

Restaurant WEEK

DINNER MENU 2026



Caribbean Lobster Bisque

Brandy cream, smoked paprika garlic crostini

or

Double Baked Potato Skins

Potato skins filled with beef brisket, caramelized onion, cheddar & Swiss cheese

or

Portobello Goat Cheese Tart ^V

Roasted beets, red pepper relish, pecan nuts, baby spinach, balsamic

Grilled Lamb Shoulder Chops

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

or

Pork Tenderloin

Filled with dried apricots & pecans, chimichurri glaze, creamy polenta, tomato and bell pepper stew

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

Peach Crumble

Anglaise sauce, berry compote, Frog Grog ice cream

or

Apple Strudel

Cinnamon Caramel sauce , vanilla ice cream

vegetarian ^V

\$49

PLUS 18% SERVICE CHARGE



Island
Restaurant
Group Limited

IRG.bm

