

THE ROYAL

BELGRAVE ROAD • VENTNOR • ISLE OF WIGHT

To Start

Soup of the Day - 7

Gallybagger Soufflé - Onion Velouté - Black Onion Seed - 8.5

Smoked Chicken Breast - Slaw - Chilli - Black Bean - 9

Torched Mackerel - Pistachio - Yoghurt - Dill - 8.5

Smoked Haddock Chowder - Sweetcorn - Quail Egg - Sea herbs - 8.5

Main Course

Pork Loin - Marinated Artichoke - White Anchovy - Harissa - Burnt Tomato - 20

Cod Supreme - Petit Pois - Saffron Potato - Tarragon Velouté - 19

Beef Fillet - Pulled Beef Shin - Heritage Carrot - Shortcrust Pastry - Jus - 26

Sea Bass - Thai Coconut Sauce - Coriander Gnocchi - Pak Choi - 21

Award Winning Surrey Farm Sirloin (250g) - Roasted Sweet Potato - Smoked Feta -
Basil Pesto - 30

On the Side

Triple Cooked Chips - Garlic Aioli - 4

Seasonal Vegetables - Herb Butter - 4

Creamed Potato - Beef Fat - 4.5

Local Salad - Orange Dressing - 4

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.



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

To Finish

Dark Chocolate Crèmeux - Vanilla - Isle of Wight Sea Salt - Blueberry - 8.5

Black Cherry Soufflé - Pistachio - 8.5

Banana Parfait - Peanut - Tarragon - Coffee - 8.5

Isle of Wight Cheese - Millers Crackers - Plum Confiture - Fruit - 9

Ice Cream - Sorbets - Honeycomb - 7

Pineapple Brûlée - Green Thai - Coconut - 8

Dessert Wine - Port

360 - Palazzina, II Cascionne - Piemonte - Moscato - Italy - 6.5/30

361 - Douce Providence - Muscat de Saint - Jean de Minervois - France - 7.5/36

362 - Sauternes - Château Filhot - Bordeaux - Semillon Blend - France - 10/48

363 - Hetszolo Tokaj - Late Harvest - Hungary - 50

370 - Late Bottled Vintage Port - Weise Krohn - Portugal - 4.75

371 - Vintage Port - Weise - Krohn - Ouriga Nacional Blend - 8.75

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