

# THE ROYAL

EXCELLENCE SINCE 1832

## LUNCH MENU

### STARTERS

- Sweet Potato Soup - Sourdough - 9.5  
Wild Garlic Risotto - Quails Egg - Parmesan - 10  
Black Treacle Beef Croquette - Lime Pickle - Kashmiri Almonds - Pickles - 11  
Monkfish Scampi - Green Olive Salsa - Oak Leaf - Lemon Butter - 12
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### MAIN COURSES

- Minute Steak - Courgette and Carrot - Sauté Potato - Nettles - 24  
Battered Paneer - IOW Tomato Salad - Skin on Fries - 16  
Chicken Breast - Ricotta Mash - Roasted Artichoke - Jus - 23  
Beer Battered Fish - Petit Pois - Skin on Fries - Tartare Sauce - 16
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### SANDWICHES

- Chicken 'Caesar' - Sour Dough - Parmesan - Anchovy - Romaine - Skin on Fries - 13  
Beer Battered Fish Goujons - Toasted Brown Bread - Lemon - Tartare - Skin on Fries - 12
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### SWEET PLATES

- Macerated Strawberries - Basil - Champagne Sorbet - Honeycomb - 9  
Dark Chocolate Delice - Mango - Meringue - Chocolate Soil - 9.5  
Ice Cream - Sorbet - Honeycomb - 8.5  
Petit Fours \*Perfect with Your Coffee - 4.5
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### ON THE SIDE

- Garlic and Herb Focaccia - Oil of Wight - 4.5  
Skin on Fries - Black Aioli - 4.5  
Spring Greens - Nettle Pesto - 4.5  
IOW Tomato Salad - Grapefruit Dressing - 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