



GERANIUM

To Start

Gallybagger Souffle - Smoked Celeriac Purée - Pickled Celery - 13.5

Roasted Carrot and Cumin Soup - Lime Dressing - Sourdough - 12

Cured Salmon - Wasabi Aioli - Trout Roe - Radish - Red Vein Sorrel - 13

Ox Cheek Croquette - Truffle Yoghurt - Pickled Chilli - Roasted Walnut - 12

Chicken Liver Parfait - Toasted Brioche - Savoury Granola - Red Onion - 12

Stone Bass - Pinot and Grape Sauce - Sea Purslane - Textures of Beetroot - 13.5

Main Course

Today's Fish - Chervil Buttered New Potato - Hazelnut Tenderstem - Sauce Vierge - 35

Lamb Rump - Red Cabbage - Cavolo Nero - Blue Cheese Bon Bon - Red Wine Jus - 36

Pork Duo - Tenderloin - Belly - Colcannon Mash - Bacon - Charred Spring Onion - Pork Puff - Parsley Split Jus - 33

Chicken Supreme - Fondant Potato - Carrot Purée - Maple Heritage Carrot - Peppercorn Sauce - Parsley - 33

Spiced Carrot Risotto - Charred Tenderstem - Sweetcorn - Coconut Foam - Toasted Coconut - Crispy Shallot - 27

Roasted Cod - Confit Cherry Tomatoes - Fine Beans - Lobster Bisque - Torn Sourdough Croutes - 36

On the Side

Tenderstem - Cavolo Nero - Fine Beans - Chervil Butter - 5.5

Fries - Truffle Yoghurt - Parsley - 5.5

New Potato - Sherry and Maple Dressing - Thyme - 5.5

Colcannon Mash - Bacon - 5.5

Focaccia - Island Gold Rapeseed Oil - 4.5

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



To Finish

- Rum Pineapple - Mango - Basil - Coconut - 11
- Coffee Creme Brûlée - Tonka Bean Ice Cream - Cocoa Tapioca Cracker - White Chocolate - 11
- Apple Crumble Souffle - Blackberry - Crème Anglaise - 13
- Dark Chocolate Delice - Hazelnut - Vanilla - Honeycomb - 12
- IOW Cheese (Soft White - Gallybagger - Blue) - Fruit - Miller's Crackers - Condiment - 13.5
- Ice Cream - Sorbet - Honeycomb - 8.5
- Madagascan Vanilla Ice Cream Affogato – 7

Dessert Wine - Port

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



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