



GERANIUM

TO START

Gallybagger Soufflé - Wild Garlic - Spring Herbs - 11

Sardines - IOW Tomato Ragu - Toasted Focaccia - 10

Pork Cheeks - Black Sesame - Pickled Carrots - Peanut - Ginger Gel - 10.5

Celeriac Soup - Apple Compote - Smoked Ham Hock - 9.5

Crab Ramekin - Sourdough - Radish Salad - Mustard Mayo - 13

Tempura Tofu - Sesame Chilli Dressing - Herb Emulsion - 9.5

MAIN COURSE

Confit Duck Leg - Spiced Chickpeas - Garlic and Lime Hummus - Rose Dressing - Coriander Mayonnaise - Lavash - 29.5

Today's Fish - Confit New Potato - Asparagus - Sea Buckthorn Gel - Sea Aster - 32

8oz Ribeye - Truffled Mille Fries - Confit IOW Tomatoes - Pan Fried Wild Mushrooms - Café de Paris Butter - 37

Pork Chop - Morels - Spring Onion - Rhubarb Mustard - Pork Puff - Mustard Cress - 29.5

Seabass - Yuzu Gnocchi - Pea and Wasabi Purée - Charred Sugar Snaps - Pea Shoots - 30

Pan Seared Chicken Breast - Comte and Marmite Muffins - Purple Sprouting Broccoli and Spring Herb Salad - 29.5

ON THE SIDE

Wild Garlic Buttered Greens - 5

Truffle and Chive Parmesan Fries - 5.5

Garlic and Thyme Confit Potato - 5

Radish Salad - Rose and Chilli Dressing - 5

Focaccia - Oil of Wight - 4.5



TWO AA ROSETTES
FOR CULINARY EXCELLENCE



GERANIUM

TO FINISH

- Banana Brûlée - Walnut - Mango - Micro Coriander - 9.5
Strawberry Mille Feuille - Set Custard - Strawberry Sorbet - Basil - 10
Rhubarb Soufflé - Rose Cracker - Ginger Crumb - Vanilla Ice Cream - 10
Caramel Delice - Dark Chocolate - Coffee - Honeycomb - 10
IOW Cheese (Soft White - Gallybagger - Blue) - Fruit - Miller's Crackers - Condiment - 12.5
Ice Cream - Sorbet - Honeycomb - 8.5
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DESSERT WINE (PORT)

- 360 - Palazzina, Il Cascionne, Piemonte, Moscato, Italy, 2015 (VG) - 7.5 / 27
361 - Pedro Ximenez, Fernando de Castilla Premium, Spain, NV (VG) - 5 / 55
362 - Sauternes - Château Filhot, Bordeaux, Semillon Blend, France, 2010 - 16 / 52
363 - Hetszolo Tokaji, Late Harvest, Hungary, 2020 (VG, Organic) - 11.5 / 57
370 - Late Bottled Vintage Port, Weise & Krohn Touriga Nacional Blend, Portugal - 5
371 - Vintage Port, Weise & Krohn Touriga Nacional Blend, Portugal (VG) - 8.75
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SHARE YOUR ROYAL EXPERIENCES WITH US

 @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.



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