



GERANIUM

WHILE YOU WAIT

Gordal Olives - 6

Nuts - 8

Chefs Focaccia - Island Rapeseed - 6

SOMETHING TO START

Handpicked Local Crab - Brown Crab Ranch Dressing - Fennel - Cucumber - Apple & Dill Salad - 15

Gallybagger Souffle - Bitter Leaves - Pickled Mushroom - Walnut Pesto - 13

Aged Beef Tartare - Ginger - Chilli & Garlic - Soy Pickled Egg Yolk - Radish - Sesame Croutes - 15

Gazpacho Of Isle of Wight Tomato - Black Olive - Vodka - Celery Crème Fraiche - 12

Salt Baked Celeriac Carpaccio - Whipped Rosary Ash Goats Cheese - White Grape - Hazelnut - 12

Prosciutto Crudo - Charentais Melon - Grana Padano - Basil - Aged Port - 14

MAIN MEALS

Tenderloin Of Pork - Smoked Potato Gnocchi - Black Pudding Rarebit - Confit Tomato - Samphire - Pork Jus - 33

Market Fish - Creamed Local Greens - Potato Velouté - Pickled Mussels, Cockles & Clams - 36

Slow Cooked Lamb Shoulder - Pomme Purée - Artichoke - Sauce Vierge - Crispy Anchovy - 33

Linguine Al Nero Di Seppia - Squid Ink - Handpicked Crab - Chilli, Garlic & Parsley - 29

Summer Squash Tarte Fine - Pear - Blue Cheese - Walnut - Sage - Honey & Aleppo Pepper - 22

Roasted Chicken Supreme - Confit Leg Hot Pot - Tartlet of Peas, Smoked Pancetta & Pecorino - Chicken Jus - 32

SOMETHING ON THE SIDE

Seasoned Fries - 5

Pomme Puree - Island Rapeseed - 5

Seasonal Greens - Herb Butter - 6

Spinach & Parmesan Gratin - 7

Royal Caesar - Gem Lettuce - Croutons - Anchovy, Grana Padano - 6



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



GERANIUM

TO FINISH

Mango Soufflé - Chocolate Sauce - Passionfruit - Coconut - 13

Lavender Creme Brûlée - Rhubarb Sorbet - Cotton Candy - 12.5

Lemon Parfait - Italian Meringue - Raspberry - Mint - 12

Dark Chocolate Delice - Coffee Mousse - Tonka Bean Ice Cream - Honeycomb - 13

Cheese - IOW Soft White - IOW Gallybagger - IOW Blue - Fruit - Miller Crackers - Condiment - 13.5

(Add Kidderton Ash and Borthwood - 17.5)

Ice Creams - Sorbets - Honeycomb - 8.5

Madagascan Vanilla or Tonka Bean Ice Cream Affogato - 7

(Add Liquor Shot - Disaronno, Shanky's Whip, Frangelico - 5)

DESSERT WINE & PORT

360 - Vina Escevaria, Late Harvest Sauvignon Blanc, Chile - 8.25/29

361 - Elysium Black Muscat, California, USA - 11.5/40

362 - Sauternes, Château Filhot, Bordeaux, Semillon Blend, France - 15.5/56

363 - Hetszolo Tokaji, Late Harvest, Tokaj, Hungary - 11.5/55

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  @theroyaliow

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.



TWO AA ROSETTES
FOR CULINARY EXCELLENCE