

The Royal Set Lunch

Served Monday – Saturday
12.00pm – 1.45pm

Two courses, £18.00 per person
Three courses, £24.00 per person

Starters

Carrot and ginger soup

Hot smoked mackerel, local beetroot, dill ricotta, nasturtium and toasted sourdough

Gallybagger cheese soufflé, white onion purée

Carpaccio of Isle of Wight beef, shallot jam, smoked feta

Green barn goats cheese, walnut nougatine, local beetroot, poached pear

Main Courses

Roasted breast of turkey, confit potato, crispy bacon, local greens, celeriac, cranberry jus

Crispy belly of lamb, creamed potato, local kale and carrots, lamb jus

Roasted fillet of pollock, white bean and chorizo cassoulet, baby gem and barbeque sauce

Desserts

Tonka bean soufflé with dark chocolate and whiskey sauce

Crème brûlée, shortbread and plum sorbet

Sticky toffee pudding, ginger ice cream

Vegetarian Menu available on request

Please inform a member of waiting staff if you have a food allergy or food intolerance