

RESTAURANT WEEK  
JANUARY 18 - FEBRUARY 29

2 0 2 4

Starters



**Roasted Carrot Soup with  
Crispy Leeks and Shallots**

Local carrots, leeks, shallots,  
cinnamon, herb oil



**Codfish Cake  
(deconstructed Bermudian codfish and potato)**

Avocado purée, tomato pepper chutney,  
fried banana, shaved egg

**Cranberry Almond and Broccoli Salad  
V, VG, DF, GF**

Charred broccoli, dried cranberries, toasted  
almonds, maple lime dressing

Main Course



**Pan Seared Herb Rockfish  
GF, DF**

Roasted garlic red bliss potato,  
sautéed baby kale, mushrooms, citrus and  
carrot sauce, almond crumbs



**Goslings Rum Braised Lamb Shank  
GF, DF**

Celeriac mash, brussels sprouts, caramelized  
onion, smoked paprika oil

**Garden Vegetable Butternut Curry  
V, VG, GF**

Roasted chickpea, lentils, zucchini, broccolini, butternut squash,  
coconut milk, aubergine nest

Desserts



**Goslings Rum Date Pudding  
V**

Served with vanilla ice cream,  
sticky toffee sauce



**Banana Dulce De Leche Tart  
V**

Sugared berries, chantilly cream,  
chocolate shavings

**Lemon Cheesecake Torte  
V**

Cone flakes, raspberry coulis,  
graham crumbs



**Bermudian Inspired Dishes**

3 Course \$59 + 17% Gratuities