



GERANIUM

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

DESSERT WINE & PORT

360 - Palazzina, Il Cascione - 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 - Ouriga Nacional Blend - 8.75

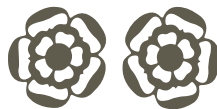
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 @TheRoyalIOW  @theroyaliow

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.



TWO AA ROSETTES
FOR CULINARY EXCELLENCE