



GERANIUM

TO START

Gallybagger Soufflé - Watercress - Pickled Shallot Petals - Pickled Walnut Dressing - 13.5

Chilled Pea and Mint Velouté - Horseradish Crème Fraiche - Pea Shoots - Bacon Crumb - 12.5

Smoked Salmon - Dill Potato Cake - Pickled Cucumber - Parsley Emulsion - Crispy Caper - 13.5

Isle Of Wight Tomato - Summer Berry Balsamic - Whipped Goats Cheese - Sourdough Crouton - Poppy Seeds - Basil - 12.5

Ham Hock and Apricot Terrine - Piccalilli Gel - Chicory - Wholegrain Mustard Vinaigrette - Salted Hazelnut - 13

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

MAIN COURSE

Today's Fish - New Potato Cake - Baby Gem - Garlic and Herb Pistou - Lemon Gel - Lemon Balm - 36

Chicken Supreme - Sweetcorn Purée - Charred Corn - Oyster Mushroom - Tenderstem - Tarragon Jus - 34

Lamb Rump - Tomato Braised Chickpeas - Roasted Red Pepper - Courgette Ribbons - Black Olive Crumb - Lamb Jus - 35

Monkfish - Pak Choi - Pickled Golden Raisin - Toasted Almonds - Coriander - Curry Cauliflower Purée - 37

Miso Polenta - Charred Baby Leek - Crispy Shallot - Oyster Mushroom - 26

Pork Loin - Black Pudding - Cider Creamed Savoy Cabbage - Heritage Carrot - Pork Crackling - Cider Vinegar Gel - Jus - 34

ON THE SIDE

Salted Fries - Peppercorn Mayonnaise - 5.5

Spring Greens - Lemon and Chervil Butter - 5.5

Garlic Potato Salad - 5.5

Charred Tenderstem - Garlic and Herb Pistou - 5.5

Focaccia - Island Gold Rapeseed Oil - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



GERANIUM

TO FINISH

Mango Soufflé - Chocolate Sauce - Passionfruit - Coconut - 13

Lavender Creme Brûlée - Rhubarb Sorbet - Cotton Candy - 12.50

Lemon Parfait - Italian Meringue - Raspberry - Mint - 12

Dark Chocolate Delice - Coffee Mousse - Tonka Bean Ice Cream - Honeycomb - 13

Cheese - IOW Soft White - IOW Gallybagger - IOW Blue - Fruit - Miller's Crackers - Condiment - 13.5

(Add Kidderton Ash and Borthwood - 17.5)

Ice Creams - Sorbets - Honeycomb - 8.5

Madagascan Vanilla or Tonka Bean Ice Cream Affogato - 7

(Add Liquor Shot - Disaronno, Shanky's Whip, Frangelico - 5)

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

 @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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