

THE ROYAL

BELGRAVE ROAD • VENTNOR • ISLE OF WIGHT

To Start

Soup of the Day - 7

Gallybagger Soufflé - Onion Velouté - Black Onion Seed - 8.5

Mulled Wine Cured Trout - Ponzu - Asian Salad - 8.5

Smoked Chicken Terrine - Harissa - Charred Artichoke - 8

Main Course

Beetroot Risotto - Candied Walnuts - Thyme - Herbs - 16

Chicken Supreme - Coriander Gnocchi - Wild Mushrooms - Jus - 17

Lamb Rump - Chickpea Dhal - Yoghurt - Pickled Chilli - 18

Whole Lemon Sole - Lemon Polenta - Watercress Velouté - 19

To Finish

Dark Sugar Sponge - Raisin - Cinnamon - Figs - 8

Dark Chocolate Crèmeux – Hazelnut - Blueberry - Clotted Cream - 8

Vegan Cheesecake - Blood Orange - Honeycomb - 7.5

Isle of Wight Cheese - Millers Crackers - Chutney - 9

Ice Cream - Sorbet - Honeycomb - 7.5

On the Side

Triple Cooked Chips - Garlic Aioli - 4

Seasonal Vegetables - Herb Butter - 4

Root Veg - Black Sesame - 4.5

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

