

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE



2025 Restaurant Weeks

JANUARY 16TH — FEBRUARY 16TH, 2025

TWO-COURSE LUNCH | \$35 plus gratuities

APPETIZERS

BERMUDIAN WINTER ROOT VEGETABLE SOUP (VG)

Carrot, Parsnip, Pumpkin, Coconut Milk, Rosemary, Chili Oil

OR

BERMUDA ONION TART (V)

J&J Farm Greens & Cherry Tomatoes, Thyme Balsamic Dressing

MAIN COURSES

HERB ROASTED CHICKEN

Potato, Spinach, Garlic Parmesan Cream Sauce

OR

BERMUDIAN HONEY ROASTED PUMPKIN RISOTTO (V)

Fennel, Red Onion, Sage

(V) Vegetarian (VG) Vegan

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible.

Please speak with your server for more information regarding our menu items.

*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.*

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