

THE ROYAL

FESTIVE DINNER MENU

STARTERS

Royal Signature

Gallybagger Soufflé - Carrot and Caraway - Parsley - 13

'Pig in Blanket' - Radicchio - Cranberry Mayonnaise - Mustard Dressing - 10.5

Celeriac, Apple and Miso Soup - Charred Sweetcorn Salsa - 11

Chicken Liver Parfait - Sourdough - Apple and Cranberry Chutney - Toasted Walnut - 13

MAINS

Winter Spiced Turkey - Pig in Blanket - Roast Potato - Stuffing - Roasted Vegetables - Red Cabbage - Jus - 24

Seabass - Garlic and Rosemary Potato Cake - Charred Tenderstem - Flaked Almond - Pernod Sauce - 27

Roasted Sirloin - Horseradish Creamed Potato - Cavolo Nero - Roasted Carrot - Pink Peppercorn Jus - 24

Braised Hispi Cabbage - Sweet Chilli Jam - Smoked Nut Crumb - Charred Broccoli - Pickled Blackberry - Herbs - 23

ON THE SIDE

Garlic Greens - 5.5

Fries - Cranberry Mayonnaise - 5.5

Dill Buttered New Potatoes - 5.5

Roasted Root Vegetables - Parsley Butter - 5.5

DESSERTS

Christmas Pudding - Crème Anglaise - Ginger Ice Cream - 9.5

Mint Chocolate Delice - Meringue - Vanilla Ice Cream - 10

Satsuma Cheesecake - White Chocolate - Matcha - Honeycomb - 10.5

Selection of Ice Creams and Sorbets - Honeycomb - 9

Madagascan Vanilla Ice Cream Affogato - 6

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

Festive Dinner Menu available for pre-bookings only.

Please specify 'FESTIVE DINNER MENU' when making your reservation.

Meal pre-orders and a deposit of £15pp is required for parties of 10 guests or more.

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.