

# CROWN & ANCHOR

BAR • RESTAURANT • TERRACE



## 2023 Restaurant Weeks

JANUARY 19TH — FEBRUARY 28TH

Our chefs have created special two & three-course lunch and dinner menus to showcase local ingredients. Prepared with Bermudian flare - its sure to be a meal to remember.

TWO-COURSE LUNCH | \$25 *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*

*(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.*