

THE ROYAL

EXCELLENCE SINCE 1832

BAR & BRASSERIE MENU

Light items available 12noon - 6.00pm

NIBBLES

Focaccia - Island Gold Oil - Balsamic Vinegar - 5
Rosemary and Sun-Dried Tomato Marinated Olives - 6
BBQ Mixed Nuts - 5.5

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

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

SANDWICHES

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

Lunch served 12noon-3.00pm Mon-Sat only

ROYAL SIGNATURE

Gallybagger Cheese Soufflé - Chive Velouté - Radish - 13

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

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

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 - 3 per scoop
Sorbets: Mango - Champagne - Raspberry - Cherry - 3 per scoop
Madagascan Vanilla Ice Cream Affogato - 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.