



# GERANIUM

## TO START

- Sweet Potato Soup - Black Treacle Beef Croquette - Spiced Sour Cream - 9.5  
Wild Garlic Risotto - Chicken Jus - Parmigiano San Pietro - 11  
Gallybagger Soufflé - Isle of Wight Tomato Cream - Mascarpone - Maple - 10  
Lamb Neck - Smoked Feta - Salted Aubergine - Pecan - Spring Onion - 12  
Confit Hen's Egg - Café de Paris Hollandaise - Pig Fat Brioche - Chives - 12.5  
Coconut Panko Monkfish - Curry Sauce - Naan - Red Onion - Alphonso Mango - 13
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## MAIN COURSE

- Today's Fresh Fish - Asparagus - Black Aioli - Roasted Purple Potato - 31  
Honey IOW Fillet - Ricotta Bone Marrow Mash - Greens - Fried Egg - 38  
Spring Lamb Rump - Jerusalem Artichoke - Nettle Pesto - Goat's Cheese - 34  
Confit Pork Chop - Black Pudding - Frisée - Granny Smith - IOW Beer Mustard Cream - 29  
Malaysian Laksa - Cod - Salmon - Haddock - Bean Sprouts - Rice Noodles - 27  
Paneer Beignet - Lime Pickle - Kashmiri Chilli - Tenderstem - Almond - 22
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## ON THE SIDE

- Garlic and Herb Focaccia - Oil of Wight - 4.5  
Ricotta Bone Marrow Mash - 4.5  
Skin on Fries - Black Aioli - 4.5  
Spring Greens - Nettle Pesto - 4.5  
Isle of Wight Tomato Salad - Grapefruit Dressing - 4.5



TWO AA ROSETTES  
FOR CULINARY EXCELLENCE



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## TO FINISH

Banana Soufflé - Peanut Ice Cream - Toffee Popcorn - Smoked Salt - 10

Coconut and White Chocolate Cheesecake - Mango - Crumble - 9.5

Strawberries - Honeycomb - Basil - Champagne - 9.5

'Chocolate Bar' - Puffed Rice - Vanilla - 11

Ice Cream - Sorbet - Honeycomb - 8.5

Morbier - Kidderton Ash - Wookey Hole - IOW Blue - Crackers - Chutney - 12

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## DESSERT WINE - PORT

360 - Palazzina, Il Cascionne - Piemonte - Moscato - Italy - 6.5/30

361 - Douce Providence - Muscat de Saint - Jean de Minervois - France - 8.5/38

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 - Touriga Nacional Blend - Portugal - 8.75

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## SHARE YOUR ROYAL EXPERIENCES WITH US

 @TheRoyalIOW  @theroyaliow

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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.



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