



The White Hart Royal Hotel

VEGETARIAN MENU

STARTERS

SOUP OF THE SEASON

Fresh bread ASK FOR ALLERGENS **£5**

CAULIFLOWER FRITTER

Herb dipping sauce D, G **£6**

BRUSCHETTA POMIDORE

Pesto, salad G, D **£6**

BLUE CHEESE CROQUETTES

*Butternut squash purée,
mixed leaves* D, E, G **£7**

ROASTED ASPARAGUS & POACHED HEN'S EGG

Hollandaise sauce, chives D, E **£7**

MAINS

PEA & BROCCOLI RISOTTO

Pea shoots D **£14**

GRILLED AUBERGINE

Tabbouleh salad MU **£14**

HERB GNOCCHI

Mushroom sauce D, G, E **£14**

ROAST VEGETABLE WELLINGTON

Sweet potato fondant, gravy D, G, E **£15**

DESSERTS

MIRROR GLAZED CHOCOLATE MOUSSE

Chef's honeycomb, Chantilly cream S, E, D, G **£6**

PASSION FRUIT ETON MESS

Passion fruit purée, honey, cream, raspberries D, E **£6**

HONEY & RASPBERRY CHEESECAKE

Raspberry sauce G, D **£6**

RHUBARB & CUSTARD TART

Blow torched Italian meringue G, E, D **£6**

ALLERGIES AND INTOLERANCES: *If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.*

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin
N: Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds



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VEGAN MENU

STARTERS

SOUP OF THE SEASON

Fresh bread ASK FOR ALLERGENS **£5**

CAULIFLOWER FRITTER

Herb dipping sauce G **£6**

BRUSCHETTA POMIDORE

Pesto, salad G **£6**

ROASTED ASPARAGUS & WILD RICE SALAD

Rocket, maple dressing MU **£7**

MAINS

ROAST ASPARAGUS, PEA & BROCCOLI RISOTTO

£14

GRILLED AUBERGINE

Tabbouleh salad MU **£14**

HERB GNOCCHI

Mushroom sauce G **£14**

ROASTED CHICKPEA & VEGETABLE PIE

*Sweet potato fondant
butternut squash purée* G **£14**

DESSERTS

SORBET SELECTION

£5

VEGAN ETON MESS

£6

VEGAN LEMON TART

G **£6**

MIXED BERRIES CRUMBLE

G **£6**

CHEF'S MESSAGE

Our kitchen team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.