



GERANIUM

TO START

Soup of the Day - Sourdough - 9.5

Gallybagger Soufflé - Parsnip Velouté - Pear - Candied Walnut (V) - 10

Beef Tartare - Quail Egg - Devilled Aioli - Puff Pastry - 12

Cured Chalk Stream Trout - Beetroot - Tonic - Tobiko - 11

Goats' Cheese Panna Cotta - Pickled Plum - Sesame Snap - 10

Pork Tenderloin - Nori - Fried Crab - Miso Broth - Pak Choi - Pickled Ginger - 12

MAIN COURSE

Venison Loin - Pumpkin - Saffron Pear - Pumpkin Seed - Smoked Salsa Verde - 36

Baked Cod - Black Pudding - Pancetta - Oat Crumble - Cavolo Nero - 29

Beef Short Rib - Chestnut - Heritage Carrot - Gnocchi - Mulled Wine - 26

Sea Bream - Soy Caramel - Kohlrabi - Smoked Tofu - Green Thai Rice Noodles - 28

Chicken Supreme - Truffle - Pomme Purée - Fig Compote - Jus - 27

Cauliflower Steak - Crispy Shallot - Miso - Bean Fricassee - Ginger Beer (V) - 20

ON THE SIDE

Garlic & Herb Focaccia - Oil of Wight - Smoked Butter - 4.5

Creamed Potato - Truffle - 4.5

Winter Roots - Herb Butter - 4.5

Skin on Fries - Aioli - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



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TO FINISH

Blackcurrant Parfait - Chestnut and Vanilla - Meringue - 10

Orange Soufflé - Clotted Cream - Rosemary - 9.5

Carrot Cake - Raisin - Coffee - 9

Morbier - Cave Aged Cheddar - IOW Blue - Kidderton - Crackers - Chutney - 11

Ice Cream - Sorbet - Honeycomb - 8.5

Banana Crèmeux - White Chocolate - Walnut - 9.5

DESSERT WINE - PORT

360 - Palazzina, Il Cascinone - Moscato - Piemonte - Italy - 6.5/30

361 - Douce Providence - Muscat de Saint Jean de Minervois - France - 8.5/38

362 - Sauternes - Château Filhot - Bordeaux - Semillon Blend - France - 16/52

363 - Hetszolo Tokaj - Late Harvest - Hungary - 57

370 - Late Bottled Vintage Port - Weise & Krohn - Portugal - 5

371 - Vintage Port - Weise Krohn - 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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