

# DINNER MENU

SAMPLE MENU – ALL DISHES SUBJECT TO CHANGE

## STARTERS

SOUP OF THE DAY £6.95

SEAFOOD RISOTTO, LOBSTER BISQUE, TOMATO, CORIANDER £8.25

CHICKEN LIVER AND FOIE GRAS PARFAIT, SMOKED CELERIAC,  
BEEF FAT BRIOCHE, GRANOLA £8.95

GALLYBAGGER CHEESE SOUFFLÉ, CARAMELISED CAULIFLOWER £7.95

MUSHROOM RAVIOLI, CEP VELOUTÉ, BLACK CHERRY, BLUE CHEESE £8.95

## MAIN COURSES

PAN ROASTED MONKFISH, CAULIFLOWER, CURRIED RAISINS,  
ALMONDS, CARROT SAUCE £21.50

DAY BOAT FISH, ISLE OF WIGHT NEW POTATOES,  
BROCCOLI WITH TOASTED PINE NUTS, LEMON BEURRE BLANC £19.50

FILLET AND SHORT RIB OF ISLE OF WIGHT BEEF,  
MAPLE GLAZED BUTTERNUT SQUASH, SMOKED MARROW SAUCE £22.50

PORK TENDERLOIN, CRISPY BELLY, SUET PUDDING,  
CABBAGE, SAGE JUS £21.95

ROAST BREAST OF CHICKEN, ARTICHOKE, GNOCCHI,  
ISLE OF WIGHT WILD MUSHROOMS, CHICKEN JUS £19.95

RIB EYE STEAK £26.00/ SIRLOIN STEAK £24.00

ALL OUR STEAKS ARE 8OZ FROM ISLE OF WIGHT FARMS AND ARE SERVED WITH  
TRIPLE COOKED CHIPS, ROASTED TOMATO, PARIS BROWN MUSHROOM,  
BEARNAISE SAUCE OR GARLIC BUTTER

## DESSERTS

PISTACHIO SOUFFLE, CHERRY COMPOTE, PISTACHIO ICE CREAM £7.95

DARK CHOCOLATE AND CARAMEL DELICE £7.95

CLASSIC TIRAMISU, COFFEE ICE CREAM £7.95

CRÈME BRÛLÉE, SHORTBREAD, PLUM SORBET £7.95

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, GINGER ICE CREAM £7.95

SEASONAL CRUMBLE, CRÈME ANGLAISE £7.95

SELECTION OF OUR HOMEMADE ICE CREAMS AND SORBETS £7.95

SELECTION OF THREE ISLE OF WIGHT CHEESES,  
OATIES, TOMATO JAM £9.00

VEGETARIAN MENU AVAILABLE ON REQUEST  
PLEASE ALSO SEE OUR ROYAL FAVOURITES MENU

PLEASE INFORM A MEMBER OF WAITING STAFF IF YOU HAVE A  
FOOD ALLERGY OR FOOD INTOLERANCE

THE ROYAL  
BELGRAVE ROAD • VENTNOR • ISLE OF WIGHT