



GERANIUM

TO START

Broccoli Soup - Stilton Cream - Broccoli Crisp - 9.5

Ham Hock & Pistachio Terrine - Pistachio Tuile - Pickled Plum - Plum Gel - 10

Boulangère Potato - Parmesan & Herb Crumb - Black Garlic - Truffle - 10.5

Chamomile Smoked Salmon - Whipped Cream Cheese - Pickled Blackberries - Red Vein Sorrel - 9.5

Cured Cod Mosaic - Fennel Cracker - Dill Emulsion - Pea Puree - 10.5

Gallybagger Soufflé - Roasted Artichoke Purée - Parmesan Tuile - Parsley - 10

MAIN COURSE

Chicken Supreme - Toasted Yeast Pearl Barley - Confit Leek - Parsley - Noilly Prat Jus - 28.5

Braised Short Rib - Roasted Jerusalem Artichoke - Charred Shallot - Cavolo Nero - Cider and Shallot Velouté - 30

Pork Fillet - IOW Beer Mustard Creamed Potato - Tenderstem - Spiced Pecan - Pork Sauce - 29

Today's Fish - Herb Potato Cake - Fine Beans - Tobiko Caviar and Chive Sauce - 31

Whole Plaice - Romesco Sauce - New Potatoes - Toasted Almonds - Charred Tenderstem - 29

Thyme and Parmesan Polenta - Sea Herbs - Charred Shallot - Cavolo Nero - Yoghurt - 26

ON THE SIDE

Roasted Root Veg - Confit Garlic Butter - 5

Buttered Greens - 4.5

Focaccia - Oil of Wight - 4.5

Triple Cooked Chips - Kashmiri Chilli and Confit Garlic House Mayo - 5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



GERANIUM

TO FINISH

Coffee Cremeux - Orange - White Chocolate - Almond - 9.5

Mango Parfait - Pineapple - Rum - Red Curry - 10

Pear Souffle - Dark Chocolate - Feuilletine Biscuit - 10

Vanilla Panna Cotta - Grapefruit - Meringue - 9.5

Ice Cream - Sorbet - Honeycomb - 8.5

IOW Cheese (Soft White - Gallybagger - Blue) - Fruit - Miller's Crackers - Plum Confiture - 12

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 - 8.75

SHARE YOUR ROYAL EXPERIENCES WITH US

[f @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