

THE ROYAL

EXCELLENCE SINCE 1832

DINNER MENU

TO START

Soup of the Day - 7.5

Gallybagger Soufflé - Onion Velouté - Crispy Shallot (V) - 9.5

Smoked Duck Breast - Saffron Fennel - Szechuan - 10

Crab Doughnut - Confit Egg Yolk - Shimeji - Chilli Peanut - Sea Purslane - 12

Isle of Wight Tomatoes - Tomato Water - Soft Cheese - Lemon Verbena (V) - 9.5

Scallops - Chorizo - Roasted Shellfish Oil - Wasabi - 11.5

MAIN COURSE

Lamb Cutlet - Neck - Whipped Ricotta - Smoked Salsa Verde - Onions - 28

Paprika Monkfish - Guacamole - Sweet Potato - Coriander - Scotch Bonnet - 26

Koji Beef Fillet - Half Lobster - Miso Butter - Skin on Fries - 49

Sea Bream Fillet - Matcha Espuma - Asian Salad - Puffed Rice - 25

Chicken Breast - Salt Baked Turnip - Truffle Goat's Curd - Blackberry Sauce - 24

Charred Hispi Cabbage - Rhubarb - Ginger - Salted Shortbread (V) - 19

ON THE SIDE

Skin on Fries - Garlic Aioli - 4.5

Local Vegetables - Herb Butter - 4.5

Local Salad - Orange Dressing - 4.5

New Potatoes - Maple - Chorizo - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

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DINNER MENU

TO FINISH

Praline - Black Custard - Liquorice - 8.5

Dark Chocolate Soufflé - Piña Colada - 9.5

Raspberry Parfait - White Chocolate - Beetroot - Almond - 9

Isle of Wight Cheese - Miller's Crackers - Plum Confiture - Fruit - 10

Ice Cream - Sorbet - Honeycomb - 7.5

Strawberry - Elderflower - Prosecco - Honeycomb - 9

DESSERT WINE - PORT

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

361 - Douce Providence - Muscat de Saint - Jean de Minervois - France - 8.5/37

362 - Sauternes - Château Filhot - Bordeaux - Semillon Blend - France - 13.5/49

363 - Hetszolo Tokaj - Late Harvest - Hungary - 52

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

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

SHARE YOUR ROYAL EXPERIENCES WITH US

 @TheRoyalIOW  @theroyaliow

DIETARY REQUIREMENTS

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.