

LUNCH MENU

SNACKS / NIBBLES

Marinated Olives – Lemon, Chilli & Garlic - 6

Chef's Focaccia – Whipped Salted Butter - 5

Pork Puffs – Apple Sauce - 5

Roasted Almonds & Cashews – Maple, Rosemary & Sea Salt - 6

SALADS

Panzanella – Isle of Wight Tomato, Sourdough, Red Onion, Sherry Vinegar, Basil - 12

Add Smoked Chicken - 8

Royal Caesar – Crisp Cos Lettuce, Anchovy, Sourdough Croutons, Grana Padano - 12

Add Smoked Chicken - 8

SOMETHING LIGHT

Prosciutto Crudo – Whipped Goat Cheese, Marinated Fig, Aged Port, Grana Padano, Crispy Sage - 14

Twice Baked Gallybagger Soufflé – Bitter Leaves, Pickled Mushrooms, Walnut Pesto - 12

Gazpacho Of Isle Of Wight Tomato – Black Olive, Vodka, Celery Crème Fraîche - 13

MAIN MEALS

Royal Beer Battered Fish – Seasoned Fries, Crushed Minted Peas, Charred Lemon, Tartare Sauce - 26

Market Fish – Creamed Local Greens, Potato Velouté, Pickled Mussels, Cockles & Clams - 36

8oz Grass Fed Beef Sirloin – Seasoned Fries, Café De Paris Butter - 36

Summer Squash Tarte Fine – Pear, Blue Cheese, Walnut, Sage, Honey & Aleppo Pepper - 22

SOMETHING ON THE SIDE

Seasoned Fries - 6 | Buttered New Potatoes - 6 | Herb Salad - 4 | Spinach & Parmesan Gratin - 7

DESSERTS

Chocolate Delice - Coffee, Tonka Bean - 11.5

Lavender Creme Brûlée - Rhubarb Sorbet, Cotton Candy - 12.5

Cheese - IOW Soft White, IOW Gallybagger, IOW Blue, Fruit, Miller's Crackers, Condiment - 13.5

Ice Creams - Sorbets - Honeycomb - 8.5

Madagascan Vanilla or Tonka Bean Ice Cream Affogato - 7



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.