

Restaurant Week Menu 2024

CROWN & ANCHOR

BAR · RESTAURANT · TERRACE

- Three Course Dinner \$59 -

APPETIZERS

BERMUDIAN CARROT SOUP (VG) Ginger, Coconut Milk, Cilantro, Chili Oil

~ OR ~

BERMUDIAN ONION TART (V) Cardinal Farm Greens & Cherry Tomatoes, Thyme Balsamic Dressing

MAIN COURSES

ROASTED ATLANTIC COD Potato, Celeriac, Mussels, Fennel, Spinach, Chive Cream Sauce

~ OR ~

GRILLED SALSA VERDE CHICKEN Roasted Sweet Potato, Corn Ribs, Smoked Paprika, Lime

~ OR ~

BERMUDIAN HONEY ROASTED PUMPKIN TORTELLINI (V) Kale, Fennel, Red Onion, Raisins, Pine Nuts, Sage

DESSERT

WARM BROWNIES AND ICE CREAM Whip Cream, Fudge Sauce, Chocolate Croutons

~ OR ~

FRESH FRUIT BOWL *Princess Honey Yoghurt*

(V) Vegetarian (VG) Vegan

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