



GERANIUM

TO START

Gallybagger Souffle - Celery Cress - Lovage Sauce - 11

Cured Salmon - Dill and Chervil Salad - Apple - Radish - 10.5

Smoked Chicken Breast - Sweetcorn Puree - Goat's Cheese Croquette - Pea Shoots - 10.5

Red Pepper Soup - Crème Fraiche - Toasted Almonds - 9.5

Crab Ramekin - Sourdough - Radish Salad - Sundried Tomato Aioli - 13

Baby Aubergine - Baba Ghanoush - Quinoa - Thyme Vinaigrette - Mint - 10

MAIN COURSE

Today's Fish - New Potato - Greens - Madeira Sauce - Herb Oil - 32

8oz Sirloin - Roasted Sweet Potato - Cider Braised Chicory - Apple - 37

Pork Belly - Fondant Potato - Caraway Hispi - Walnut Emulsion - Crushed Walnut - Jus - 29.5

Sea Bream - Asian Roots - Lemon Grass and Miso Broth - Noodles - Pak Choi - 31

Chicken Ceaser - Romaine - Pancetta - Parmesan - Crouton - Anchovies - Pea Shoots - 26

Confit Duck Leg - Fennel - Orange - Duck Fat Sauté Potatoes - Apricot Sauce - 29.5

ON THE SIDE

Garlic Buttered Greens - 5

Paprika and Cayenne Fries - Sundried Tomato Aioli - 5.5

Herb New Potatoes - 5

Radish Salad - Rose and Chilli Dressing - 5

Focaccia - Oil of Wight - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



GERANIUM

TO FINISH

Mango Brûlée - Pineapple - Coconut - Rum - 9.5

Strawberry Parfait - Italian Meringue - Champagne - Mint - 10

Blueberry Soufflé - Vanilla and Lavander Ice Cream - Crushed Hazelnut - 10

Lemon Tart - Apricot and Thyme - Honeycomb - 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 - 11.5/40

362 - Sauternes, Château Filhot, Bordeaux, Semillon Blend, France - 15.5/56

363 - Hetszolo Tokaji, Late Harvest, Tokaj, Hungary - 11.5/55

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

 @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
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