



GERANIUM

TO START

Gallybagger Soufflé - Dijon Velouté - Pickled Pearl Onions - 13

Celeriac and Apple Soup - Truffle Chantilly - Hazelnut Crumb - Focaccia - 12.5

Smoked Duck Breast - Braised Red Cabbage - Roasted Chestnuts - Baby Watercress - Apple Balsamic Dressing - 13.5

Beetroot Cured Salmon - Pickled Kohlrabi - Dill Emulsion - Horseradish Snow - Red Vein Sorrel - 13

Pork Belly Bites - Caramelised Cauliflower Puree - Raisins - Vadouvan Spiced Pork Puff - Parsley - 13

Roasted Butternut Squash and Fennel Salad - Pomegranate - Pumpkin Seeds - Maple Sherry Dressing - 11

MAIN COURSE

Today's Fish - Celeriac Remoulade - Wilted Spinach - Pear Gel - Sage Brown Butter - 35

Braised Ox Cheek - Honey Roasted Parsnip - Smoked Parsnip Puree - Cavolo Nero - Shallot Hay - 37

Chicken Supreme - Tarragon Gnocchi - Creamed Leeks and Peas - Crispy Pancetta - Date Puree - 34

Seabass - Fennel and Lemon Risotto - Fennel Salad - Salsa Verde - Flaked Almond - Pea Shoots - 34

Cauliflower Steak - Romesco Sauce - Roasted Sprouts - Pine Nut - Biquinho Peppers - 26

Herb Rubbed Pork Loin - Creamed Potato - Tenderstem - Crushed Braeburn - Potato Tuile - Parsley - 30

ON THE SIDE

Peas - Sugar Snaps - Fine Beans - Lemon and Tarragon Butter - 5.5

Fries - Harissa Spiced Yoghurt - 5.5

Crushed Fried Garlic New Potato - 5.5

Creamed Potato - Crispy Pancetta - Truffle Oil - 6

Roasted Butternut Squash - Pumpkin Seeds - Maple Sherry Dressing - 5.5

Focaccia - Island Gold Rapeseed Oil - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



GERANIUM

TO FINISH

Pumpkin Tart - Cinnamon Mousse - Vanilla and Rosemary Ice Cream - 10

Beurre Noisette and Acorn Ganache - Orange Sorbet - Honeycomb - Chocolate Crèmeux - 11

Plum Souffle - Almond Ice Cream - Crispy Meringue - 12.5

White Chocolate Panna Cotta - Tropical Textures - Cotton Candy - Lemon Balm - 10

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 Echeverria, Late Harvest Sauvignon Blanc, Chile - 8/28

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.



TWO AA ROSETTES
FOR CULINARY EXCELLENCE