

THE ROYAL

EXCELLENCE SINCE 1832

LUNCH MENU

OPEN TO EVERYONE MONDAY - SATURDAY 12.30PM-2.15PM

THE ROYAL 'CLASSIC'

Gallybagger Soufflé - Wild Garlic - Spring Herbs - 11

STARTERS

Crab Ramekin - Sourdough - Radish Salad - Mustard Mayonnaise - 13

Cucumber Gazpacho - Wakame - Black Sesame - Coriander - 9

Ham Hock Terrine - Piccalilli Gel - Pickled Carrot - Lavash - 9.5

MAIN COURSES

Pork Chop - Rhubarb Mustard Creamed Potato - Spring Onions - Pork Jus - Herb Oil - 22

Today's Fish - Confit New Potato - Cavolo Nero - Lemon Butter - 23.5

Pea and Wasabi Risotto - Charred Sugar Snaps - Lime Yoghurt - Pea Shoots - 19.5

Sirloin Minute Steak - Truffle and Chive Parmesan Fries - Charred Tenderstem - Smoked Salsa Verde - 26

SANDWICHES

Gallybagger Cheese - Spiced Tomato Chutney - 10

Smoked Salmon - Lemon Cream Cheese - Cucumber - 10

Ham - Piccalilli - Leaf - 11

BLT - Herb Mayonnaise - 12.5

SWEET PLATES

Dark Chocolate Delice - Coffee - Honeycomb - 9.5

Raspberry Parfait - Walnut - White Chocolate - 9

IOW Cheese (Soft White - Gallybagger - Blue) - Fruit - Miller's Crackers - Condiment - 12.5

Ice Cream - Sorbet - Honeycomb - 8.5

Petit Fours *Perfect with a Coffee - 4.5

ON THE SIDE

Wild Garlic Buttered Greens - 5

Truffle and Chive Parmesan Fries - 5.5

Garlic and Thyme Confit Potato - 5

Radish Salad - Rose and Chilli Dressing - 5

Focaccia - Oil of Wight - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

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.

THE ROYAL

EXCELLENCE SINCE 1832

SUNDAY LUNCH MENU

OPEN TO EVERYONE SUNDAY'S 12.30PM-2.15PM

STARTERS

- Leek and Potato Soup - Stilton Cream - Toasted Almonds - 9.5
Ham Hock & Pistachio Terrine - Mustard Mayo - Toasted Focaccia - Walnut Salad - 10
Boulangère Potato - Parmesan & Herb Crumb - Black Garlic - Truffle - 11
Thai Fishcake - Kashmiri Chilli Mayo - Rocket Salad - Pickled Chilli - Lemon - 9.5
Gallybagger Soufflé - Roasted Artichoke Puree - Parmesan Tuile - Parsley - 10

MAIN COURSES

- Beef Sirloin - Yorkshire Pudding - Beef Fat Roast Potato - Seasonal Vegetables - Red Wine Jus - 23
Roasted Pork Loin - Beef Fat Roast Potato - Seasonal Vegetables - Red Wine Jus - 23
Lamb Wellington - Creamed Potato - Greens - Jus - 30
Lemon Sole - Sauté New Potato - Seasonal Greens - Caper Butter - 26
Nut Roast - Seasonal Vegetables - Roast Potato - Yorkshire Pudding - 20

SWEET PLATES

- Passionfruit Cheesecake - White Chocolate - Mango - Honeycomb - 9.5
Dark Chocolate Delice - Strawberry - Chocolate Soil - Cocoa Cracker - 9.5
Banana Crème Brûlée - Pineapple - Rum - Lemon Balm - 9.5
IOW Cheeses - Fruit - Plum Confiture - Miller's Crackers - 11.5
Ice Cream - Sorbet - Honeycomb - 8.5

ON THE SIDE

- Roasted Root Veg - Confit Garlic Butter - 5
Buttered Greens - 4.5
Focaccia - Oil of Wight - 4.5
Triple Cooked Chips - Kashmiri Chilli and Confit Garlic House Mayo - 5

DESSERT WINE (PORT)

- 360 - Palazzina, Il Cascionne - Piemonte - Moscato - Italy - 6.5/30
361 - Pedro Ximenez, Fernando de Castilla Premium, Spain, NV (VG) - 9/55
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



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