

# Valentines Dinner Menu

*£50.00 per person*

**Vegetarian and Vegan Menu available on request**

*Please inform a member of waiting staff if you have a food allergy or food intolerance*

## Starters

Cornish crab and brown shrimp gratin, toasted croutes

Chicken liver and foie gras parfait, smoked celeriac,  
beef fat brioche, granola

Gallybagger cheese soufflé, caramelised cauliflower

Mushroom ravioli, cep velouté, black cherry, blue cheese

Seafood sharing plate for 2 people -  
crab, smoked salmon, brown shrimp, mackerel pâté,  
toasted sourdough, lemon mayonnaise

THE ROYAL  
BELGRAVE ROAD • VENTNOR • ISLE OF WIGHT

## Main Courses

Pan fried local sea bass, cauliflower, curried raisins,  
almonds, carrot sauce

Day boat fish, isle of wight new potatoes,  
broccoli with toasted pine nuts, lemon beurre blanc

Beer battered fish, triple cooked chips,  
crushed peas, tartare sauce

Fillet and short rib of isle of wight beef,  
maple glazed butternut squash, smoked marrow sauce

Pork tenderloin, crispy belly, suet pudding,  
cabbage, sage jus

Roast breast of chicken, artichoke, gnocchi,  
isle of wight wild mushrooms, chicken jus

Rib eye steak / Sirloin steak  
all our steaks are 8oz from isle of wight farms and are served with  
triple cooked chips, roasted tomato, paris brown mushroom,  
bearnaise sauce or garlic butter

## Desserts

Raspberry soufflé, eton mess, raspberry ripple ice cream

Classic tiramisu, coffee ice cream

Crème brûlée, shortbread, plum sorbet

Sticky toffee pudding, butterscotch sauce, ginger ice cream

Seasonal crumble, crème anglaise

Selection of our homemade ice creams and sorbets

Chocolate sharing dessert plate for 2 people

Selection of three isle of wight cheeses,  
oaties, tomato jam

Coffee served in the bar and conservatory  
from £2.75 per person