

THE ROYAL

EXCELLENCE SINCE 1832

LUNCH MENU

THE ROYAL 'CLASSIC'

Gallybagger Soufflé - Spiced Butternut - Salted Pumpkin Seeds - 11

STARTERS

Smoked Salmon - Leaf - Lemon Cream Cheese - Pickled Blackberries - 11.5

Parsnip Soup - Pear Dressing - Oat and Chai Seed Bites - 9.5

Chicken Terrine - Cranberry and Honey Dressed Bitter Leaf - Hazelnut - 10

MAIN COURSES

IOW Beef Burger - IOW Blue Cheese - Crispy Shallot - Seasoned Fries - Leaf - Aioli - 24

Today's Fish - New Potatoes - Rainbow Chard - White Wine Cream - 25

Curried Risotto - Sultana Purée - Sweetcorn - Spinach Leaf - 22

Sirloin Minute Steak - Crushed New Potatoes - Sautéed Shiitake - Charred Broccoli - Chilli and Shallot - 26

SANDWICHES

Gallybagger Cheese - Spiced Tomato Chutney - 10

Smoked Salmon - Lemon Cream Cheese - Cucumber - 10

Ham - Piccalilli - Leaf - 11

BLT - Aioli - 12.5

SWEET PLATES

Coffee Panna Cotta - Hazelnut - Honeycomb - 9.5

Dark Chocolate Delice - Blackcurrant - Meringue - 10

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

Ice Cream - Sorbet - Honeycomb - 8.5

Petit Fours *Perfect with a Coffee - 4.5

ON THE SIDE

Garlic Buttered Greens - 5

Seasoned Fries - Aioli - 5.5

Herb New Potatoes - 5

Bitter Leaf Salad - Cranberry and Honey Dressing - 5

Focaccia - Island Gold Rapeseed Oil - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

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.