BELGRAVE ROAD . VENTNOR . ISLE OF WIGHT

The Royal Set

Served Monday – Saturday 12.00pm – 1.45pm

Starter

Soup of the day

Seafood risotto, local crab, chervil, tomato and langoustine bisque

Goats cheese mousse, beetroot, walnuts and watercress

Main course

Roasted fillet of gurnard, hand rolled linguini, crab, chilli and coriander

Slow cooked lamb shoulder rolled with apricots, smoked potato, ratatouille vegetables and lamb jus

Crispy belly of pork, wholegrain mustard potatoes, red cabbage, broccoli, red wine sauce

Hand rolled linguini, Isle of Wight mushrooms, blue cheese and broccoli

Dessert

Crème brûlée, shortbread and raspberry sorbet

Sticky toffee pudding, butterscotch sauce and ginger ice cream

Chocolate fondant with banana and caramel popcorn

Seasonal crumble with English custard

Selection of our homemade ice creams and sorbets

Selection of cheese with oaties and chutney

Two courses £16.00 Three courses £21.00

Our Vegetarian menu is available on request

* * * *

EXCELLENCE SINCE 1832



Royal Favourites

Soup of the day £5.95

Ventnor bay crab and brown shrimp gratin with parmesan and toasted croutons £6.95

Selection of cured meats, with mixed olives and marinated tomatoes, spiced nuts and warm bread, olive oil and balsamic £8.95

Smoked salmon served with lemon and local salad (main course served with new potatoes) Starter £7.25 / Main Course £13.95

Smoked haddock and parsley risotto (main course served with a poached egg) Starter £6.25 / Main Course £9.50

Beer battered fish, triple cooked chips, crushed peas, tartar sauce Small £10.95 / Large £15.75

Ventnor Bay crab with hand rolled linguini, chilli, lime and coriander £15.95

Catch of the day with braised fennel, Isle of Wight potatoes, local greens, brown shrimp, prawn and caviar butter sauce £16.95

Lemon sole, plainly grilled, triple cooked chips and tartare sauce £22.00

Hamilton's butchers sausage of the week with creamed potatoes and caramelised onion gravy £13.50

Roasted chicken breast with mustard mash, local greens, Isle of Wight mushrooms and tarragon sauce £16.95

Confit of duck leg with chorizo and borlotti bean cassoulet £16.95

8oz sirloin steak served with mushroom and confit plum tomato, triple cooked chips and peppercorn sauce £18.95

Hand rolled linguini with Isle of Wight mushrooms, blue cheese and broccoli £12.95

Selection of desserts £ 6.00 (please see the Royal Set menu)

Sandwiches

Ventnor Bay crab with lemon mayonnaise £9.25 Roast beef with horseradish mayonnaise, sundried tomatoes and rocket £7.50 Mature cheddar cheese with Isle of Wight tomato chutney £6.00 Our own breaded fish fingers, baby gem lettuce, homemade tartare sauce £8.25 Bacon with avocado and garlic aioli £7.50 All sandwiches are served on white or brown bloomer bread, toasted or plain, with seasonal salad

* * * *