

THE ROYAL

EXCELLENCE SINCE 1832

DINNER MENU

TO START

Soup of the Day - 8.5

Gallybagger Soufflé - Leek Velouté - Black Onion Seeds (V) - 10

Crispy Pork Belly - Miso Broth - Tea Stained Egg - Asian Roots - 11.5

Cured Sea Bass - Pinot Grigio - Pear - Artichoke - Thyme - 12

Garlic and Herb Focaccia - Girolles - Rarebit - Garden Herbs - 10

Smoked Chicken Breast - Harissa - Rose Leaf - Black Sesame - 11.5

MAIN COURSE

Lamb Duo - Charred Savoy - Smoked Polenta - Black Garlic - 28

Pappardelle - Soft Shell Crab - Cured Egg - Hazelnut - Samphire - 26

Beef Fillet - Devilled Bearnaise - Roscoff - Yeast - Pink Fir - 38

Koji Halibut - Bone Marrow - Beef Stock - Soy Mouli - Wasabi Tobiko - Sesame - 30

Chicken Supreme - Morello Cherry - Celeriac - Fig - Jus - 26

Hispi Cabbage - Roquefort - Cranberry - Walnut Shortbread - Root Beer (V) - 21

ON THE SIDE

Skin on Fries - Garlic Aioli - 4.5

Autumn Roots - Herb Butter - 4.5

Local Salad - Orange Dressing - 4.5

New Potatoes - Marmite - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

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TO FINISH

Spiced Pumpkin Tart - Cinnamon Ice Cream - Sage - 10

Passion Fruit Soufflé - Black Olive Caramel - White Chocolate - 9.5

Infused Pear - Pistachio Frangipane - Honey Crèmeux - 9.5

Isle of Wight Cheese - Miller's Crackers - Blackberry and Thyme Chutney - Fruit - 10.5

Ice Cream - Sorbet - Honeycomb - 8

Dark Chocolate Ganache - Beurre Noisette - Smoked Pineapple - 9.5

DESSERT WINE - PORT

360 - Palazzina, Il Cascionne - Piemonte - Moscato - Italy - 6.5/30

361 - Douce Providence - Muscat de Saint - Jean de Minervois - France - 8.5/37

362 - Sauternes - Château Filhot - Bordeaux - Semillon Blend - France - 13.5/49

363 - Hetszolo Tokaj - Late Harvest - Hungary - 50

370 - Late Bottled Vintage Port - Weise Krohn - Portugal - 4.75

371 - Vintage Port - Weise - Krohn - Ouriga Nacional Blend - 8.75

SHARE YOUR ROYAL EXPERIENCES WITH US

 @TheRoyalIOW  @theroyaliow

DIETARY REQUIREMENTS

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.