

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE



2023 Restaurant Weeks

JANUARY 19TH — FEBRUARY 28TH

THREE-COURSE DINNER | **\$39 plus gratuities**

APPETIZERS

SPICED PARSNIP SOUP (V)

Thyme Oil

OR

BERMUDA SUSTAINABLE GARDEN SALAD (V)

*Wadson's Farm Seasonal Greens, Sweet Bull Horn Peppers,
Honey Mustard Vinaigrette*

MAIN COURSES

SALTED COD CROQUETTE

Fried Plantain, Sautéed Kale, Cherry Tomato Preserve

OR

RUM GLAZED PORK SPARE RIBS

Cajun Roasted Idaho Potatoes, Corn on the Cob, Chipotle Mayo

OR

BERMUDIAN HONEY ROASTED PUMPKIN RISOTTO (V)

Fennel, Red Onion, Sage

DESSERT

WARM APPLE CRUMBLE (V)

Sweet Cream, Spiced Oat Crumb

(V) Vegetarian

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.*