

# BAR & BRASSERIE MENU

Available 12noon - 6.oopm

## **NIBBLES**

Focaccia - Island Gold Oil - Balsamic Vinegar - 5
Rosemary and Sun-Dried Tomato Marinated Olives - 6
BBQ Mixed Nuts - 5

#### LIGHT BITES

Sweet Chilli Crispy Prawns - Harissa Hummus - 9
Parmesan Arancini - Smoked Beetroot Ketchup - 12
Monkfish Scampi - Tartar - Lemon - 8
Ham Hock Bites - Black Garlic Mayonnaise - 9

# ROYAL SIGNATURE

Gallybagger Cheese Soufflé - Chive Velouté - Radish - 1

# FEELING HUNGRY?

IOW Beef Burger - Blue Cheese - Seasoned Fries Crispy Shallot - Dressed Leaf - 23

Breast of Chicken - Crushed Garlic New Potato Cavolo Nero - Jus - 24

Today's Fish - New Potato - Fine Beans - Rocket Pesto - 26

# SUMMER SALADS

Chicken Breast - Caesar Dressing - Baby Gem Focaccia Croute - Bacon Bits - Parmesan - 23

IOW Tomato and Fennel Salad - Capers - Parmesan Red Vein Sorrel - Pine Nut - 22

Smoked Mackerel - Dill and Spring Onion Sour Cream Candied Peel - Leaf - Wasabi Cracker - 24

# ON THE SIDE

Peas - Sugar Snaps - Fine Beans - Minted Butter - 5.5 Fries - Smoked Beetroot Ketchup - 5.5

Crushed Fried Garlic New Potatoes - 5.5

Leaf - IOW Tomato - Compressed Cucumber Balsamic Herb Oil - 5.5

## SANDWICHES

Served 12noon-3.oopm only

Gallybagger Cheese - Balsamic Red Onion Chutney - 11

Smoked Salmon - Dill and Spring Onion Sour Cream Cucumber - Crispy Capers - 13.5

Bacon - IOW Tomato - Leaf - Mayonnaise - 13.5

## SOMETHING SWEET

Delice - White Chocolate Mousse - Raspberry Sorbet - 9.5

Sticky Toffee Pudding - Butterscotch Sauce - Ginger Ice Cream - 9.5

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

Ice Creams: Chocolate - Strawberry - Vanilla - Ginger - Coffee - 3 per scoop

Sorbets: Mango - Cherry - Champagne - Yoghurt - Raspberry - 3 per scoop

Madagascan Vanilla Ice Cream Affoqato - 6

Vegetarian/Vegan menu available on request. Please discuss with our staff if you have any allergies or an intolerance.



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.