

# THE ROYAL

EXCELLENCE SINCE 1832

## LUNCH MENU

AVAILABLE 7 DAYS A WEEK 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.