THE ROYAL

LUNCH MENU

SNACKS & NIBBLES

Squid Ink Tapioca Crackers - Smoked Cod Roe - 9

Gordal Olives - 7

Gallybagger Cheese Gougères - 8

Focaccia - Rapeseed Oil - 6

STARTERS

Twice Baked Gallybagger Souffle - Cauliflower Mornay - Pickled Golden Raisin - 13

Game Terrine - Brandy-Soaked Prunes - Mustard - Bitter Leaf - 16

Beetroot & Gin Cured Salmon - Kohlrabi Remoulade - Apple - Crisp Bread - 14

Grilled Burrata - Pumpkin and Aubergine Caponata - Toasted Quinoa - Basil - 15

MAIN MEALS

Market Fish - Chowder of Mussels, Clams & Cockles - Smoked Pancetta - 36

Vol-au-Vent of Root Vegetables - Creamed Sprouts - Smoked Pomme Purée - 26

Risotto Cacio e Pepe - Pecorino - Jerusalem Artichoke - Mushroom - Truffle - 24

8oz Sirloin Steak - Café de Paris Butter - Fries - 38

SOMETHING ON THE SIDE

Sautéed Sprouts - Mint - Pancetta - 8

Local Greens - Lemon Butter - 7

Roasted Winter Squash - Satay Sauce - Pickled Red Chilli - 8

Waldorf Salad - Crisp Gem Lettuce - Blue Cheese - Pear - Walnut - Aged Port - 8

Seasoned Fries - 6

DESSERTS

Plum Cheesecake - Creme Diplomat - Black Cherry Gel - Vanilla - 12

Glazed Delice - Whipped Caramel - Coffee - Feuilletine Cookie - 13

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

Ice Creams - Sorbets - Honeycomb - 8.5

Madagascan Vanilla or Tonka Bean Ice Cream Affogato - 7

TWO AA ROSETTES
FOR CULINARY EXCELLENCE