

THE ROYAL

BELGRAVE ROAD • VENTNOR • ISLE OF WIGHT

To Start

Soup of the Day - 7

Gallybagger Souffle - Chestnut - Vanilla - Savoury Granola - 8.5

Smoked Chicken - Honey - Satay Sauce - Sweetcorn - 8.5

Hake Kiev - Café de Paris - Root Vegetable - 8.5

Pigeon Breast - Celeriac - Blueberry - Savoury Granola - 8.5

Main Course

Chicken - Potato Purée - Pine Nuts - Masala Cauliflower - 20

Smoked Cod - Pancetta - Black Pudding - Tobikko Wasabi - 19

Koji Beef - King Oyster - Herb Gnocchi - Cabernet Sauvignon - Black Garlic - 25

Whole Mackerel - Corn and Red Onion - Jalapeño - Marinated Red Pepper - 19

Award Winning Surrey Farm Sirloin - Roscoff - Bone Marrow - Brioche - 29

On the Side

Triple Cooked Chips - Garlic Aioli - 4

Seasonal Vegetables - Herb Butter - 4

Creamed Potato - Beef Fat - 4.5

Local Salad - Orange Dressing - 4

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.



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

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To Finish

Dark Chocolate Crèmeux - Vanilla - Isle of Wight Sea Salt - Blueberry - 8.5

Black Cherry Souffle - Pistachio - 8.5

Banana Parfait - Peanut - Tarragon - Coffee - 8.5

Isle of Wight Cheese - Millers Crackers - Plum Confiture - Fruit - 9

Ice Cream - Sorbets - Honeycomb - 7

Pineapple Brûlée - Green Thai - Coconut - 8

Dessert Wine - Port

360 - Palazzina, Il Cascionne - Piemonte - Moscato - Italy - 6.5/30

361 - Douce Providence - Muscat de Saint - Jean de Minervois - France - 7.5/36

362 - Sauternes - Château Filhot - Bordeaux - Semillon Blend - France - 10/48

363 - Hetszolo Tokaj - Late Harvest - Hungary - 50

370 - Late Bottled Vintage Port - Weise Krohn - Portugal - 4.75

371 - Vintage Port - Weise - Krohn - Ouriga Nacional Blend - 8.75

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