



GERANIUM

TO START

Gallybagger Soufflé - Spiced Butternut - Salted Pumpkin Seeds - 11

Curried Risotto - Smoked Haddock - Crispy Egg - Sultana Puree - Parsley Cress - 11.5

Smoked Duck - Celeriac Remoulade - Pain d'épices - Cranberry and Honey Dressing - Ginger - 11

Parsnip Soup - Pear Dressing - Oat and Chai Seed Bites - 9.5

Chicken Terrine - Bitter Leaf - Fig and Orange Marmalade - Golden Thyme Crumb - 11

Roasted Roots - Thai Emulsion - Chilli Maple - Peanut - Pickled Blackberry - Coriander Cress - 10

MAIN COURSE

Today's Fish - Crushed New Potatoes - Creamed Leeks - Saffron Tapioca Cracker - Herb Oil - 32

Brined IOW Fillet - Celeriac Fondant - Sautéed Shiitake - Aioli - Sour Cherry Sauce - 39

Pork Tenderloin - Nutmeg Pomme Anna - Spinach - Red Cabbage - Mustard and Shallot Sauce - 29

Confit Duck Leg - Liquid Gold Creamed Potato - Salt Baked Beetroot - Hazelnut - Plum Jus - 29.5

Seabass - Cumin Sweet Potato - Onion Purée - Sweetcorn - Swiss Chard - Sea Purslane - 31

Roasted Pumpkin - Chestnut Gnocchi - Shiitake - Pumpkin Seeds - Compressed Grapes - 26

ON THE SIDE

Garlic Buttered Greens - 5

Seasoned Fries - Aioli - 5.5

Herb New Potatoes - 5

Bitter Leaf Salad - Cranberry and Honey Dressing - 5

Focaccia - Island Gold Rapeseed Oil - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



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TO FINISH

Coffee Panna Cotta - Torched Meringue - Hazelnut - Candied Citrus Peel - 9.5

Blackcurrant Tart - White Chocolate - Vanilla - Honeycomb - 10

Banana Soufflé - Salted Butterscotch - Mango - Shortbread Crumble - 10

Dark Chocolate Delice - Honey - Pear - Tuile - 10

IOW Cheese (Soft White - Gallybagger - Blue) - Fruit - Miller's Crackers - Condiment - 12.5

Ice Cream - Sorbet - Honeycomb - 8.5

DESSERT WINE & PORT

360 - Vina Escevaria, Late Harvest Sauvignon Blanc, Chile - 8/28

361 - Elysium Black Muscat, California, USA - 11.50/£40

362 - Sauternes, Château Filhot, Bordeaux, Semillon Blend, France - 15.50/56.00

363 - Hetszolo Tokaji, Late Harvest, Tokaj, Hungary - 11.50/55.00

370 - LBV Tawny Port, Eirados, Touriga Nacional Blend, Portugal - 5

371 - Vintage Port, Ten-Year-Old Tawny Port, Touriga Nacional Blend, Portugal - 8.75

SHARE YOUR ROYAL EXPERIENCES WITH US

 @TheRoyalIOW  @theroyalow

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.



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