

THE ROYAL

EXCELLENCE SINCE 1832

LUNCH MENU

THE ROYAL 'CLASSIC'

Gallybagger Soufflé - Watercress Soubise - Lovage - 9

FROM THE SEA

Half or Whole Lobster - Local Salad - Scallop Roe Mayonnaise - Island Bakers Bread – 20/40
Potted Brown Shrimp - Garlic and Rosemary Focaccia - Pickled Vegetables - 10
Whole Plaice - Crab Gratin - Jersey Royals - Samphire - 17
Tempura Fish Goujons - Toasted Brown Bread - Lemon - Tartare - Skin on Fries - 12

FROM THE SOIL

Briddlesford Halloumi - Beetroot Hummus - Rosemary Salted Fries - 15
Local Asparagus - Panne Duck Egg - Saffron Emulsion - 9
Feta - Calamata Olives - Rocket - Candy Walnut - Orange Dressing - 13

FROM THE FARM

Pulled Beef Shin - Toasted Ciabatta - Red Onion Chutney - Blue Cheese - Parmesan Fries - 13
Smoked Chicken - Asian Slaw - Wasabi Aioli - Pickled Chilli - 9
8oz Sirloin Steak - Skin on Fries - Peppercorn Sauce - Chestnut Mushrooms - 19

SWEET TREATS

Chocolate Delice - Strawberry - Honeycomb - 8.5
Panna Cotta - Mermaid Gin Granita - Mint - 8
Ice Cream - Sorbet - Honeycomb - 7.5
Petit Fours *Perfect with Your Coffee - 4

ON THE SIDE

Island Bakers Breads - Oil of Wight - 4.5
Skin on Fries - Garlic Aioli - 4
Spring Greens - Herb Butter - 4
Local Salad - Orange Dressing - 4



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