

THE ROYAL

BELGRAVE ROAD • VENTNOR • ISLE OF WIGHT

Sample Dinner Menu

Vegetarian/Vegan menu available on request

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.

Starters

Soup of the Day £7.00

Gallybagger Cheese Soufflé, Caramelised Cauliflower £8.75

Smoked Haddock Scotch Egg, Watercress Tartare Sauce £8.25

Pickled Sardine, Yogurt, Dill, Potato Bread £8.25

Beef Carpaccio, Parmesan, Onions £9.25

Main Courses

Whole Lemon Sole, Sea Herbs, Capers, Gnocchi £24.50

Oven Baked Cod Fillet, Crab Crust, Crisp Potato, Greens, Lemon Butter Sauce £19.50

Monkfish, Pineapple Lentil Dahl, Onion Bhaji, Chutney £19.95

Jerk Pork Fillet, Cumin Roasted Sweet Potato, Greens, Mango Gel, Pickled Chilli £18.95

Roast Breast of Chicken, Potato & Leek Purée, Spring Onion, Chicken jus £19.95

Beef Fillet Steak £32.00/ Sirloin Steak £24.00

all our steaks are 8oz from Isle of Wight farms and are served with

Triple Cooked Chips, Confit IOW Tomato, Chestnut Mushrooms,

Bearnaise Sauce or Confit Garlic Butter

Side Orders

All £4.00 each

Buttered Potatoes | Triple Cooked Chips | Creamed Potatoes | Living Larder Vegetables

Desserts

The Royal Eton Mess, Raspberry Sorbet £7.95

Sticky Toffee Pudding, Butterscotch Sauce, Ginger Ice Cream £7.95

Plum Delice, Pistachio's, Milk Ice cream £7.95

Dark Chocolate Fondant, Mint Foam, Berries £7.95

Selection of our Homemade Ice Creams and Sorbets £7.95

Selection of Three Isle of Wight Cheeses, Oaties, Grape & Shallot Chutney £9.00

Wine List

Sparkling

| Bin No. | | Country | Glass 175ml | Bottle |
|---------|--|---------|----------------|--------|
| 130 | Prosecco, Zarlino, D.O.C.G., Veneto, NV (Glera) The flavour is harmoniously balanced with delicate fruity notes of peach with a low acidity and a moderate alcohol content. Vegan. | Italy | £6.75 | £31.00 |
| 131 | Joseph Perrier, Cuvée Royale, Brut NV, Champagne Keep it Royal with one of Queen Victoria's favourite Champagne houses (allegedly): baked apple, toasted brioche and almonds. | France | £9.75 | £57.00 |

White

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| 107 | Terra Vaga, Gran Reserva, 2018, (Chardonnay) This is rich and mouth filling with apple and vanilla flavours brought together by toasted undertones. | Chile | £6.25 | £24.50 |
| 106 | Trefili, 2017, Cantina Volpi, Lombardia, (Pinot Grigio) Ticks all the boxes for a clean, fresh, fruity Pinot Grigio. Organic. | Italy | £6.75 | £27.50 |
| 109 | Bantry Bay, Western Cape, 2019, (Chenin Blanc) A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours. | South Africa | £7.50 | £31.00 |
| 110 | Picpoul de Pinet, Picpoul Plo d'Isabelle, 2019 (Picpoul) Picpoul is a Languedoc success story: A snappy nose of lemon and lime fruit, with vibrant green apple. | France | £7.50 | £31.00 |
| 113 | Allan Scott, Estate Range, Marlborough, 2019, (Sauvignon Blanc) Fresh, zesty, juicy. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish. | New Zealand | £8.00 | £34.00 |

Rose

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| 151 | Le Colline di San Giorgio, 2018, (Pinot Grigio) This subtle rosé has fresh apricot and peach on the nose followed by delicate layers of raspberry and soft white flowers on the palate. Finishing with a refreshing, pleasantly smooth finish. Vegetarian. | Italy | £6.25 | £24.50 |
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Red

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| 205 | Pavillion des Trois Arches, 2018, PGI Pays d'Oc (Merlot) Deep ruby red in colour with aromas of berries and sweet spice. The palate is smooth and rich with a depth of flavour. | France | £6.25 | £24.50 |
| 206 | Capilla de Barro, 2019, Mendoza, (Malbec) An intense nose of plum and bramble, delivering a wave of ripe, fresh black fruit and mocha. | Argentina | £7.00 | £29.00 |
| 207 | Wirra Wirra 'The Good Catch', 2018, (Shiraz, Petit Verdot) Expressive raspberry, cherry and blackberry fruit, lifted by hints of violet and spicy oak notes. Vegetarian. | Australia | £7.25 | £30.00 |
| 208 | Artesa, 2018, Bodega Artesa, Rioja, (Tempranillo) Youthful, fruity red with ripe plum and cherry fruit. | Spain | £7.25 | £30.00 |
| 210 | Adobe Reserva, 2019, Emiliana Vineyards, Bio Valley, (Pinot Noir) Light ruby red in colour with aromas of fresh strawberries accompanied by subtle notes of spices and a touch of minerality. | Chile | £7.50 | £31.00 |