

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

Baby Watercress - Pear - Roasted Hazelnut - Pear Gel
Balsamic Dressing - 9.5 (VE)(GF)

Pickled Kohlrabi - Baby Beetroot - Dill Emulsion - Horseradish Snow
Red Vein Sorrel - 9.5 (VE)(GF)

Root Vegetable Croquette - Braised Red Cabbage - Roasted Chestnut
Pea Shoots - 10 (VE)(GF)

MAIN COURSE

Ginger and Lime Marinated Tofu - Roasted Butternut Squash - Soy Glaze
Pumpkin Seed - Wilted Spinach - Radish - 24 (VE)(GF)

Celeriac and Apple Risotto - Crushed Braeburn - Fennel Salad
Salsa Verde - Parsley Cress - 24 (VE)(GF)

Braised Hispi - Romesco Sauce - Charred Tenderstem - Flaked Almonds
Pickled Pearl Onion - 24 (VE)(GF)

TO FINISH

'Chocolate' Brownie - Orange Sorbet - Honeycomb - 9.5 (VE)(GF)

Nutty 'Cheesecake' - Tropical Textures - Cotton Candy - Lemon Balm - 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.