



THE ROYAL

EXCELLENCE SINCE 1832



FESTIVE LUNCH MENU

1st - 23rd December / Monday - Saturday / 12:15pm - 2.15pm

WHILE YOU WAIT

Focaccia - Island Gold Oil - Balsamic Vinegar - 5
Pork Puff - Caraway Salt - 5.5

Rosemary and Sun-Dried Tomato Marinated Olives - 6
Smoked Nuts - Dried Cranberry - 5.5

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



CHEESE

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



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



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

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.

