



# GERANIUM

## TO START

Caramelised Onion Soup - IOW Blue Cheese Croquette - Crispy Shallot - 9.5

Nduja Sausage Cassoulet - Garden Herbs - Parmigiano - Pickled Onions - Chicken Jus - 11

Gallybagger Soufflé - IOW Tomato Cream - Mascarpone - Maple - 10

Smoked Duck - Feta - Pak Choi - Plum Dressing - Spring Onion - 12

Confit Hen's Egg - Curried Hollandaise - Brioche - Smoked Bacon - 12.5

Oak Smoked Salmon - Toasted Granary Bloomer - Dill Butter - Grapefruit Dressing - 13

Dressed Crab Bruschetta - Wasabi Aioli - Pickled Chilli - Guacamole - 14

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## MAIN COURSE

Today's Fresh Fish - Seaweed Butter - Black Aioli - IOW Potatoes - Courgette - 31

Honey IOW Fillet - Shiitake Mushrooms - Black Bean Sauce - Baby Navet - Sticky Soy Rice Croquette - 38

Lamb Rump - Confit Potato - Sautéed Romain Leaf - Parmesan - Anchovy - Pea Shoots - Lamb Sauce - 34

Confit Pork Chop - Chorizo - Romesco Sauce - 'Ratatouille' Charred Baby Vegetables - 29

Malaysian Laksa - Cod - Salmon - Choy Sum - Bean Sprouts - Egg Noodles - 27

St Austell Bay Mussels - White Wine Cream - Garlic - Fries - 22

Tomato Risotto - Rosary Goat's Cheese - IOW Tomatoes - Spring Onions - 22

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## ON THE SIDE

IOW New Potatoes - Maple - 4.5

Skin on Fries - Black Aioli - 4.5

Buttered Summer Greens - 4.5

IOW Tomato Salad - Grapefruit Dressing - 4.5

Garlic and Herb Focaccia - Oil of Wight - 4.5



TWO AA ROSETTES  
FOR CULINARY EXCELLENCE



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## TO FINISH

Calamansi Tart - Pear Sorbet - Italian Meringue - 9.5

'Peaches & Cream' - Clotted Cream Ice Cream - Blueberry - Thyme - 9.5

Chocolate Delice - Mango & Passion Fruit Sorbet - Cocoa Tapioca Cracker - 9.5

Strawberry Soufflé - Vanilla Ice Cream - Basil - White Chocolate - 10

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 - 8.5/30

361 - Douce Providence - Muscat de Saint - Jean de Minervois - France - 9.5/38

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 - Ouriga Nacional Blend - 8.75

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## SHARE YOUR ROYAL EXPERIENCES WITH US

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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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