



# GERANIUM

## TO START

Gallybagger Souffle - Pickled Leeks - Pea Shoots - Brown Butter Hazelnuts - 13.5

Green Garden Soup - Herb Pistou - Seeded Bloomer - 12.5

Wild Mushroom Arancini - Parmesan Cream - Wild Garlic Oil - Olive and Black Pepper Rocket - 13.5

Chicken and Tarragon Terrine - Cornichons - Dijon Mayonnaise - Sourdough Croutons - Celery Cress - 13

Flat Fish Goujon - Crushed Lemon Peas - Pea Ketchup - Radish - 13.5

Smoked Mackerel Pate - Chive - Toasted Sourdough - Cucumber - English Cider Vinegar Gel - 13

---

## MAIN COURSE

Today's Fish - Buttered New Potato - Asparagus - White Bean Puree - Salsa Verde - Crispy Capers - 36

Lamb Duo - Shoulder - Cannon - Whipped Ricotta - Confit Leeks - Charred Shallot Petals - Celery Cress - 38

Glazed Pork Belly - Roasted Cauliflower - Romesco - Almonds - Sherry Soaked Raisin - Red Vein Sorrel - Pork Puff - 35

Roasted Chicken Breast - Wild Garlic Polenta - Wild Mushroom - Mushroom Ketchup - Courgette - Wild Garlic Oil - 35

Pea Risotto - Charred Tenderstem - Asparagus - Edemame Bean - Salsa Verde - Crispy Caper - 27

Seabass - Crushed New Potato - Pickled Fennel - Citrus Segments - Dill - Brown Butter - 36

---

## ON THE SIDE

Truffle Fries - Parmesan - Parsley - 6

Spring Greens - Mint Butter - 5.5

Wild Garlic Potato Salad - 6

Charred Tenderstem - Hazelnut - Salsa Verde - 5.5

Focaccia - Island Gold Rapeseed Oil - 4.5



TWO AA ROSETTES  
FOR CULINARY EXCELLENCE



# GERANIUM

## TO FINISH

Raspberry Souffle - Crushed Meringue - Cotton Candy - Raspberry Sorbet - 13

Dark Chocolate Marquise - Banana - Whiskey - Sea Salt - 12.5

Strawberry Cheesecake - Honey Ice Cream - Diplomat - Kaffir Lime - 11.5

Sticky Toffee Pudding - Butterscotch Sauce - Vanilla - Date Puree - 10.5

Cheese - IOW Soft White - IOW Gallybagger - IOW Blue (Kidderton Ash and Borthwood\*) - Fruit - Crackers - 13.5(17.5\*)

Ice Creams - Sorbets - Honeycomb - 8.5

Affogato - Madagascar Vanilla or Tonka Bean Ice Cream - 7

---

## DESSERT WINE & PORT

360 - Vina Escevaria, Late Harvest Sauvignon Blanc, Chile - 8.25/29

361 - Elysium Black Muscat, California, USA - 11.50/40

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 - 8.75

---

## SHARE YOUR ROYAL EXPERIENCES WITH US

[f @TheRoyalIOW](#) [@theroyalow](#)

---

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.



TWO AA ROSETTES  
FOR CULINARY EXCELLENCE