

# Mother's Day Lunch Menu

Three courses, £37.00 per person

## Starters

Cauliflower soup, blue cheese

Cornish crab and brown shrimp gratin, toasted croutes

Smoked salmon served with lemon and watercress

Chicken liver and foie gras parfait, smoked celeriac,  
beef fat brioche, granola

Whipped goats' cheese, beetroot sponge, roasted baby beets

## Main Courses

Whole plaice, plainly grilled, isle of wight new potatoes, local salad

Pan roasted sea bass, cauliflower, curried raisins,  
almonds, carrot sauce

Duo of pork, grain mustard potatoes, creamed cabbage,  
apple compote

Roast sirloin of beef, roast potatoes, yorkshire pudding,  
living larder vegetables, red wine sauce

Rump of lamb, creamed potatoes, crushed peas,  
local greens and wild garlic pesto

## Desserts

Glazed lemon tart, homemade ice cream

Classic tiramisu, coffee ice cream

Orange blossom parfait

Dark chocolate and caramel delice

Sticky toffee pudding, butterscotch sauce, ginger ice cream

Selection of our homemade ice creams and sorbets

Selection of three Isle of Wight cheeses with Oaties and chutney  
(£3.00 supplement)

Vegetarian menu available on request

THE ROYAL  
BELGRAVE ROAD • VENTNOR • ISLE OF WIGHT

*Please inform a member of waiting staff if you have a food allergy or food intolerance*