

# THE ROYAL

EXCELLENCE SINCE 1832

## LUNCH MENU

### THE ROYAL 'CLASSIC'

Gallybagger Soufflé - Burnt Celeriac Purée - Green Grape - 11

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### STARTERS

Smoked Salmon - Leaf - Lemon Cream Cheese - Crispy Capers - 11.5

Curried Cauliflower and Coconut Soup - Lime and Coriander Sour Cream - Jalapeno Oil - 9.5

Chicken Liver Parfait - Toasted Brioche - Pear Chutney - Savoury Granola - 11

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### MAIN COURSES

Lamb Rump - Cream Cheese Mashed Potato - Leeks - Minted Jus - 25

Today's Fish - Buttered New Potato - Tenderstem - Pinot Chive Sauce - 25

Wild Mushroom Risotto - Yoghurt - Pickled Blackberry - Sugar Snaps - 23

Minute Steak - Seasoned Fries - Charred Tomato - Flat Mushroom - Aioli - 26

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### SANDWICHES

Gallybagger Cheese - Fig and Onion Chutney - 10

Smoked Salmon - Lemon Cream Cheese - Cucumber - 11

Bacon - Leaf - Tomato - Aioli - 12

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### SWEET PLATES

Tonka Bean Brûlée - Pear - Almond - 9.5

Dark Chocolate Delice - Coffee - Mango - Honeycomb - 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

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### ON THE SIDE

Garlic Buttered Greens - 5

Seasoned Fries - Aioli - 5.5

Herb New Potatoes - 5

Mixed Leaf Salad - Pea Salsa - 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.