



# GERANIUM

## STARTERS

- Soup - Sourdough - 9.5  
Gallybagger Soufflé - Parsnip Velouté - Pear - Candied Walnut - 10  
Duck Pastrami - Balsamic - Orange - Leaf - 9.5  
Pineapple Monkfish - Lemon and Parsley Butter - Black Olive Salsa - 10  
Maple Pork - Heritage Carrot - Pickled Plum - Roasted Walnut - 9.5
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## MAIN COURSES

- Beef Sirloin - Yorkshire Pudding - Seasonal Vegetables - Red Wine Jus - 23  
Pork Loin - Seasonal Vegetables - Roast Potato - Granny Smith and Apricot Sauce - Red Wine Jus - 23  
Chicken - Artichoke - Wild Mushroom - Cavolo Nero - Mash - 21  
Salmon - Asian Roots - Miso Sauce - Thai Mayo - 22  
Savoury Pancakes - Goats Cheese - Red Onion Chutney - Nuts - Hazelnut Mayo - Rocket - 18
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## ON THE SIDE

- Skin on Fries - Garlic Aioli - 4.5  
Roasted Roots - Herb Butter - 4.5  
Focaccia - Butter - Oil of Wight - 4.5
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## TO FINISH

- Dark Chocolate Delice - Vanilla Ice Cream - Almond - 9.5  
Raspberry Parfait - Meringue - Set Custard - 9.5  
Carrot Cake - Coffee Mousse - Raisin - Honeycomb - 9  
Morbier - Cave Aged Cheddar - IOW Blue - Kidderton - Crackers - Chutney - 11  
Ice Cream - Sorbet - Honeycomb - 8.5



TWO AA ROSETTES  
FOR CULINARY EXCELLENCE

Vegetarian/Vegan menu available on request. 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.