



GERANIUM

TO START

Gallybagger Soufflé - Burnt Leek Puree - Crispy Capers - 11

Citrus Cured Salmon - Pea and Cucumber Salsa - Thai Green Foam - Lemon Balm - 11

Panko Lamb Shoulder - Piccalilli Gel - Chives - Pickled Vegetable Salad - 11.5

Tempura Prawns - Whipped Feta - Smooth Guacamole - Candied Citrus Peel - Pickled Chilli - 11.5

Roasted Aubergine and Red Pepper Soup - Pesto - Pine Nuts - 10

Burrata - Smoked Tomato Ketchup - IOW Tomatoes - Wild Garlic - Herb Oil - 10.5

MAIN COURSE

Today's Fish - Confit Potato - Courgette Ribbons - Pink Grapefruit - Lemon Balm - 32

Braised Rolled Beef Shin - Leek Creamed Potato - Spring Onion - Salted Popcorn - Peppercorn Sauce - 36

Pork Loin - Apple Braised Chicory - Heritage Carrot - Carrot Puree - Cavolo Nero - Pork Puff - Jus - 29

Charred Hispi Cabbage - Sweet Chilli Jam - Herb Crumb - Broccoli - Sugar Snaps - Compressed Cucumber - 26

Gurnard - Fried Herb and Parmesan Gnocchi - Artichoke - Tenderstem - Caper Beurre Noisette - 32

Confit Duck Leg - New Potato Cake - Asparagus - Poached Egg - Bearnaise - 33

ON THE SIDE

Peas - Sugar Snaps - Fine Beans - Almond Butter - 5

Fries - Smoked Tomato Ketchup - 5.5

Maple New Potato - Bacon Bits - 5.5

Whipped Feta - IOW Tomato - Pine Nuts - 5.5

Focaccia - Island Gold Rapeseed Oil - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



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TO FINISH

Rhubarb and Custard Cheesecake - Strawberry - Honeycomb - 10

Apricot Souffle - Vanilla Ice Cream - Tuile - 10

Passionfruit Tart - Mango - Compressed Pineapple - Lemon Balm - 10

Dark Chocolate Delice - Black Cherry - Meringue Textures - 10

IOW Cheese (Soft White - Gallybagger - Blue) - Fruit - Miller's Crackers - Condiment - 12.5

Ice Cream - Sorbet - Honeycomb - 8.5

DESSERT WINE & PORT

360 - Vina Escevaria, Late Harvest Sauvignon Blanc, Chile - 8/28

361 - Elysium Black Muscat, California, USA - 11.50/40.00

362 - Sauternes, Château Filhot, Bordeaux, Semillon Blend, France - 15.50/56.00

363 - Hetszolo Tokaji, Late Harvest, Tokaj, Hungary - 11.50/55.00

370 - LBV Tawny Port, Eirados, Touriga Nacional Blend, Portugal - 5

371 - Vintage Port, Ten-Year-Old Tawny Port, Touriga Nacional Blend, Portugal - 8.7

SHARE YOUR ROYAL EXPERIENCES WITH US

 @TheRoyalIOW  @theroyaliow

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.



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