

THE ROYAL

EXCELLENCE SINCE 1832

VEGETARIAN & VEGAN MENU

TO START

IOW Tomato Ragu - Confit Cherry Tomatoes - Herb Emulsion - Spring Onion - 9 (VE)(GF)

Spring Salad - Vegan Feta - Olives - Oil of Wight Vinaigrette - 9 (VE)(GF)

Garlic and Lime Hummus - Tempura Tenderstem - Radish - Spiced Chickpeas - 10 (VE)(GF)

MAIN COURSE

Truffled Mille Fries - IOW Tomato - Wild Mushroom - Café De Paris Butter
Purple Sprouting Broccoli - 23 (VE)(GF)

Marinated Carrot - Asparagus - Confit New Potato - Sea Buckthorn Gel - Sea Aster - 22 (VE)(GF)

Pea and Wasabi Risotto - Sugar Snaps - Pea Shoots - 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)



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

(VE) 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.