

Restaurant WEEK

2 COURSE LUNCH MENU 2026



Caribbean Lobster Bisque

Brandy cream, smoked paprika garlic crostini

or

Portobello Goat cheese Tart *v*

Roasted beets, red peppers relish, pecan nuts, baby spinach balsamic drizzle



Grilled Lamb Shoulder Chops

Sweet potato mash, fine beans, carrots, mint jelly, rosemary gravy

or

Catch Of the Day

Potato & corn chowder, spinach almond pesto, grilled garlic ciabatta

or

Vegetarian Cornish Pasty *v*

Puff pastry parcel filled with plant based Impossible 'meat',
roasted vegetables and tomato concasse

vegetarian *v*

\$35

PLUS 18% SERVICE CHARGE



Island
Restaurant
Group Limited

IRG.bm

