

# Royal Favourites Menu

Served from Monday - Saturday 12.00pm – 1.45pm

Served Monday – Sunday 6.45pm – last orders at 8.45pm

Soup of the day

Ventnor Bay crab and brown shrimp gratin, toasted croûtes and parsley

Smoked salmon served with lemon and watercress

Gallybagger cheese soufflé, white onion puree

Ventnor Bay crab with hand rolled linguini, chilli, lime and coriander

Day boat fish, served with Living Larder vegetables, new potatoes and sauce vierge

Whole lemon sole plainly grilled, Isle of Wight new potatoes,  
local salad and lemon

Beer battered fish, triple cooked chips and crushed peas

8oz Sirloin Steak served with mushroom and confit plum tomato,  
triple cooked chips and peppercorn sauce

8oz Ningwood Manor Farm Fillet steak served with mushroom, confit plum tomato,  
triple cooked chips and peppercorn sauce

Pan-fried calves' liver, crispy bacon, creamed potato, local greens and  
sticky onion jus

## Desserts

Crème brûlée, shortbread and raspberry sorbet

Sticky toffee pudding, ginger ice cream

Chocolate fondant with vanilla ice cream

Seasonal crumble with English custard

Selection of our homemade ice creams and sorbets

Selection of three Isle of Wight cheeses with Oaties and chutney

## Side Orders

Buttered potatoes, Triple cooked chips, Mashed potatoes

Panache of vegetables, Green leaf salad with house dressing

## Vegetarian Menu available on request

*Please inform a member of waiting staff if you have a food allergy or food intolerance*