - Honeycomb - 9 (VE)(GF)

Nutty 'Cheesecake' - Compressed Pineapple
Pineapple Sorbet - Coconut Tuile - 9.5 (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.