

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

Chilled Pea and Mint Velouté - Pea Shoots - Herb Oil - 11 (VE)(GF)

Vegetable Croquette - Piccalilli Gel - Chicory - Salted Hazelnuts - 10 (VE)(GF)

Miso Polenta Bites - Crispy Shallot - Apple - Lemon Balm - 10 (VE)(GF)

MAIN COURSE

Crispy Tofu - Pak Choi - Pickled Golden Raisin - Toasted Almonds -
Coriander - Curry Cauliflower Purée - 25 (VE)(GF)

Tomato Braised Chickpeas - Roasted Red Pepper - Courgette -
Black Olive Crumb - 25 (VE)(GF)

Braised Hispi Cabbage - Charred Corn - Oyster Mushroom -
Tenderstem - 24 (VE/GF)

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.