

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

Apple Salad - Roasted Walnut - Black Garlic - Grape - Balsamic - 9.5 (VE)(GF)

Baby Beetroot - Smoked Beetroot Ketchup - Pickled Shimeji - Red Vein Sorrel - 9.5 (VE)(GF)

Vegetable Croquette - Fennel - Lemon and Thyme Gel - Basil - 10 (VE)(GF)

MAIN COURSE

Harissa Couscous - Peppernata - Confit Tomato
Burnt Aubergine Puree - Pomegranate - 24 (VE)(GF)

Fried Tofu - Oriental Broth - Vegetables - Puffed Rice Noodles
Pak Choi - Pickled Chilli - Coriander - 24 (VE)(GF)

Braised Hispi - Curry Sauce - Mange Tout - BBQ Nuts
Pickled Red Onion - Charred Sweetcorn - 24 (VE/GF)

TO FINISH

'Chocolate' Brownie - Black Cherry - Honeycomb - 9.5 (VE)(GF)

Nutty 'Cheesecake' - Mango 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.