



Restaurant Weeks

— BERMUDA —

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

JANUARY 18TH — FEBRUARY 16TH, 2026

TWO-COURSE LUNCH | \$35 plus gratuities

APPETIZERS

SPICY PUMPKIN & SWEET POTATO SOUP (VG)

*Roasted Bermudian Pumpkin, Sweet Potato, Onions, Thyme,
Garam Masala, Coconut Cream, Pumpkin Seeds, Herb Oil*

OR

BERMUDA GARDEN SALAD (VG)

Local Greens, Pickled Onions, Roasted Local Beets, Passionfruit Vinaigrette

MAIN COURSES

PORTUGUESE STYLE CHICKEN STEW

Smoked Chicken, Tomato, Olives, Chouriço Sausage, Thyme, Rice & Peas

OR

BERMUDAN HONEY ROASTED PUMPKIN TORTELLINI (V)

Kale, Fennel, Red Onion, Hamilton Princess Honey Raisins, Pine Nuts, Sage

(V) Vegetarian (VG) Vegan

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible.

Please speak with your server for more information regarding our menu items.

*Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.*

17% gratuities will be added to the menu price listed.



Restaurant Weeks

— BERMUDA —

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

JANUARY 18TH — FEBRUARY 16TH, 2026

THREE-COURSE DINNER | \$59 plus gratuities

APPETIZERS

CHOICE OF

SPICY PUMPKIN & SWEET POTATO SOUP (VG)

*Roasted Bermudian Pumpkin, Sweet Potato, Onions, Thyme,
Garam Masala, Coconut Cream, Pumpkin Seeds, Herb Oil*

BERMUDA GARDEN SALAD (VG)

Local Greens, Pickled Onions, Roasted Local Beets, Passionfruit Vinaigrette

MAIN COURSES

CHOICE OF

COCONUT CURRY SNAPPER

*Pan-seared Snapper, Coconut & Ginger Curry Sauce, Garlic,
Thyme, Callaloo Jasmine Rice*

PORTUGUESE STYLE CHICKEN STEW

Smoked Chicken, Tomato, Olives, Chouriço Sausage, Thyme, Rice & Peas

BERMUDIAN HONEY ROASTED PUMPKIN TORTELLINI (V)

Kale, Fennel, Red Onion, Hamilton Princess Honey Raisins, Pine Nuts, Sage

DESSERT

CHOICE OF

BERMUDIAN STYLE RUM CAKE

Bacardi Black Rum, Lime Syrup, Ginger Cream

FRESH FRUIT BOWL

Princess Honey Yoghurt

(V) Vegetarian (VG) Vegan

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