

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

Celeriac Saurkraut - Cleriac and Rosemary Puree - Raddicchio - 9.5 (VE)(GF)

Bean Cassoulet - Pickled Blackberry - Beetroot Crisp - Cider Vinegar Gel - 9 (VE)(GF)

Roasted Root Vegetable Croquette - Pear Chutney - Pumpkin Seeds - 10 (VE)(GF)

MAIN COURSE

Wild Mushroom Risotto - Sugar Snaps - Pea and Herb Salsa - Pea Shoots - 23 (VE)(GF)

Maple Butternut - Pumpkin Seed - Charred Tenderstem - Raddicchio - Leek - 22 (VE)(GF)

Sticky Soy Tofu - Greens - Cripny Shallot - Pickled Pineapple - Jalapeno Oil - 22 (VE/GF)

TO FINISH

Cocoa Brownie - Mango - Chocolate Soil - Honeycomb- 9 (VE)(GF)

Pecan and Lime Cheesecake - Pear Textures - Coconut - 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.