

THE ROYAL

EXCELLENCE SINCE 1832

LUNCH MENU

THE ROYAL 'CLASSIC'

Gallybagger Soufflé - Burnt Leek Puree - Crispy Capers - 11

STARTERS

Citrus Cured Salmon - Courgette Ribbon - Pink Grapefruit - Lemon Balm - 11
Roasted Aubergine and Red Pepper Soup - Pesto - Pine Nut - 9.5
Burrata - Smoked Tomato Ketchup - IOW Tomatoes - Wild Garlic - Herb Oil - 11

MAIN COURSES

Today's Fish - Confit New Potato - Buttered Asparagus - Candied Citrus Peel - Wasabi Aioli - 26
Pork Loin - Leek Creamed Potato - Spring Onion - Jus - 25
Artichoke Risotto - Pickled Artichoke - Charred Tenderstem - Toasted Almonds - 23
Confit Duck Leg - New Potato Cake - Garlic Greens - Blackcurrant Jus - Saffron Cracker - 26

SANDWICHES

Gallybagger Cheese - Spiced Tomato Chutney - 10
Smoked Salmon - Black Pepper Cream Cheese - Cucumber - Crispy Capers - 11
Bacon - Wasabi Aioli - Mixed Leaf - 12

SALADS

Mixed Leaf - Courgette - Pink Grapefruit - Pine Nuts - Citrus Dressing - Crispy Capers - 15
IOW Tomato Salad - Spring Onion - Whipped Feta - Pesto - Pine Nuts - Bacon Bits - 17
Smoked Salmon - Wasabi Aioli - Candied Peel - Leaf - Saffron Cracker - 18

SWEET PLATES

Rhubarb and Custard Cheesecake - Strawberry - Honeycomb - 9.5
Dark Chocolate Delice - Black Cherry - Meringue Textures - 9.5
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

Peas - Sugar Snaps - Fine Beans - Almond Butter - 5
Fries - Smoked Tomato Ketchup - 5.5
Maple New Potato - Bacon Bits - 5.5
Whipped Feta - IOW Tomato - Pine Nuts - 5.5
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.