



GERANIUM

TO START

Gallybagger Soufflé - Chive Velouté - Radish - 13

Monkfish Scampi - Curry Sauce - Charred Sweetcorn - Pickled Red Onion - Mange Tout - Coriander - 13.5

Pea and Goats Cheese Panna Cotta - Dill Cracker - Blackberry Salsa - 12.5

Carrot, Coconut and Caraway Soup - BBQ Nuts - Balsamic Herb Oil - Focaccia - 12

IOW Tomato and Fennel Salad - Capers - Parmesan - Red Vein Sorrel - Fennel Sorbet - Tomato Broth - 12

Fried Ham Hock Terrine Bites - Apple Salad - Roasted Walnut - Black Garlic - 13

MAIN COURSE

Today's Fish - Rocket Pesto - Purple Potato Salad - Fine Beans - Wasabi Cracker - 34

IOW Treacle Beef Fillet - Thyme Pomme Anna - Baby Beetroot - Smoked Beetroot Ketchup - Oyster Mushroom - 46

Chicken Supreme - Confit Garlic Polenta - Patty Pan Squash - Lemon Gel - Basil - Jus - 33

Lamb Rump - Harissa Couscous - Peppernata - Confit Tomato - Burnt Aubergine Puree - Pomegranate - 35

Seabream - Oriental Broth - Vegetables - Puffed Rice Noodles - Pak Choi - Pickled Chilli - Coriander - 33

Truffle Flat Mushroom - Roasted Broccoli - Pickled Shimeji - Almond and Olive Sauce - Red Vein Sorrel - 27

ON THE SIDE

Peas - Sugar Snaps - Fine Beans - Minted Butter - 5.5

Fries - Smoked Beetroot Ketchup - 5.5

Crushed Fried Garlic New Potato - 5.5

Leaf - IOW Tomato - Compressed Cucumber - Balsamic Herb Oil - 5.5

Focaccia - Island Gold Rapeseed Oil - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



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TO FINISH

Vanilla and Lavender Crème Brûlée - Raspberry Sorbet - Honeycomb - White Chocolate - 10

Cherry Parfait - Black Meringue - Basil - Balsamic Reduction - 11

Kumquat Souffle - Yoghurt Sorbet - Lime - Coconut Tuile - 11

Dark Chocolate Delice - Banana Mousse - Coffee - Peanut - 10

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

Ice Cream - Sorbet - Honeycomb - 8.5

Madagascan Vanilla Ice Cream Affogato - 7

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.



TWO AA ROSETTES
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