

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

IOW Tomato - Dill and Chervil Salad - Apple - Radish - 9.5 (VE)(GF)
Spiralised Courgette - Vegan Feta - Olives - Oil of Wight Vinaigrette - 9 (VE)(GF)
Fondant Potato - Cider Braised Chicory - Apple - Walnut - 10 (VE)(GF)

MAIN COURSE

Caraway Hispi - Caramelized Celeriac Puree - Thai Green Emulsion -
Charred Broccoli - Peanut - 23 (VE)(GF)
Cauliflower - Rice Noodles - Miso Broth - Asian Roots - Pak Choi - 22 (VE)(GF)
Sweetcorn Risotto - Charred Sweetcorn - Paprika Dressing - 22 (VE/GF)

TO FINISH

Cocoa Brownie - Strawberry Sorbet - Basil - Walnut - 9 (VE)(GF)
Pecan, Maple and Coconut Cheesecake - Mango - Honeycomb - 9.5 (VE)(GF)
Seasonal Fruit Salad - 8.5 (VE)(GF)
Sorbet - Honeycomb - 8.5 (VE)(GF)



(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.