



GERANIUM

TO START

Gallybagger Soufflé - Burnt Celeriac Puree - Green Grape - 11

Panko Plaice - Bean Cassoulet - Sauce Vierge - Cider Vinegar Gel - 11.5

Pork Tenderloin - Charred Sprouts - Cinnamon and Cranberry Relish - Thyme Cracker - 11.5

Curried Cauliflower and Coconut Soup - Lime and Coriander Sour Cream - Pickled Pineapple - 9.5

Chicken Liver Parfait - Toasted Brioche - Pear Chutney - Savoury Granola - Pickled Blackberry - 11

Beetroot Consommé - Textures of Beetroot - Tarragon Oil - Tuile - 10

MAIN COURSE

Today's Fish - Buttered New Potato - Fine Beans - Sugar Snaps - Pea and Herb Salsa - Pea Shoots - 32

Lamb Rump - Confit Onion Pomme Anna - Garlic and Rosemary Crumb - Maple Butternut - Minted Jus - 33

Chicken Supreme - Black Garlic Gnocchi - Wild Mushrooms - Leek - Yoghurt - Chicken Jus - 29

Roasted Celeriac Steak - Celeriac and Rosemary Puree - 'Sauerkraut' - Radicchio - Mushroom Sauce - 26

Salmon Supreme - Cream Cheese Mash Potato - Truffled Fried Egg - Chives - Tenderstem - 31

8oz Sirloin - Triple Cooked Chips - Flat Mushroom - Charred Tomato - Crispy Shallot - Thyme and Pink Peppercorn Butter - 37

ON THE SIDE

Garlic Buttered Greens - 5

Seasoned Fries - Aioli - 5.5

Herb New Potatoes - 5

Mixed Leaf Salad - Pea Salsa - 5

Focaccia - Island Gold Rapeseed Oil - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



GERANIUM

TO FINISH

Rhubarb and Custard Cheesecake – Strawberry – Honeycomb - 10

Apricot Souffle – Vanilla Ice Cream – Tuile - 10

Passionfruit Tart – Mango – Compressed Pineapple – Lemon Balm - 10

Dark Chocolate Delice - Black Cherry – Meringue Textures- 10

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

Ice Cream - Sorbet - Honeycomb - 8.5

DESSERT WINE & PORT

360 - Vina Escevaria, Late Harvest Sauvignon Blanc, Chile - 8/28

361 - Elysium Black Muscat, California, USA - 11.50/£40

362 - Sauternes, Château Filhot, Bordeaux, Semillon Blend, France - 15.50/56.00

363 - Hetszolo Tokaji, Late Harvest, Tokaj, Hungary - 11.50/55.00

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.



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