

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

Green Garden Soup - Herb Pistou - 11 (VE)(GF)

Root Vegetable Croquette - Pea Ketchup - Crushed Lemon Peas - 10 (VE)(GF)

Roasted Cauliflower - Romesco Sauce - Toasted Almond
Sherry Raisin - Celery Cress - 10 (VE)(GF)

MAIN COURSE

Roasted Celeriac - Pickled Fennel - Citrus Segments
Dill - Mange Tout - 25 (VE)(GF)

Wild Mushroom Risotto - Truffle Salt - Mushroom Ketchup
Tenderstem - Hazelnut - Wild Garlic Oil - 25 (VE)(GF)

Braised Hispi Cabbage - White Bean Puree- Asparagus
Salsa Verde - Crispy Caper - 23 (VE/GF)

TO FINISH

Cocoa Brownie - Raspberry - Cotton Candy- 10 (VE) (GF)

Almond and Cashew Cheesecake - Banana - Honeycomb - 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.