

# Table d'Hôte Menu

Served Monday – Sunday  
6.45pm – last orders at 8.45pm

## Starters

Roasted hand dived Orkney scallops with cauliflower and pancetta

Ventnor bay crab salad, brown meat bavarois, mango, pink grapefruit

Chicken and ham terrine, warm onion brioche, watercress

Green Barn goats cheese, walnut nougatine, local beetroot, poached pear

Asparagus Charlotte, crispy ham, egg yolk, hazelnut and chive vinaigrette

## Main Courses

Confit fillet of sea trout, roasted langoustines, local grelot onions,  
tomato fondue, langoustine sauce

Trance of halibut, white beans, globe artichokes, spinach, red wine sauce

Chicken and oxtail with pearl barley, wild garlic and asparagus

Rump of Island reared lamb, potato terrine, peas, broad beans, anchovy butter

Tenderloin of pork wrapped in smoked bacon, pressed cheek,  
heritage carrots, local greens, spring truffle, pork sauce

## Desserts

Coffee and amaretto soufflé, tiramisu, mascarpone ice cream

Lemon parfait, pistachio custard, marshmallow and yoghurt sorbet

Rhubarb cannelloni with a custard mousse, rhubarb purée,  
meringue and caramelised white chocolate

Warm chocolate tart with banana mousse and passion fruit ice cream

THE ROYAL

LGRAVE ROAD · VENTNOR · ISLE OF WIG

**Vegetarian Menu available on request**

*Please inform a member of waiting staff if you have a food allergy or food intolerance*